

# **AIT-580 DL1 - Big Data To Information**

## **Final Project On McDonald's Nutrition Analysis**

**By**

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## **Introduction - McDonalds**

McDonald's is a massive food service chain with over 34,000 restaurants in 118 countries with more than 75 million customers around the globe. With a daily consumer traffic of 62 million, they sell nearly 75 burgers per second. The company's annual revenue of \$27 billion and more than 750,000 employees working has made McDonald's world's leading restaurant chain. One billion pounds of beef is consumed in a year in United States alone [1].

Over the years, McDonald's has become a data centric organization that makes decisions which are data driven. McDonald's depends on its data to extract consumer and measure food quality and take decisions according to the data collected like location, supply chain and nutrition check. McDonald's shares a wide variety of data with the analysts and students to perform their own analysis on them. Users can share and publish their results with others on platforms like "Kaggle", a company which provides datasets for analysis. The dataset used in this report is obtained from Kaggle, which was shared by the company McDonalds through the website. Since Kaggle is an open source which high quality public datasets there are no high privacy policies with the dataset.

In this dataset we analyze various McDonalds categories of its menu items and the nutrition values of the food. Sharing the nutrition values like sodium, fat, cholesterol, iron, vitamins and etc of the food on their menu with the customers to balance their meal with other items has been a key highlight of how McDonald's leading the food industry game.

## **Need**

As McDonalds has become a data centric company, it has created a professional specialization teams to develop and discover new possibilities for the organization. This phase has led to ideas and development in data driven insights. McDonald's has created this dataset to provide the customers with the information that makes them take correct decisions about moderation and balance in their diet. This nutrition information has been derived from conducting tests in accredited labs, resources and from the McDonald's suppliers. All the information is derived from average values of the ingredients from the suppliers around the United States and by meeting the periodic changes in product

formulations. [2] Variations in the nutrient content of products can be found in some restaurants because of the portions of ingredients used to make an item. These are questions to be answered in this dataset:

- What food items contain dangerous amounts of fat content?
- What are the nutrients contributing to the calorie intake?
- What is the lowest and highest calorie meal combination?
- Visualizations to observe the data.

## Data Description

The dataset consists of 24 attributes, with one categorical Variable, one String, one Multivalued discrete variable, ten continuous variables and eleven discrete variables. The dataset is a blend of different types of attributes:

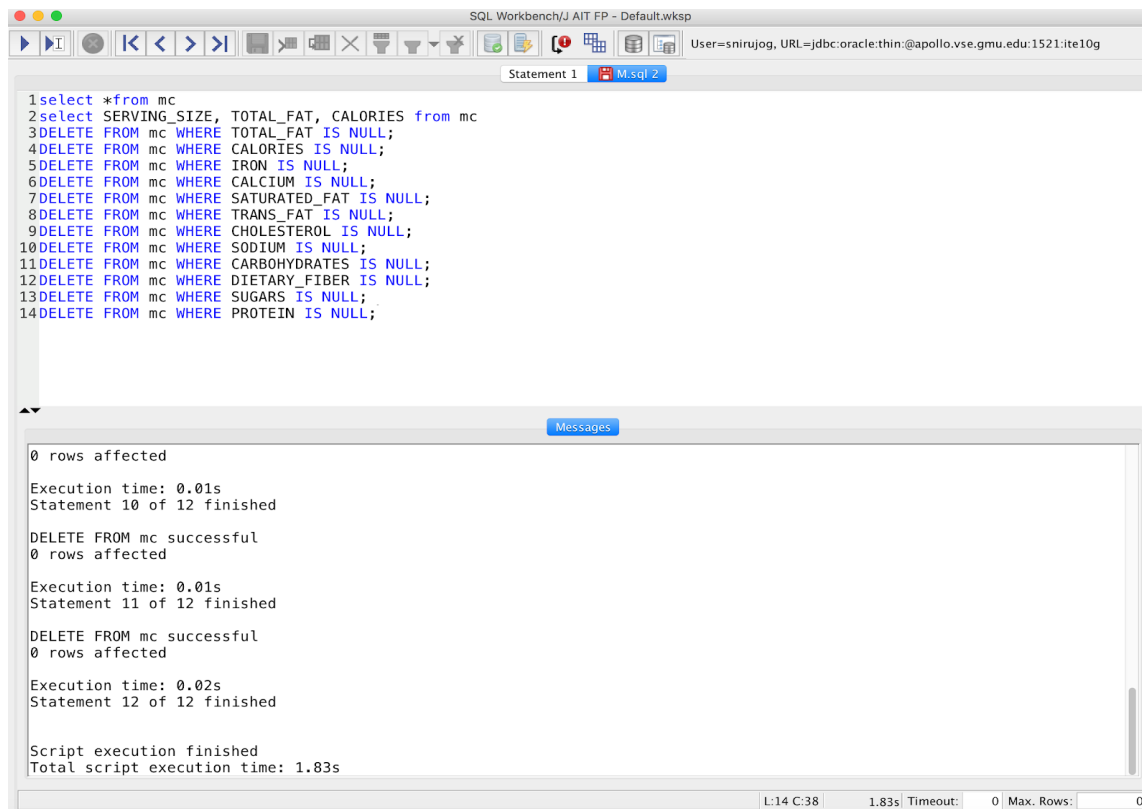
- |                                            |                                            |
|--------------------------------------------|--------------------------------------------|
| • Category - Categorical Variable          | • Sodium - Continuous                      |
| • Item - String (Unique for each instance) | • Sodium (% Daily Value) - Discrete        |
| • Serving Size - Multivalued Discrete      | • Carbohydrates Continuous - Discrete      |
| • Calories - Continuous                    | • Carbohydrates (% Daily Value) - Discrete |
| • Calories From Fat - Continuous           | • Dietary Fibre - Continuous               |
| • Total Fat - Continuous                   | • Dietary Fibre (% Daily Value) - Discrete |
| • Total Fat (% Daily Value) - Discrete     | • Sugars - Continuous                      |
| • Saturated Fat - Continuous               | • Protein - Continuous                     |
| • Saturated Fat (% Daily Value) - Discrete | • Vitamin A (% Daily Value) - Discrete     |
| • Trans Fat - Continuous                   | • Vitamin C (% Daily Value) - Discrete     |
| • Cholesterol - Continuous                 | • Calcium (% Daily Value) - Discrete       |
| • Cholesterol (% Daily Value) - Discrete   | • Iron (% Daily Value) - Discrete          |

## Resources and tools

To analyze this dataset open source tools and resources like R, Tableau and SQL are used. SQL is used to understand the variable types and to add missing data in the dataset. Tableau and R are used to design most of the visualizations in this project. For finding the lowest and highest calorie intake in a meal using aggregate and merge functions in R.

## Metadata using SQL

To understand the variable and the type, nutrition data is inserted into the SQL database by creating a table named “mc”. Almost all the data was clean and did not require much preprocessing. Although there are some null values and some missing information in the beverages section that needs to be added in the table. Null values from every column in the table is removed using DELETE FROM function shown in Fig-1. Four rows of missing data has been inserted into the table shown in Fig-2 and Fig-3 shows the displayed rows in the table.



The screenshot shows the SQL Workbench interface with a script editor containing 14 SQL statements. The first statement is a SELECT query to view all data from the 'mc' table. The subsequent 13 statements are DELETE FROM queries targeting specific columns: TOTAL\_FAT, CALORIES, IRON, CALCIUM, SATURATED\_FAT, TRANS\_FAT, CHOLESTEROL, SODIUM, CARBOHYDRATES, DIETARY\_FIBER, SUGARS, and PROTEIN. The Messages pane at the bottom shows the execution results for statements 10, 11, and 12, all indicating 'DELETE FROM mc successful' and '0 rows affected'. The total script execution time is 1.83s.

```
1 select * from mc
2 select SERVING_SIZE, TOTAL_FAT, CALORIES from mc
3 DELETE FROM mc WHERE TOTAL_FAT IS NULL;
4 DELETE FROM mc WHERE CALORIES IS NULL;
5 DELETE FROM mc WHERE IRON IS NULL;
6 DELETE FROM mc WHERE CALCIUM IS NULL;
7 DELETE FROM mc WHERE SATURATED_FAT IS NULL;
8 DELETE FROM mc WHERE TRANS_FAT IS NULL;
9 DELETE FROM mc WHERE CHOLESTEROL IS NULL;
10 DELETE FROM mc WHERE SODIUM IS NULL;
11 DELETE FROM mc WHERE CARBOHYDRATES IS NULL;
12 DELETE FROM mc WHERE DIETARY_FIBER IS NULL;
13 DELETE FROM mc WHERE SUGARS IS NULL;
14 DELETE FROM mc WHERE PROTEIN IS NULL;
```

0 rows affected  
Execution time: 0.01s  
Statement 10 of 12 finished  
DELETE FROM mc successful  
0 rows affected  
Execution time: 0.01s  
Statement 11 of 12 finished  
DELETE FROM mc successful  
0 rows affected  
Execution time: 0.02s  
Statement 12 of 12 finished  
Script execution finished  
Total script execution time: 1.83s

Fig-1 Removing null values from the table

```
Statement 1 M.sql 2
1 INSERT INTO mc VALUES ('Beverages', 'Fanta (LARGE)', '30 fl oz cup', 260,0,0,0,0,60,84,0,74,0,0,0 );
2 INSERT INTO mc VALUES ('Beverages', 'Fanta (MEDIUM)', '21 fl oz cup', 180,0,0,0,0,50,64,0,54,0,0,0 );
3 INSERT INTO mc VALUES ('Beverages', 'Fanta (SMALL)', '16 fl oz cup', 120,0,0,0,0,45,54,0,47,0,0,0 );
4 INSERT INTO mc VALUES ('Beverages', 'Fanta (CHILD)', '12 fl oz cup', 60,0,0,0,0,28,44,0,21,0,0,0 );
```

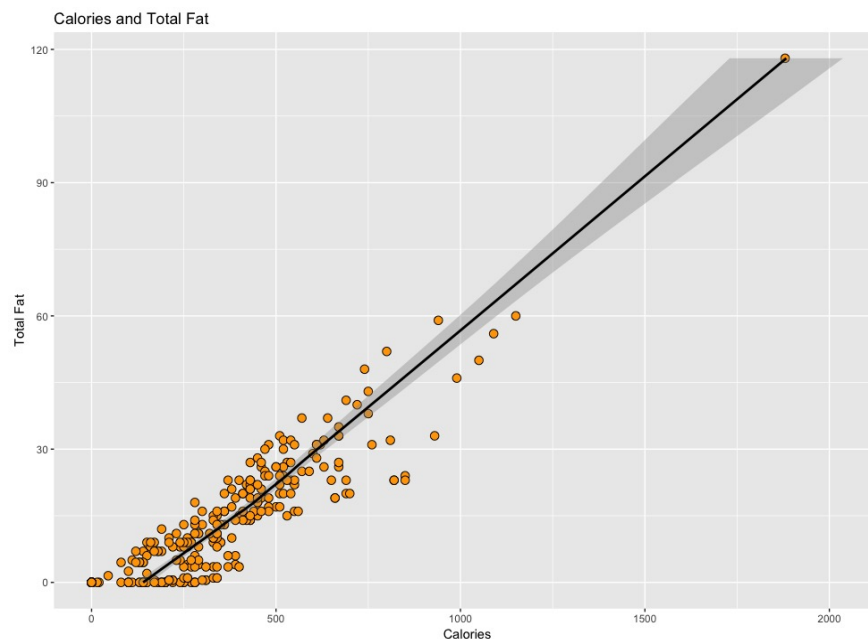
Fig-2 Inserting values into the table

Result 1		Messages									
CATEGORY ▲	ITEM	SERVING_SIZE	CALORIES	CALORIES_FROM_FAT	TOTAL_FAT	SATURATED_FAT	TR/				
Beverages	Sprite (Medium)	21 fl oz cup	200		0	0	0				
Beverages	Sprite (Large)	30 fl oz cup	280		0	0	0				
Beverages	Sprite (Child)	12 fl oz cup	100		0	0	0				
Beverages	1% Low Fat Milk Jug	1 carton (236 ml)	100		20	2.5	1.5				
Beverages	Fat Free Chocolate Milk Jug	1 carton (236 ml)	130		0	0	0				
Beverages	Minute Maid 100% Apple Juice Box	6 fl oz (177 ml)	80		0	0	0				
Beverages	Minute Maid Orange Juice (Small)	12 fl oz cup	150		0	0	0				
Beverages	Minute Maid Orange Juice (Medium)	16 fl oz cup	190		0	0	0				
Beverages	Minute Maid Orange Juice (Large)	22 fl oz cup	280		0	0	0				
Beverages	Dasani Water Bottle	16.9 fl oz	0		0	0	0				
Beverages	Fanta (LARGE)	30 fl oz cup	260		0	0	0				
Beverages	Fanta (MEDIUM)	21 fl oz cup	180		0	0	0				
Beverages	Fanta (SMALL)	16 fl oz cup	120		0	0	0				
Beverages	Fanta (CHILD)	12 fl oz cup	60		0	0	0				
Breakfast	Egg McMuffin	4.8 oz (136 g)	300	120	13		5				
Breakfast	Egg White Delight	4.8 oz (135 g)	250	70	8		3				
Breakfast	Sausage McMuffin	3.9 oz (111 g)	370	200	23		8				
Breakfast	Sausage McMuffin with Egg	5.7 oz (161 g)	450	250	28		10				

Fig-3 Displaying the inserted rows

## Linear Regression and Analysis using R

To find out the predictors of nutrition in the menu, we are applying linear regression. The graph obtained from the model shows that calories and total fat are the predictors for the nutrition values.



From the graph, we can see that the highest number of calories in an item is 1880 with total fat content of 118, the item is “Chicken McNuggets (40 piece)”

To find out the lowest and highest calorie meal combination, we used the aggregate and merge function in R. Aggregate function in R parts the information into subsets, processes outline measurements for each, and restores the outcome in a user friendly shape. The rows in categories are added together to find out the total daily value of items and that can be used to find the minimum and maximum calorie meal combination. To order meal with minimum calorie count customer can choose from the items shown in Fig-4 and to order meal with maximum calorie count one can choose items from the output table in Fig-5.

```
> category_min_sum = aggregate(rowsum ~ Category, data = mcd_percentage, FUN = min)
> mcd_min_selects = merge(category_min_sum, mcd_percentage, by = c("Category", "rowsum"))
>
> data.table(mcd_min_selects)
```

Category	rowsum	Item	Total.Fat....Daily.Value.	Saturated.Fat....Daily.Value.	Cholesterol....Daily.Value.	Sodium....Daily.Value.
1:	Beef & Pork	Hamburger	12	15	10	20
2:	Beverages	Diet Coke (Small)	0	0	0	0
3:	Beverages	Dasani Water Bottle	0	0	0	0
4:	Breakfast	Hash Brown	14	6	0	13
5:	Chicken & Fish	Chicken McNuggets (4 piece)	18	10	9	15
6:	Coffee & Tea	Iced Tea (Medium)	0	0	0	0
7:	Coffee & Tea	Coffee (Medium)	0	0	0	0
8:	Coffee & Tea	Coffee (Small)	0	0	0	0
9:	Coffee & Tea	Coffee (Large)	0	0	0	0
10:	Coffee & Tea	Iced Tea (Child)	0	0	0	0
11:	Coffee & Tea	Iced Tea (Small)	0	0	0	0
12:	Desserts	Kids Ice Cream Cone	2	4	2	1
13:	Salads	Premium Southwest Salad (without Chicken)	7	9	3	6
14:	Smoothies & Shakes	Blueberry Pomegranate Smoothie (Small)	1	0	1	2
15:	Snacks & Sides	Kids French Fries	8	4	0	3

```
Carbohydrates....Daily.Value. Dietary.Fiber....Daily.Value. Vitamin.A....Daily.Value. Vitamin.C....Daily.Value. Calcium....Daily.Value. Iron....Daily.Value.
```

	Carbohydrates....Daily.Value.	Dietary.Fiber....Daily.Value.	Vitamin.A....Daily.Value.	Vitamin.C....Daily.Value.	Calcium....Daily.Value.	Iron....Daily.Value.
1:	11	6	2	2	10	15
2:	0	0	0	0	0	0
3:	0	0	0	0	0	0
4:	5	6	0	2	0	2
5:	4	2	0	2	0	2
6:	0	0	0	0	0	0
7:	0	0	0	0	0	0
8:	0	0	0	0	0	0
9:	0	0	0	0	0	0
10:	0	0	0	0	0	0
11:	0	0	0	0	0	0
12:	2	0	2	0	4	0
13:	7	23	160	25	15	10
14:	17	12	0	2	6	2
15:	5	5	0	15	0	2

Fig-4 Lowest calorie meal combination

```
> category_max_sum = aggregate(rowsum ~ Category, data = mcd_percentage, FUN = max)
> mcd_max_selects = merge(category_max_sum, mcd_percentage, by = c("Category", "rowsum"))
>
> data.table(mcd_max_selects)
```

Category	rowsum	Item	Total.Fat....Daily.Value.	Saturated.Fat....Daily.Value.	Cholesterol....Daily.Value.	Sodium....Daily.Value.
1:	Beef & Pork	Double Quarter Pounder with Cheese	66	96	53	53
2:	Beverages	Minute Maid Orange Juice (Large)	0	0	0	0
3:	Breakfast	Big Breakfast with Hotcakes (Large Biscuit)	93	100	192	94
4:	Chicken & Fish	Chicken McNuggets (40 piece)	182	101	89	150
5:	Coffee & Tea	Frapp Chocolate Chip (Large)	48	101	32	8
6:	Desserts	Hot Fudge Sundae	14	34	8	7
7:	Salads	Premium Southwest Salad with Crispy Chicken	33	22	17	35
8:	Smoothies & Shakes	McFlurry with M&M's Candies (Medium)	50	102	25	11
9:	Snacks & Sides	Large French Fries	37	17	0	12

```
Carbohydrates....Daily.Value. Dietary.Fiber....Daily.Value. Vitamin.A....Daily.Value. Vitamin.C....Daily.Value. Calcium....Daily.Value. Iron....Daily.Value.
```

	Carbohydrates....Daily.Value.	Dietary.Fiber....Daily.Value.	Vitamin.A....Daily.Value.	Vitamin.C....Daily.Value.	Calcium....Daily.Value.	Iron....Daily.Value.
1:	14	11	10	2	30	35
2:	22	0	0	240	4	0
3:	39	28	15	2	30	40
4:	39	24	0	15	8	25
5:	37	5	20	0	35	6
6:	18	3	8	0	25	8
7:	14	28	170	30	15	15
8:	46	7	25	0	70	10
9:	22	22	0	70	2	8

Fig-5 Highest calorie meal combination

## Visualizations

### Correlation

This visualization on the dataset is conducted using Tableau and R. As observed from the relationship plots Fig-6 , one would already be able to see that clearly tie into each other (the more yellow segments of the plot). For instance serving size and calories. The size of the rectangles shows how strong the attributes are correlated and the color shows if they are positively or negatively correlated.

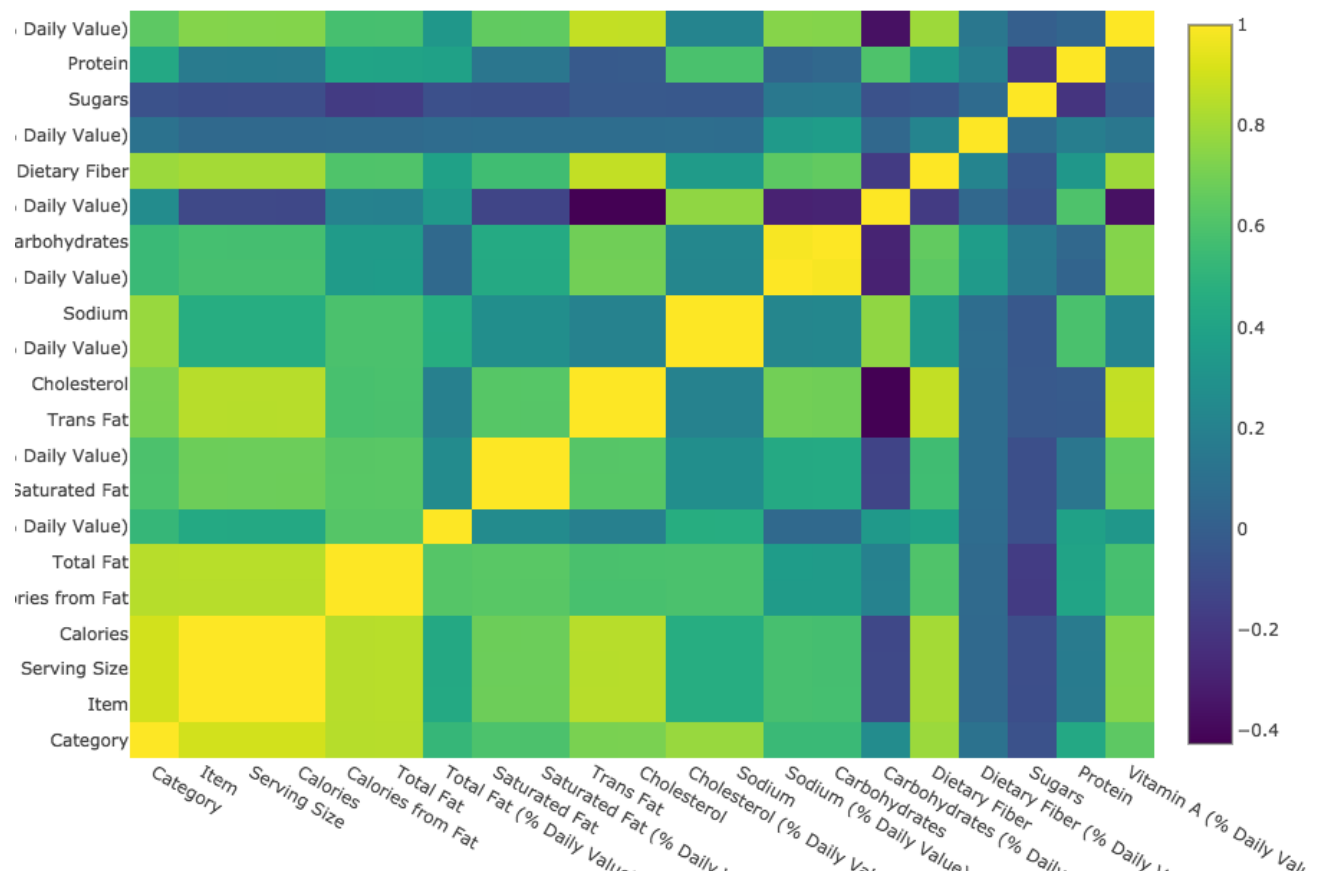


Fig-6 Correlation of all nutrition metrics

We can observe there are some pretty weak correlations like one between total fats and trans/Saturated fats. The main motive of creating a correlation graph is to check if there are any issues with the data quality. Carbohydrates section is negatively correlated to the other sections, which might rise a question regarding the data quality. But carbohydrates loaded foods does not have any much nutrients in them except from carbohydrates, which justifies the negative correlations.

## Bar Graphs

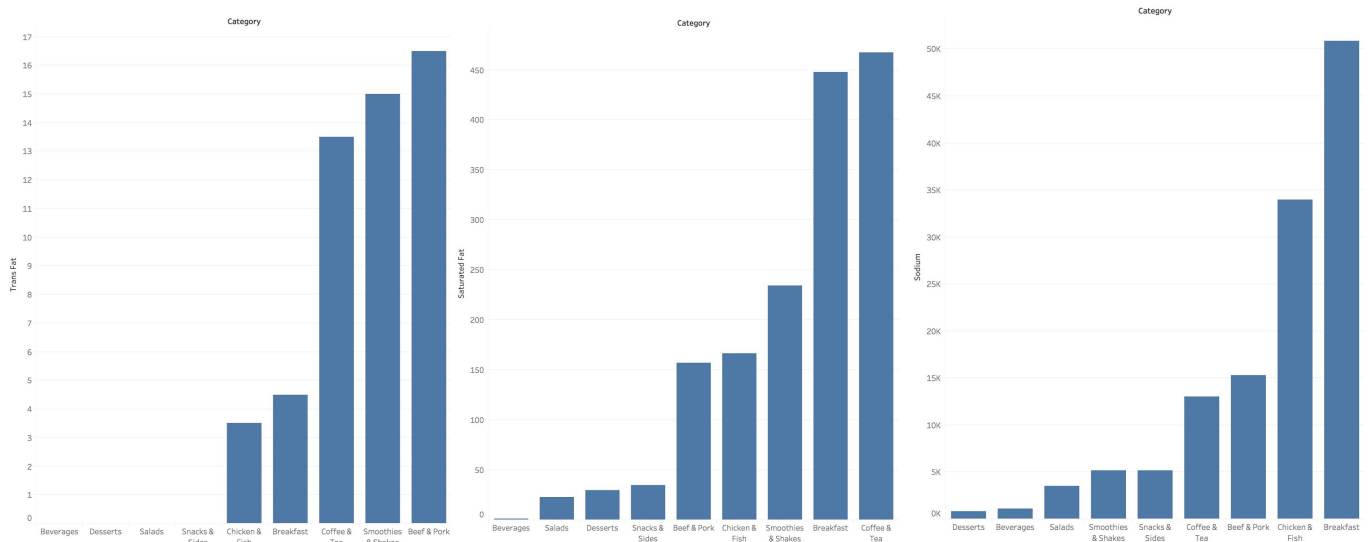


Fig-7 Bar Graphs showing categories with Trans fat, Saturated fat and Sodium content in ascending order

From the above visualizations we can see the categories which have high or low fat and sodium content. The first bar plot from the left shows the section containing highest trans fat, which is Beef and pork. Coffee and tea have the high saturated fats and with breakfast being almost equal to coffee. Beverages contains of the least amount of saturated fats among all categories. Breakfast leads the sodium content and desserts being the least.

From the plot, we can observe the sections with high and low calorie, carbohydrates and Total Fat. Coffee & Tea leads the charts on both calorie and carbohydrates content. The section with high total fat content is breakfast. Beverages have the least total fat content of all the other categories. Desserts have the least carbohydrate content.

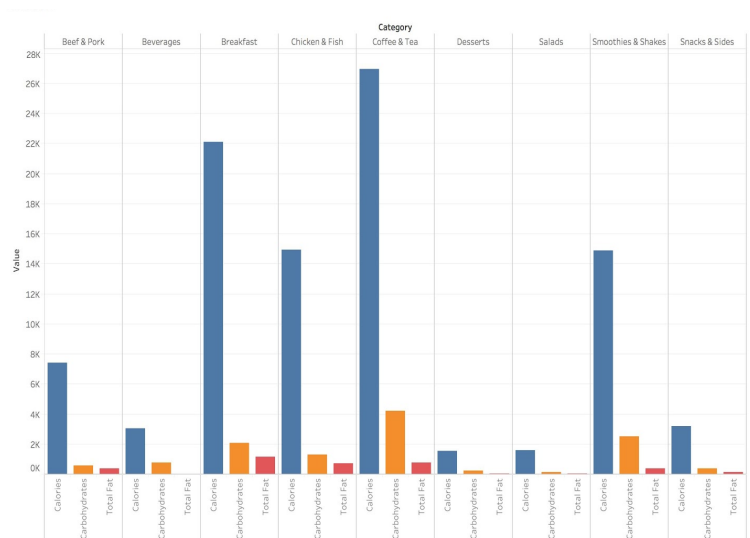


Fig-8 Histogram showing calorie, total fat and carbs content in each category



## Scatter Plots

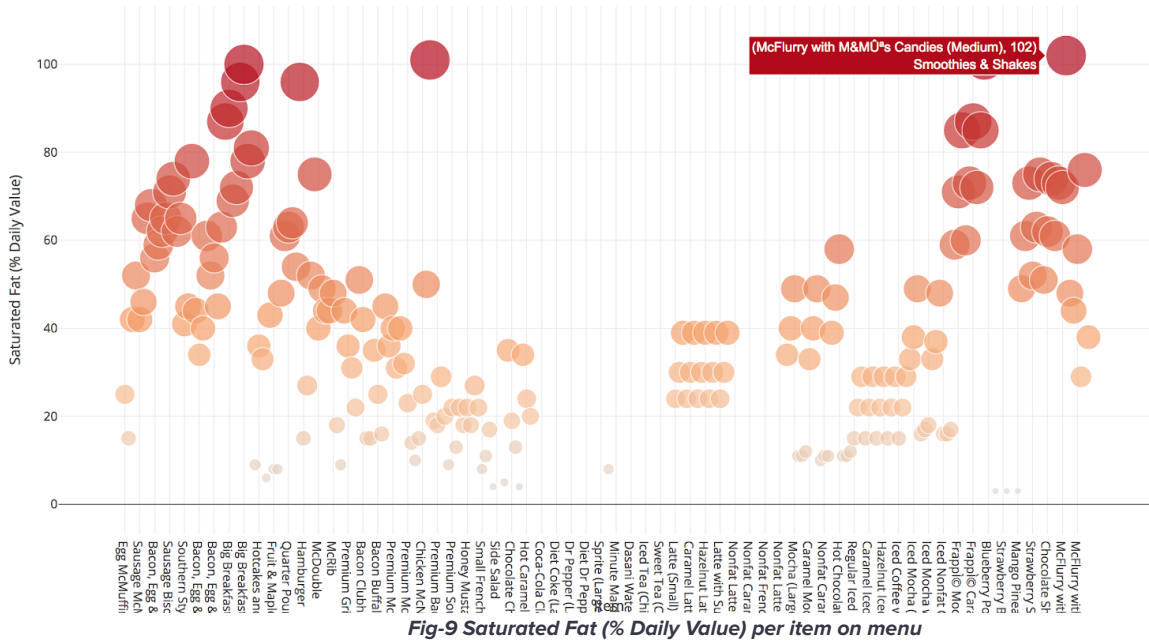


Fig-9 Saturated Fat (% Daily Value) per item on menu

The plot Fig-9 shows only a few of McDonald's food items that comprise dangerous amounts of saturated fat content. The graph depicts that a food item might contain saturated fat closer to a customer's daily recommended allowance.

The items which contain a higher amount of saturated fats are **McFlurry with M&M candies, Frappe Chocolate Chip, Chicken McNuggets (40 piece) and Big breakfast with Hotcakes etc.**

The plot Fig-10 shows the items with dangerous amount of cholesterol contents. The circles size and color varies with high or low cholesterol (%daily value). The item with most Cholesterol content is **Big Breakfast with Hotcakes (Large Biscuits)**

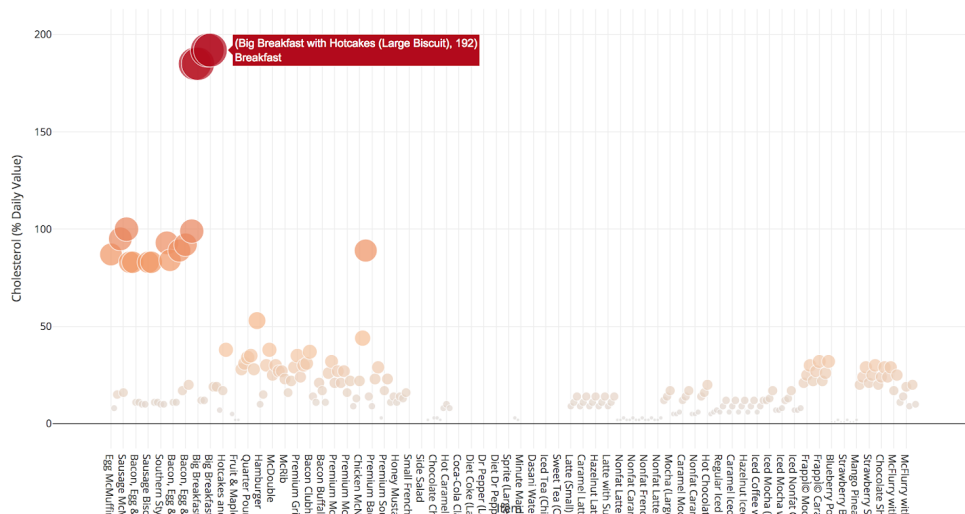


Fig-10 Cholesterol (% daily value) per item on menu

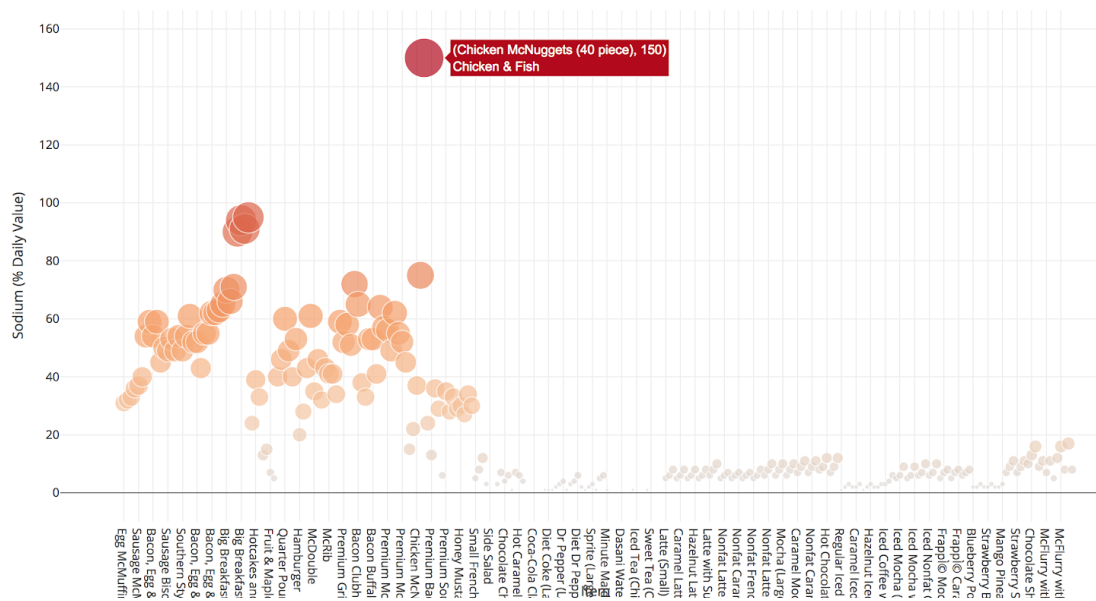


Fig-11 Sodium (% Daily Value) per item on menu

The large dark red circle depicts the item with highest sodium content. This plot with sodium (% daily value) has a similar point distribution as of the cholesterol.

The item with highest sodium intake is **Chicken McNuggets (40 piece)**. With the Big Breakfast with Hotcakes as near second.

## Comparative Linear Regression

R is used to visualize the nutrients which contribute to the calories. Using the Linear regression and comparing with other nutrients gave us the plot.

From this plot we can see that cholesterol, carbohydrates, sugars, saturated fat and protein are the nutrients contributing to calories.

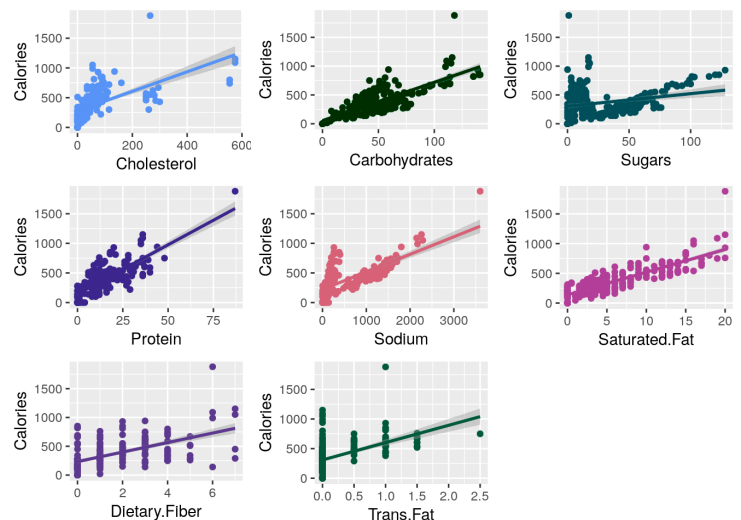


Fig-12 Nutrients contributing to calories

## Conclusion

By analyzing the dataset and with some data exploration using tableau and R, here are the some of the findings. With the help of R, linear regression models are created and the nutrients which contribute to the calories of the food items are cholesterol, carbohydrates, sugars, saturated fat and protein. The food items with dangerous amounts of Saturated fat, cholesterol and sodium content in McDonald's menu are found. The lowest calorie meal combination is found using R, which helps the customer to order a meal according to their daily intake. This analysis of McDonald's menu will help the customers to choose what food items are the best fit for their health and diet. This can help parents to choose the food items that's best for their children which can prevent common health problems like obesity.

## Explanation of terms

**Linear Regression:** This is Statistical method that allows to summarize and understand the relationship between two or more variables that are correlated with each other [3]

**Correlation:** It is calculated to find the relation between two variables.

## Citations

1. McDonald's. Nutrition Facts for McDonald's Menu | Kaggle, 3 Mar. 2017, [www.kaggle.com/mcdonalds/nutrition-facts](https://www.kaggle.com/mcdonalds/nutrition-facts)
2. "From Big Data to Big Mac; how McDonalds leverages Big Data." *Datafloq - Connecting Data and People*, [datafloq.com/read/from-big-data-to-big-mac-how-mcdonalds-leverages-b/403](https://datafloq.com/read/from-big-data-to-big-mac-how-mcdonalds-leverages-b/403)
3. "Lesson 1: Simple Linear Regression." *Lesson 1: Simple Linear Regression* | STAT 501, <https://onlinecourses.science.psu.edu/stat501/node/250>