

# **Chocolate Recognition: Approach, Design, and Results, IAPR Final Project**

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Group 2

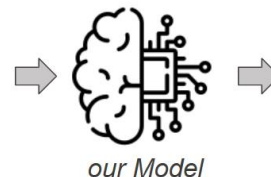
May 23, 2025

# Introduction & Problem Statement

- The Challenge: develop a model capable of accurately identifying different types of chocolates from images.
- Objective: achieve high classification accuracy on a diverse dataset of chocolate images, participating in the 'Deep Learning' Kaggle challenge.
- Constraints: Max 12M parameters, No pre-trained models No external data
- Dataset
  - 270 images (90 training images + 180 augmented images)
  - 180 testing
  - 7 background types
  - 13 types of chocolates



Input Image

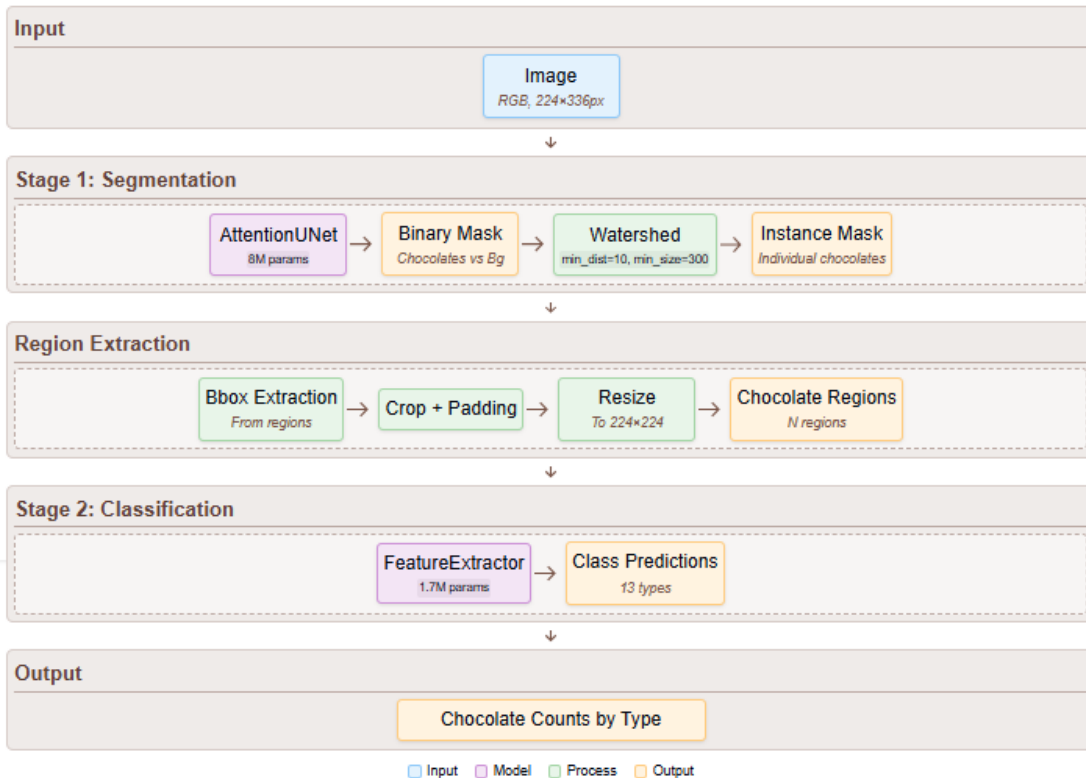


Category	Count
Jelly White	1
Jelly Milk	0
Jelly Black	0
Amandina	0
Crème brûlée	0
Triangolo	0
Tentation Noir	0
Comtesse	1
Noblesse	0
Noir authentique	0
Passion au lait	1
Arabia	1
Straciatella	1

Prediction

# Model Architecture & Design Decisions

## Chocolate Detection Pipeline



## AttentionUNet

- Attention Gates: Focus on chocolates, suppress background
- Skip Connections: Preserve spatial details
- BCEDiceLoss: Handle class imbalance

## Watershed Algorithm

- Separate touching chocolates
- Tuned parameters (min\_distance=10, min\_size=300)

## FeatureExtractor

- 5-block CNN backbone
- Skip connection (block 3→5)
- Global avg pooling + FC head
- LabelSmoothingLoss

- Stage 1: Segmentation (Binary mask + Watershed separation)

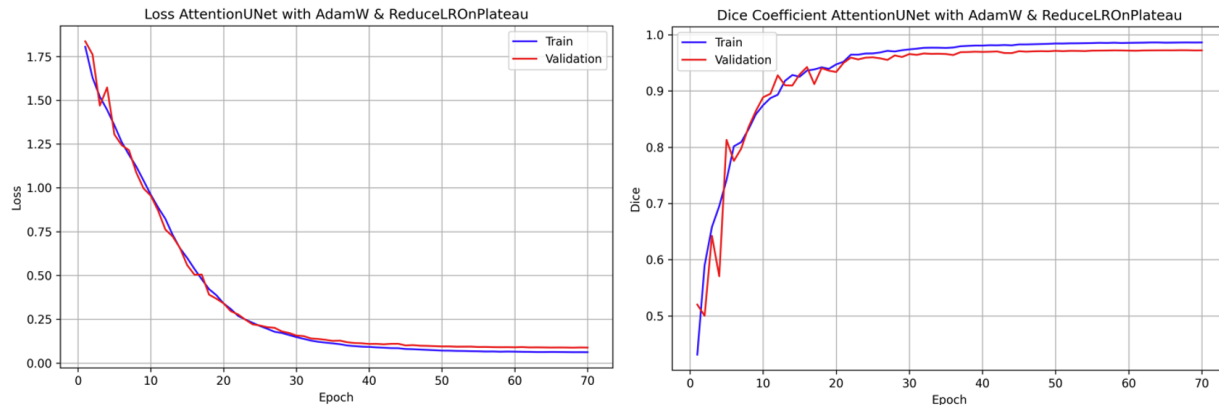
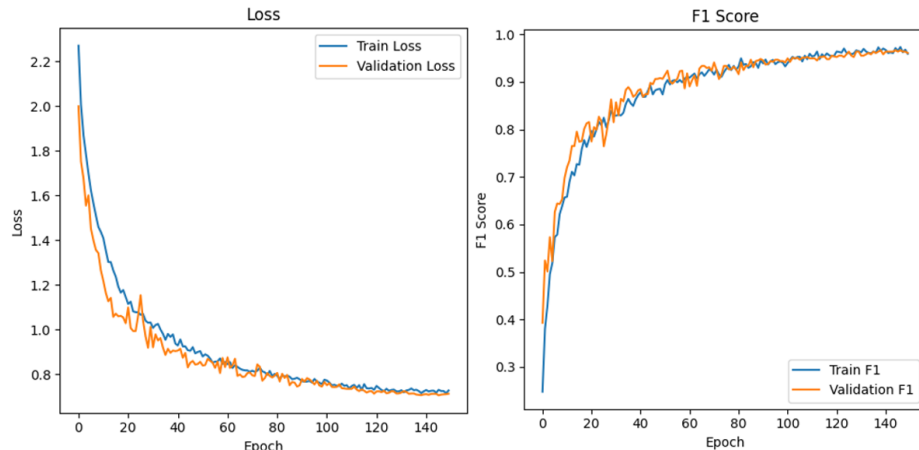


- Stage 2: Classification (Individual chocolate recognition)



- Final Counts (13 chocolates detected “almost” perfectly)

- Segmentation Dice Score: 98%
- Classification Accuracy: 97%
- Total Parameters: 9.7M



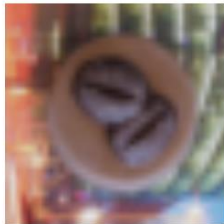
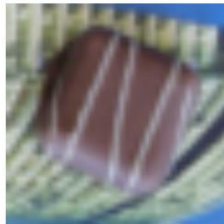
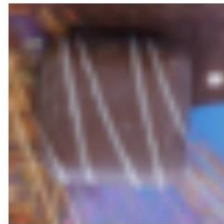
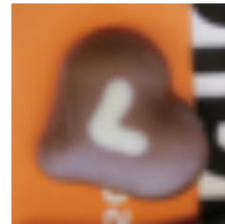
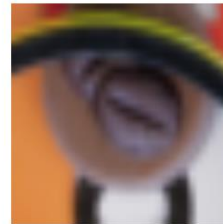
# Strengths & Performance

- Robust Segmentation
  - Handles complex backgrounds
  - Separates touching chocolates
- Accurate Counting
  - Very good detection in validation set

Original Image



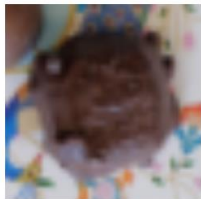
Detected Chocolates (6 total)

Passion au lait  
(conf: 0.94)Arabia  
(conf: 0.92)Straciatella  
(conf: 0.89)Straciatella  
(conf: 0.88)Passion au lait  
(conf: 0.97)Arabia  
(conf: 0.91)



# Strengths & Limitations

Tentation noir  
(conf: 0.90)



Comtesse  
(conf: 0.88)



Passion au lait  
(conf: 0.96)



Comtesse  
(conf: 0.89)



Comtesse  
(conf: 0.58)



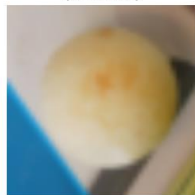
Tentation noir  
(conf: 0.61)



Tentation noir  
(conf: 0.66)



Jelly White  
(conf: 0.45)



Triangolo  
(conf: 0.94)



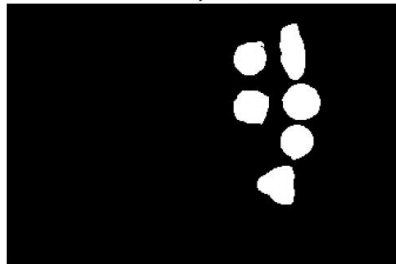
Triangolo  
(conf: 0.67)



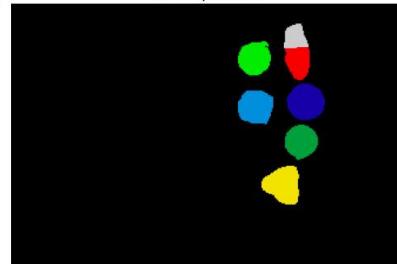
Original Image



Binary Mask



Watershed Mask  
(7 components)



Detected Chocolates: 7





# Conclusion & Future Work

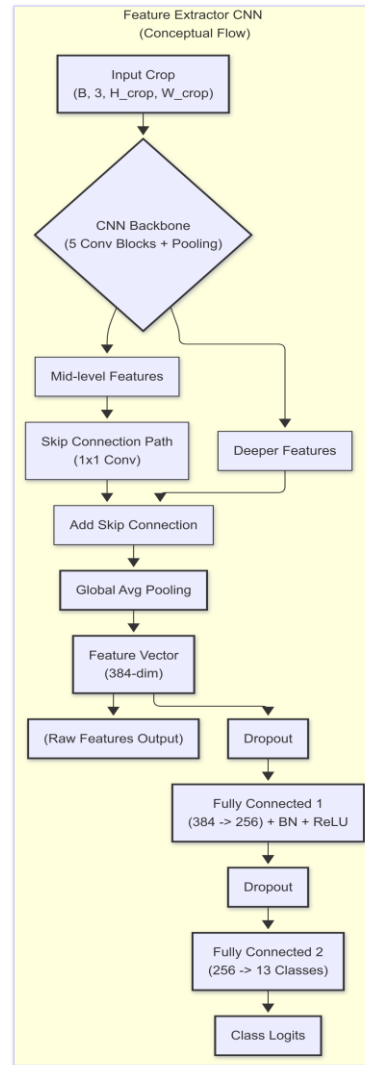
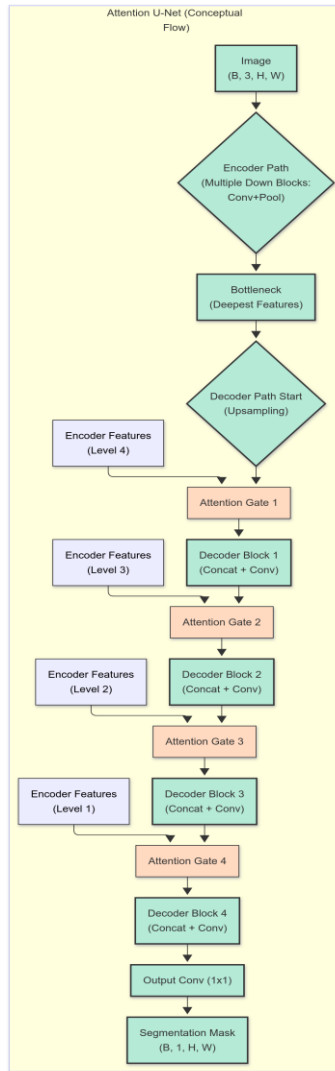
- Implemented a two-stage pipeline for chocolate image recognition:
  - **Stage 1:** Segmentation with AttentionUNet + watershed for accurate detection.
  - **Stage 2:** Classification using a custom CNN with regularization and skip connections.
- Achieved high segmentation accuracy and robust classification under a 12M parameter limit.
- Design effectively handles small objects, occlusions, and varied backgrounds.

## Improvements:

- Data augmentation (Copy-paste, on specific types)
- Watershed improvement for Amandina

Generated  
by ChatGPT

**Thank You For  
Your Attention  
Questions?**



### ■ Stage 1: Segmentation (Attention U-Net Training)

- Objective: Improve U-Net's ability to identify diverse chocolate regions & maintain image-mask alignment.
- Method:
  - Geometric (Paired):
    - Random Horizontal/Vertical Flips
    - Random Rotation
  - Photometric (Image Only):
    - Color Jitter (Brightness, Contrast, Saturation)
  - Sizing & Final (Paired):
    - Aspect-Ratio Preserving Resize (smaller dim to 224px)
    - ToTensor, Normalize (Image only)
- Impact: Enhanced U-Net invariance to view/lighting; consistent ground truth.

### ■ Stage 2: Classification (FeatureExtractor Training on Crops)

- Objective: Make classifier robust to crop variations from Stage 1 & diverse chocolate appearances.
- Method: Initial Sizing: Aspect-Ratio Preserving Resize
  - Geometric:
    - Random Rotation
    - Random Resized Crop
    - Random Horizontal/Vertical Flips
  - Photometric:
    - Color Jitter
    - Random Grayscale
    - Random Gaussian Blur
    - Final: ToTensor, Normalize
- Impact: Classifier generalizes better from varied/imperfect crops; learns core features

# Future Consideration: Copy-Paste Augmentation (for Stage 1 U-Net)

## Future Consideration: Copy-Paste Augmentation (for Stage 1 U-Net)

- **Concept (Ghiasi et al., 2021):** Randomly paste reference chocolates (with masks) onto training images.
- **Potential Benefits:**
  - Increase instance density & variety.
  - Improve occlusion handling.
  - Better balance class contexts.
- **Implementation:** Modify `AugmentedChocolateBinarySegmentationDataset` to composite reference stamps before other augmentations.