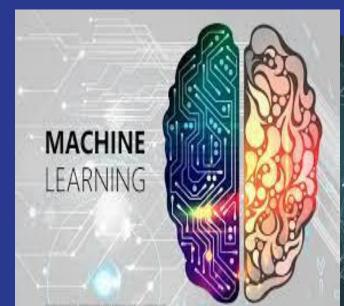
CSE 5160 Group 8 Project Presentation: Wine Data set

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Introduction:

Wine is a popular alcoholic drink made in many different countries and also sold in many different places. Wine is typically made from grapes that have been fermented. Fermentation is the process of turning the sugars that can be found in yeast into ethanol and carbon dioxide. There are many different variants of wine such as red, white, amber, and sparkling wine. One of the fascinating facts about wine is that one of its oldest producers, Italy, happens to be the largest producer of wine today. However, the origin processes of creating wine itself can vary from wine type to wine type. In order to truly decipher the origin of different types of wine, wine experts use a variety of chemical analysis methods to determine the origin of the wine. In this particular project, our group is interested in using chemical analysis to determine the origin of wines grown in the same region in Italy, but derived from three different cultivars (which are just plant varieties).

Background



Background of Original Study:

If we wish to find the answer to this question, we decided the best course of action was to have a look at a Wine data set that is provided in the UCI machine learning repository. The data set comes from a paper called "An Extendible Package for Data Exploration, Classification, and Correlation." Institute Institute of Pharmaceutical and Food Analysis and Technologies" from Professor Forina and Brigata Salerno at the University of Genoa in the nation of Italy. This dataset is basically the results of a chemical analysis of wine grown in the same region in Italy but derived from 3 different cultivars (type of plant reproduced for specific traits). An analysis was done to determine the quantities of 13 constituents/attributes found in each of the three types of wine. The list of the 13 attributes will be provided below, and a significant side note is that the **first attribute is the class identifier. Moreover**, <u>all the attributes are continuous</u> and some of the attributes include the physical characteristics of the wine itself such as magnesium content, ash, flavanoids, the specific alcalinity of the ash, etc. were all collected.

The Story Behind the Dataset

- Our data was set to analyze 3 types of wines that are not specified.
 - Instead of proper names, they were labeled as class 1, class 2 and class 3.
- It was stated that the original analysis contained 30 attributes but the author had said they "lost" that information.
 - Only includes 13.
- Associated tasks only include classification
- All attributes are continuous

Research Question

With the following wine dataset that is provided through the <u>UCI Machine Learning Repository</u>, we will be looking for attributes that are more commonly found amongst the three types of wines. Furthermore, what clues can the attributes give to deciphering what each of the 3 cultivars is in terms of the origin of the respective wines?

With the following wine dataset, what attributes are more commonly found in one wine type over the other? If enough clues are given with attributes, are we able to decipher what type of wine is respective to their class identifier? This dataset also has an emphasis on the "three types of wine" (which are in the 1st attribute class identifier (1-3))?



Tools and Methods:

Programming Languages and Tools included the R language, Rstudio, and R Gui

- R language is useful for machine learning due to its efficiency and versatility
- R studio uses the R language to create statistical programs and graphics
- R studio is the perfect integrated development environment for R programming and great for loading datasets



UCI Data Set: Wine (classes)

UCI MACHINE LEARNING REPOSITORY LINK:

https://archive.ics.uci.edu/ml/d atasets/Wine

- Abstract Idea: Using chemical analysis to determine the origin of wines
- The Wine dataset involves data that is the result of wines grown in the same region in Italy, but they originate from three different cultivars (which are plant varieties)
- Each of the three different types of wine will be represented by a class
- The analysis focuses on determining and collecting different quantities of the 13 constituents found in each of the three types of wine which include ash, magnesium, etc.
- Tasks associated with this dataset are classification, and the attribute characteristics include integer and real
- The dataset is multivariate, with 13 attributes and 178 instances, and all the attributes are continuous

Check out the beta version of the new UCI Machine Learning Repository we are currently testing! Contact us if you have any issues, questions, or concerns. Click here to try out the new site.

×

Wine Data Set

Download: Data Folder, Data Set Description

Abstract: Using chemical analysis determine the origin of wines



Data Set Characteristics:	Multivariate	Number of Instances:	178	Area:	Physical
Attribute Characteristics:	Integer, Real	Number of Attributes:	13	Date Donated	1991-07-01
Associated Tasks:	Classification	Missing Values?	No	Number of Web Hits:	1919108

Source:

Original Owners:

Forina, M. et al, PARVUS -An Extendible Package for Data Exploration, Classification and Correlation. Institute of Pharmaceutical and Food Analysis and Technologies, Via Brigata Salerno, 16147 Genoa, Italy.

Donor:

Stefan Aeberhard, email: stefan '@' coral.cs.jcu.edu.au

Data Set Information:

These data are the results of a chemical analysis of wines grown in the same region in Italy but derived from three different cultivars. The analysis determined the quantities of 13 constituents found in each of the three types of wines.

I think that the initial data set had around 30 variables, but for some reason I only have the 13 dimensional version. I had a list of what the 30 or so variables were, but a.) I lost it, and b.), I would not know which 13 variables are included in the set.

The attributes are (dontated by Riccardo Leardi, riclea '@' anchem.unige.it)

1) Alcohol

- 2) Malic acid 3) Ash
- 4) Alcalinity of ash
- 5) Magnesium
- 6) Total phenols

LIST OF ATTRIBUTES

Note: To emphasize, the 1st attribute is the class identifier (class 1, class 2, class 3)

- Alcohol
- Malic acid
- Ash
- Alcalinity of ash
- Magnesium
- Total phenols
- Flavanoids
- Nonflavanoid phenols
- Proanthocyanins
- Color intensity
- Hue
- OD280/OD315 of diluted wines
- Proline



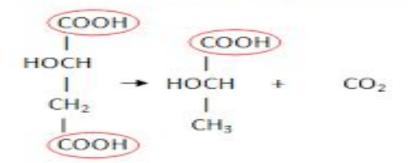


WINE SERVING SIZE

Based on Alcohol Content

WINE FOLLY

Malolatic Fermentation Process



Malic Acid → Lactic Acid + Carbon Dioxide

The red circles indicate the acid component.



Possible Solution

 Using at least 2 machine learning techniques, it can be possible to determine what type of wine we are looking at just by looking at the amount of quantity that in the attributes

Implementation

Linear Discriminant Analysis:

One of the classifications methods used for predictions

LDA Includes

- Training a dataset
- Applying Ida function in R
- Cross validation
- Prediction

Training

What exactly do we train?

```
#Splits wine data into 2 sets, 1 to train the other to test
spl = sample.split(wine_ds$class, SplitRatio = 0.8)
train <- wine_ds[spl==TRUE, ]
test <- wine_ds[spl == FALSE, ]</pre>
```

Implementation

Used all attributes, in order to determine which attributes are used among all of them.

Implementation Results

Prior Probabilities of Groups		
1 0.3262411		
2	0.4042553	
3	0.2695035	

Group Means	Alcohol	Malic Acid	Ash	Alcalinity of Ash	Magnesium	Total Phenois	Flavanoids
1	13.66957	2.028913	2.432609	16.97826	105.41304	2.821087	2.9828261
2	12.27474	1.956842	2.267544	20.18772	96.07018	2.367895	2.1770175
3	13.17158	3.477368	2.437105	21.57895	99.13158	1.671842	0.7615789

Group Means	Nonflavanoid Phenois	Proanthocyanins	Color Intensity	Hue	OD280 OD315	Proline
1	0.2795652	1.906087	5.450652	1.0504348	3.166739	1087.8696
2	0.3612281	1.678421	3.110877	1.0492982	2.807368	522.9474
3	0.4576316	1.166316	7.590526	0.6718421	1.678421	625.3947

Implementation Results Cont...

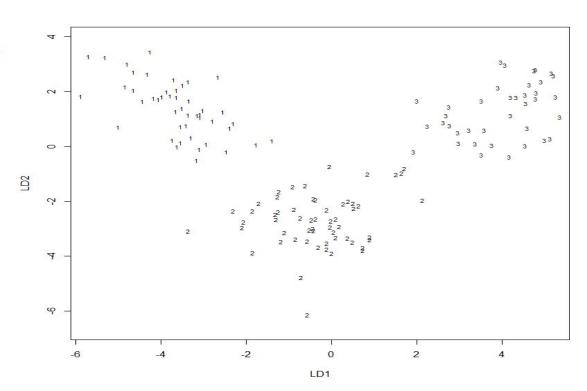
Proportion of Trace		
LD1 0.6904		
LD2	0.3096	

Coefficients of Linear Discriminants				
	LD1	LD2		
Alcohol	-0.300574655	0.935208361		
Malic Acid	0.228506698	0.364556348		
Ash	0.128749154	1.835833249		
Alcalinity of Ash	0.148774211	-0.147586674		
Magnesium	-0.004415782	-0.006731251		
Total Phenols	0.456787072	-0.295722861		
Flavanoids	-1.743858041	-0.242434715		
Nonflavanoids Phenols	-0.885072913	-1.156412271		
Proanthocyanins	0.29893437	-0.334766653		
Color Intensity	0.438744703	0.264543009		
Hue	-0.557995425	-1.522650155		
0D280_OD315	-1.084080155	0.32378188		
Proline	-0.002660145	0.003794766		

Graphing the results

Using the following:

#Provides a visual representation
plot(wine_ds.lda.fit)



Cross Validation

Using cross validation technique, we can see that class has two attributes that are being misclassified as either class 1 and class 3.

	1	2	3
1	58	1	0
2	0	69	0
3	0	1	48

Quadratic Discriminant Analysis

What is QDA?

QDA is a generative model. QDA assumes that each class follow a Gaussian distribution. The class-specific prior is simply the proportion of data points that belong to the class. The class-specific mean vector is the average of the input variables that belong to the class.

QDA is an extension of Linear Discriminant Analysis (LDA). Unlike LDA, QDA considers each class has its own variance or covariance matrix rather than to have a common one.

Why Neural Networks?

Neural networks are very good at pattern recognition problems. A neural network with enough elements (called neurons) can classify any data with arbitrary accuracy. They are particularly well suited for complex decision boundary problems over many variables. Therefore, neural networks are a good candidate for solving the wine classification problem.

More about QDA

QDA algorithm is based on Bayes theorem and classification of an observation is done in following two steps.

Identify the distribution for input X for each of the class (or groups ex Y=k1, k2, k3 etc). Flip the distribution using Bayes theorem to calculate the probability Pr(Y=k|X=x).

$$\Pr(Y=k \mid X=x) = \frac{\Pr(X=x|Y=k) * \Pr(Y=k)}{\sum_{p=1}^{p=k} \Pr(X=x|Y=p) * \Pr(Y=p)}$$

The above equation has following terms:

Pr(Y=k|X=x) – Probability that an observation belongs to response class Y=k, provided X=x.

Pr(X=x|Y=k) – Probability of X=x, for a particular response class Y=k.

The distribution of X=x needs to be calculated from the historical data for every response class Y=k. In LDA algorithm, the distribution is assumed to be Gaussian and exact distribution is plotted by calculating the mean and variance from the historical data.

Pr(Y=k) - a Prior probability that an observation is of particular class Y=k. $\sum (Pr(X=x|Y=p)*Pr(Y=p)) - Sum of probability that an observation is of type X=x for all classes of Y.$

QDA Implementation

The output contains the group means. But it does not contain the coefficients of the linear discriminants, because the QDA classifier involves a quadratic, rather than a linear, function of the predictors. The predict() function works in exactly the same fashion as for LDA.

```
performance
 > qda.fit=qda(class~.,data=wine[-test,])
 > qda.pred=predict(qda.fit,wine[test,])
 > # Using wine dataset to get a more accurate esmation
 > table(qda.pred$class,wine[test,]$class)
predictions QDA = data.frame(predict(model QDA, test))
predictions QDA = cbind(test, predictions QDA)
predictions QDA %>%
 count(class, Direction)
predictions QDA %>%
 summarize(score = mean(class == Direction))
```

> #Using QDA method to process and to get a more accurate estimate of the

Discriminant analysis is statistical technique used to classify observations into non-overlapping groups, based on scores on one or more quantitative predictor variables. For example, a doctor could perform a discriminant analysis to identify patients at high or low risk for stroke.

KNN Analysis & Implementation

K-Nearest Neighbors

LDA Includes

- Training a dataset
- Applying KNN in Rstudio
- KNN is simply short for K-nearest Neighbors
- One of the most important concepts during this semester

What Exactly is KNN?

- KNN stands for k-nearest neighbors, and can be seen as a type of algorithm which is a non-parametric supervised learning method useful for classification and regression. Therefore, KNN is an excellent fit for this particular data set and project which is classification-heavy.
- K Nearest Neighbor(KNN) algorithm is a very simple and versatile machine learning algorithms where the output is a class membership in classification.
- An object is classified by a plurality vote of its neighbours, with the object allocated to the class most frequent among its k nearest neighbours (k is a positive integer). If k = 1, 2, 3,4 ,etc., then the object is simply reserved to the class of that single nearest neighbour.

KNN Implementation prologue *summary

:2.700

> dim(threewine) [1] 48 14 Max.

:13.000

> #59 + 71 + 48 = 178 instances, check confirmed

Max.

:0.9600

Max.

:2.470

Max.

:880.0

```
> #Since we have three types of wine on our hands, let's start with class 1 which is the 1st type of wine, the one with 59 instances
> onewine<-subset(wine_ds,wine_ds$class == 1)</pre>
> summary(onewine)
     class
                alcohol
                               malic acid
                                                   ash
                                                              alcalinity of ash
                                                                                  maanesium
                                                                                                 total phenols
                                                                                                                  flavonoids
                                                                                                                                 nonflavanoid phenols
                             Min.
      :1
             Min.
                    :12.85
                                    :1.350
                                              Min.
                                                     :2.040
                                                              Min. :11.20
                                                                                Min. : 89.0
                                                                                                 Min. :2.20
                                                                                                                Min.
                                                                                                                       :2.190
                                                                                                                                 Min.
                                                                                                                                       :0.170
             1st Qu.:13.40
                             1st Qu.:1.665
                                              1st Qu.:2.295
                                                                                                 1st Qu.:2.60
                                                                                                                1st Qu.:2.680
                                                                                                                                 1st Qu.:0.255
 1st Qu.:1
                                                              1st Qu.:16.00
                                                                                1st Qu.: 98.0
             Median :13.75
                                              Median :2.440
                                                                                Median :104.0
                                                                                                 Median :2.80
                                                                                                                                 Median :0.290
 Median :1
                             Median :1.770
                                                              Median :16.80
                                                                                                                Median :2.980
 Mean
       :1
             Mean
                   :13.74
                             Mean
                                    :2.011
                                                    :2.456
                                                              Mean
                                                                    :17.04
                                                                                       :106.3
                                                                                                 Mean
                                                                                                       :2.84
                                                                                                                Mean
                                                                                                                       :2.982
                                                                                                                                 Mean
                                                                                                                                       :0.290
 3rd Ou.:1
             3rd Ou.:14.10
                             3rd Ou.:1.935
                                              3rd Ou.:2.615
                                                              3rd Ou.:18.70
                                                                                 3rd Ou.:114.0
                                                                                                 3rd Ou.:3.00
                                                                                                                3rd Ou.:3.245
                                                                                                                                 3rd Ou.:0.320
        : 1
             Max.
                    :14.83
                             Max.
                                    :4.040
                                                    :3.220
                                                                     :25.00
                                                                                       :132.0
                                                                                                 Max.
                                                                                                        :3.88
                                                                                                                Max.
                                                                                                                       :3.930
                                                                                                                                 Max.
                                                                                                                                       :0.500
                                                   OD280_OD315
 proanthocyanins color_intensity
                                      hue
                                                                     proline
       :1.250
                 Min.
                      :3.520
                                 Min.
                                        :0.820
                                                  Min. :2.510
                                                                  Min.
                                                                        : 680.0
 1st Qu.:1.640
                 1st Qu.:4.550
                                 1st Qu.:0.995
                                                  1st Qu.:2.870
                                                                  1st Qu.: 987.5
 Median :1.870
                 Median :5.400
                                 Median :1.070
                                                  Median :3.170
                                                                  Median :1095.0
      :1.899
                 Mean
                       :5.528
                                 Mean
                                       :1.062
                                                        :3.158
                                                                  Mean
                                                                        :1115.7
 3rd Qu.:2.090
                 3rd Qu.:6.225
                                 3rd Qu.:1.130
                                                  3rd Qu.:3.420
                                                                  3rd Qu.:1280.0
 Max.
       :2.960
                 Max.
                        :8.900
                                 Max.
                                        :1.280
                                                  Max.
                                                         :4.000
                                                                  Max.
                                                                         :1680.0
> dim(onewine)
Г17 59 14
> #everything seems to check out, now we can move on to class 2, which has 71 instances
> twowine<-subset(wine_ds, wine_ds$class == 2)</pre>
> summary(twowine)
                                                                                                 total_phenols
     class
                alcohol
                               malic_acid
                                                  ash
                                                              alcalinity_of_ash
                                                                                  maanesium
                                                                                                                   flavonoids
                                                                                                                                 nonflavanoid phenols
        :2
             Min.
                    :11.03
                                    :0.740
                                                    :1.360
                                                                    :10.60
                                                                                Min.
                                                                                     : 70.00
                                                                                                 Min.
                                                                                                       :1.100
                                                                                                                        :0.570
                                                                                                                                 Min.
                                                                                                                                        :0.1300
 1st Qu.:2
             1st Qu.:11.91
                             1st Qu.:1.270
                                             1st Qu.:2.000
                                                              1st Qu.:18.00
                                                                                1st Qu.: 85.50
                                                                                                 1st Qu.:1.895
                                                                                                                 1st Qu.:1.605
                                                                                                                                 1st Qu.:0.2700
             Median :12.29
                                                              Median :20.00
                                                                                Median : 88.00
                                                                                                 Median :2.200
                                                                                                                 Median :2.030
 Median :2
                             Median :1.610
                                             Median :2.240
                                                                                                                                 Median :0.3700
                    :12.28
                                                    :2.245
                                                                    :20.24
                                                                                     : 94.55
                                                                                                                 Mean
                                                                                                                       :2.081
 Mean
       :2
             Mean
                             Mean
                                    :1.933
                                                              Mean
                                                                                Mean
                                                                                                 Mean
                                                                                                       :2.259
                                                                                                                                 Mean
                                                                                                                                       :0.3637
             3rd Qu.:12.52
                             3rd Ou.:2.145
                                             3rd Qu.:2.420
                                                              3rd Qu.:22.00
                                                                                3rd Ou.: 99.50
                                                                                                 3rd Qu.:2.560
                                                                                                                 3rd Qu.:2.475
                                                                                                                                 3rd Ou.: 0.4300
 3rd Qu.:2
        :2
             Max.
                    :13.86
                             Max.
                                    :5.800
                                                   :3.230
                                                             Max.
                                                                    :30.00
                                                                                Max.
                                                                                      :162.00
                                                                                                 Max.
                                                                                                       :3.520
                                                                                                                 Max.
                                                                                                                        :5.080
                                                                                                                                 Max.
                                                                                                                                         :0.6600
 proanthocyanins color_intensity
                                      hue
                                                  OD280_OD315
                                                                     proline
                                 Min.
        :0.410
                 Min.
                      :1.280
                                       :0.690
                                                  Min.
                                                       :1.590
                                                                 Min. :278.0
 1st Ou.:1.350
                 1st Ou.:2.535
                                 1st Ou.: 0.925
                                                  1st Ou.: 2.440
                                                                  1st Ou.: 406.5
 Median :1.610
                 Median :2.900
                                 Median :1.040
                                                  Median :2.830
                                                                 Median :495.0
       :1.630
                 Mean
                        :3.087
                                 Mean
                                        :1.056
                                                  Mean
                                                        :2.785
                                                                  Mean
                                                                        :519.5
 Mean
                 3rd Qu.:3.400
 3rd Qu.:1.885
                                 3rd Qu.:1.205
                                                  3rd Qu.:3.160
                                                                  3rd Qu.:625.0
                                 Max.
 Max.
        :3.580
                 Max.
                        :6.000
                                        :1.710
                                                  Max.
                                                        :3.690
                                                                  Max.
                                                                        :985.0
> dim(twowine)
Г17 71 14
 #before we move on, we should make same quick observations
  #the max of alcohol in class 1 is bigger than class2, max malic acid content is higher in class2, max ash is higher slighlty in class 2, but what does this all
mean? I will elaborate on this further in the project report.
> #finally, we conclude with class 3
  threewine<-subset(wine_ds, wine_ds$class == 3)
> summary(threewine)
                                                                alcalinity of ash
                                                                                                     total_phenols
                                                                                                                        flavonoids
                                                                                                                                       nonflavanoid phenols
     class
                 alcohol
                                                                                     magnesium
                                     :1.240
                                                                       :17.50
                                                                                          : 80.00
                    :12.20
                              Min.
                                               Min.
                                                      :2.100
                                                                                   Min.
                                                                                                     Min.
                                                                                                            :0.980
                                                                                                                     Min.
                                                                                                                            :0.3400
                                                                                                                                       Min.
                                                                                                                                              :0.1700
 1st Qu.:3
              1st Qu.:12.80
                               1st Qu.:2.587
                                               1st Qu.:2.300
                                                                1st Qu.:20.00
                                                                                   1st Qu.: 89.75
                                                                                                     1st Qu.:1.407
                                                                                                                     1st Qu.:0.5800
                                                                                                                                       1st Qu.: 0.3975
                                                                                   Median : 97.00
 Median :3
              Median : 13.16
                              Median :3.265
                                               Median :2.380
                                                                Median :21.00
                                                                                                     Median :1.635
                                                                                                                     Median :0.6850
                                                                                                                                       Median : 0.4700
              Mean
                     :13.15
                               Mean
                                     :3.334
                                               Mean
                                                       :2.437
                                                                Mean
                                                                       :21.42
                                                                                   Mean
                                                                                          : 99.31
                                                                                                     Mean
                                                                                                            :1.679
                                                                                                                     Mean
                                                                                                                            :0.7815
                                                                                                                                       Mean
                                                                                                                                              :0.4475
 3rd Qu.:3
              3rd Qu.:13.51
                               3rd Qu.:3.958
                                               3rd Qu.:2.603
                                                                3rd Ou.:23.00
                                                                                   3rd Qu.:106.00
                                                                                                     3rd Qu.:1.808
                                                                                                                     3rd Qu.:0.9200
                                                                                                                                       3rd Qu.: 0.5300
                                                                       :27.00
              Max.
                     :14.34
                              Max.
                                     :5.650
                                               Max.
                                                      :2.860
                                                                Max.
                                                                                   Max.
                                                                                          :123.00
                                                                                                     Max.
                                                                                                           :2.800
                                                                                                                     Max.
                                                                                                                            :1.5700
                                                                                                                                       Max.
                                                                                                                                              :0.6300
 Max.
 proanthocyanins color_intensity
                                         hue
                                                       OD280 OD315
                                                                         proline
                                          :0.4800
       :0.550
                  Min.
                        : 3.850
                                    Min.
                                                      Min.
                                                            :1.270
                                                                      Min.
                                                                            :415.0
                  1st Ou.: 5.438
 1st Ou.: 0.855
                                    1st Ou.:0.5875
                                                      1st Ou.:1.510
                                                                      1st Ou.:545.0
 Median :1.105
                  Median : 7.550
                                    Median :0.6650
                                                      Median :1.660
                                                                      Median :627.5
                        : 7.396
                                          :0.6827
        :1.154
                                                            :1.684
                                                                      Mean
                                                                             :629.9
 3rd Qu.:1.350
                  3rd Qu.: 9.225
                                    3rd Ou.: 0.7525
                                                                      3rd Ou.:695.0
                                                      3rd Ou.:1.820
```

KNN Implementation

```
> for (i in 1:50){
+ test = sample(178,59)
+ knn.pred = knn(wine_ds[-test, 2:14], wine_ds[test, 2:14],wine_ds[-test, ]$class, k = 1)
+ Percentage[i] = mean(knn.pred==wine_ds[test,]$class)
+ }
> sum(Percentage)/50
[1] 0.7352542
> |
```

KNN implementation: To begin coding, we need library(class) to successfully move forward with the KNN code. A confusion matrix is generated and it examines segments of class 1, class 2 and class 3. The mean turns out to be 0.8, the median is 0.78 (not shown on this slide).

The picture on the left is KNN method, but not quite rescaled. It is always important to scale as rescaling (e.g. convert char to factor, normalize,etc.) gives you a better idea of the data should actually look like.

I went from K = 1, to K = 2, K = 3, K = ?, etc., for maximum accuracy.(further elaborated on project report)

KNN Implementation

> #KNN implementation

> for (i in 1:50){

+ test = sample(178,59)

> Percentage = rep(0,50)

> test = sample(178,59) #1st class with 59 instances

= 5) Percentage[i] = mean(knn.pred==wine_ds[test,]\$class) } sum(Percentage)/50 1] 0.9501695	+ } > sum(Percentage)/50 [1] 0.9546479 > #class 2 with 71 instances	+ Percentage[i] = mean(knn.pred==wine_ds[test,]\$class) + } > sum(Percentage)/50 [1] 0.95125
be pre-processed appropriately for	vork properly in the context of the imp or K-nearest neighbors, and the rescali	ng of the data is taking

+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test,]\$class, + test = sample(178,48)

> for (i in 1:50){

k = 5

+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test,]\$class, + Percentage[i] = mean(knn.pred==wine_ds[test,]\$class)

+ test = sample(178,71)

be pre-processed appropriately for K-nearest neighbors, and the rescaling of the data is taking place in the above code. This code has now been rescaled, and this is contrasted with the previous slide. Class 1:59 instances, class 2: 71 instances, class 3: 48 instances

> #class 3 with 48 instances

+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test,]\$class,

> for (i in 1:50){

k = 5

K = 1 to K = 3

```
> # from K = 1 to K = 3
> for (i in 1:50){
+ test = sample(178,59)
+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test, ]$class, k = 1)
+ Percentage[i] = mean(knn.pred==wine_ds[test,]$class)
> sum(Percentage)/50
[1] 0.9440678
> for (i in 1:50){
+ test = sample(178,59)
+ \text{ knn.pred} = \text{knn(scale(wine\_ds[-test, 2:14])}, \text{ scale(wine\_ds[test, 2:14]), wine\_ds[-test, ]$class, k = 2)
+ Percentage[i] = mean(knn.pred==wine_ds[test,]$class)
> sum(Percentage)/50
「17 0.9311864
> for (i in 1:50){
+ test = sample(178,59)
+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test, ]$class, k = 3)
+ Percentage[i] = mean(knn.pred==wine_ds[test,]$class)
> sum(Percentage)/50
[1] 0.9416949
```

K = 1 to K = 3 of K Nearest Neighbors. This is using wine type number 1 as an example, but the other two classes were used extensively. We get a clear output and percentage rate, and it will be the same situation for K = 4, to K = 7

KNN Implementation K=4 to K=7

```
> #from K = 4 to K = 6
> for (i in 1:50){
+ test = sample(178,59)
+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test, ]$class, k = 4)
+ Percentage[i] = mean(knn.pred==wine_ds[test.]$class)
> sum(Percentage)/50
[1] 0.9525424
> for (i in 1:50){
+ test = sample(178,59)
+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test, ]$class, k = 5)
+ Percentage[i] = mean(knn.pred==wine_ds[test,]$class)
> sum(Percentage)/50
[1] 0.9461017
> for (i in 1:50){
+ test = sample(178,59)
+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test, ]$class, k = 6)
+ Percentage[i] = mean(knn.pred==wine_ds[test,]$class)
> sum(Percentage)/50
Г17 0.9474576
> for (i in 1:50){
+ test = sample(178,59)
+ knn.pred = knn(scale(wine_ds[-test, 2:14]), scale(wine_ds[test, 2:14]), wine_ds[-test, ]$class, k = 7)
+ PercentageΓil = mean(knn.pred==wine_ds[test.]$class)
+ }
> sum(Percentage)/50
[1] 0.9538983
```

K = 4 to K=7 of K Nearest Neighbors. This is using wine type number 1 as an example still, but the other two classes were used extensively. We get a clear output and percentage rate.

Comparison of Data/ Summary

(contrast the KNN,LDA, and QDA results/outputs, revert back to research question)

- QDA and LDA (99 96%)most accurate of the ML methods for
- KNN (90 95%) is slightly behind both in terms of efficiency, accuracy,etc.

Challenges deep-dive

LDA QDA

 What to look for as far as implementing this method (prediction) Rstudio cloud is not as good as regular rstudio as encountering issues with saving and crashes was a regular occurrence

KNN

Limitations/Lessons Learned

Limitations

- Initial Dataset had around 30 variables, but author states information was "lost"
- Regularized
 discriminant analysis
 (RDA) was not covered
- Having trouble
 organizing project
 meetings due to our
 busy schedules outside
 of class

Adjustments Made

- Effective usage of discord and when2meet or organize good progress
- Divided work equally as much as possible to leave time for other classes

Lessons Learned

- This wine dataset was great for first testing of a new classifier
- Data set is good for classification tasks and good for anyone looking to improve in that subject

REFERENCES

- Wine Data Set https://archive.ics.uci.edu/ml/datasets/ Wine
- Forina, M. et al, PARVUS An Extendible Package for Data Exploration,
 Classification and Correlation. Institute of Pharmaceutical and Food Analysis and Technologies, Via Brigata Salerno,
 16147 Genoa, Italy.

CONCLUSION

Thank you for listening to our presentation!