Multivariate Data Analysis (MVDA) & Visualization

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Data wrangling & Caveats in MVDA



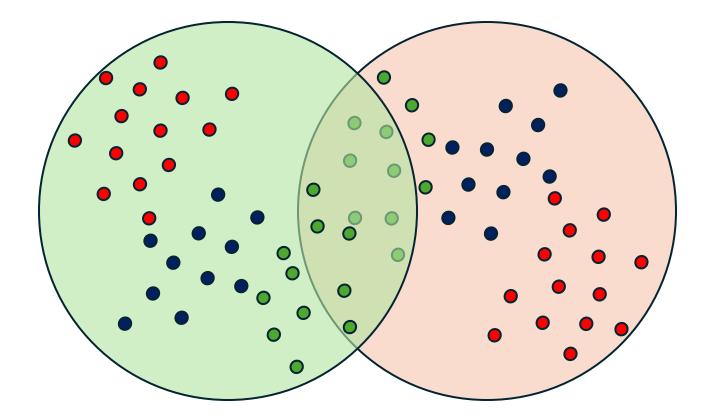
Grouping observations

The variance across observational groups of **samples** is greater than between each sample

Grouping variables

The variance across observational groups of **measurements** is greater than between each measurements

Combined effects







Multiblock Approaches

Purpose of exploratory

- Reduce number of dimensions
- *Used prior to confirmatory analyses

Purpose of confirmatory

- Prediction
- *Calibration, validation, and testing
- *Large sample variation and variability

Examples

- •Variations of PCA: sum-PCA, m-PCA, h-PCA, etc.
- •Factor analysis: PARAfac, PARAdise, and variations, MFA, ComDim, etc.
- •Predictive analysis: PLS variations OPLS, OPLS-DA, P-ComDim, LDA, etc.

Practical optimization criteria

- •Factors/dimensions with Eigenvalue less than 1
- •Cumulative variation of 70%
- Dimension/point of first inflection in eigenvalue decay/ scree plot
- •Optimize particular criterion ex. indices such as coefficients of fit (covariance, correlation or regression)

Matt C. Howard (2016) A Review of Exploratory Factor Analysis Decisions and Overview of Current Practices: What We Are Doing and How Can We Improve?, International Journal of Human-Computer Interaction, 32:1, 51-62. DOI: 10.1080/10447318.2015.1087664





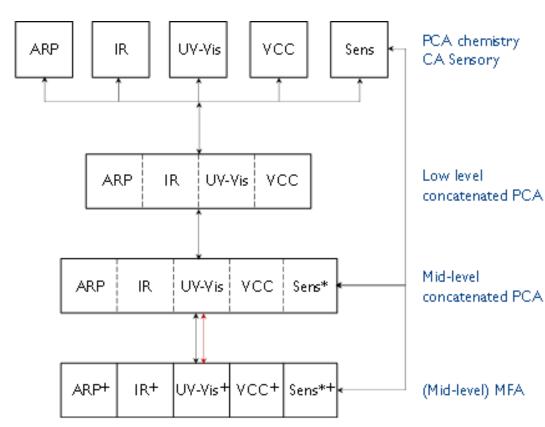
The chemistry: * Matrix effect

Individual data blocks

Low level fusion

Mid-level data fusion

Winemaking as an industrial process PAT



Love affair: sensory scientists

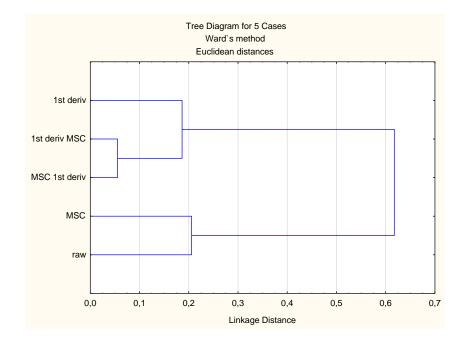
concatenated PCA

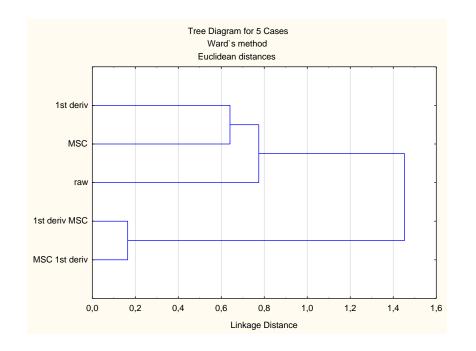
Think of wine as a complex chemical solution





	CHENIN BLANC							SAUVIGNON BLANC					
/		1st deriv	1st deriv MSC	MSC	MSC 1st deriv	raw	MFA	1st deriv	1st deriv MSC	MSC	MSC 1st deriv	raw	MFA
	1st deriv	1	0.99	0.81	0.98	0.83	0.98	1	0.97	0.89	0.97	0.84	0.99
	1st deriv MSC	0.99	1	0.82	0.99	0.78	0.97	0.97	1	0.90	0.99	0.74	0.98
	MSC	0.81	0.82	1	0.87	0.88	0.92	0.89	0.90	1	0.92	0.83	0.95
	MSC 1st deriv	0.98	0.99	0.87	1	0.82	0.98	0.97	0.99	0.92	1	0.74	0.98
	raw	0.83	0.78	0.88	0.82	1	0.90	0.84	0.74	0.83	0.74	1	0.85
	MFA	0.98	0.97	0.92	0.98	0.90	1	0.99	0.98	0.95	0.98	0.85	1











MFA – Multiple Factor Analysis

This specific method is useful in many fields where variables are structured into groups, for example:

- Genomic: protein variables, DNA variables
- Sensory analysis: sensorial and physico-chemical variables

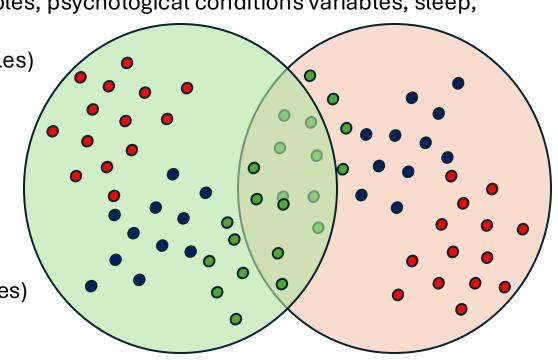
• Questionnaires: student health (addicted consumptions variables, psychological conditions variables, sleep,

identification variables...)

Comparison of coding (continous variables, categorical variables)

Taking into account the structure of the data allows to:

- Balance the influence of each group of variables
- Study the links between the sets of variables
- Give the classical graphs but also specific ones:
- Partial representation (individuals seen by one group of variables)
- Groups of variables

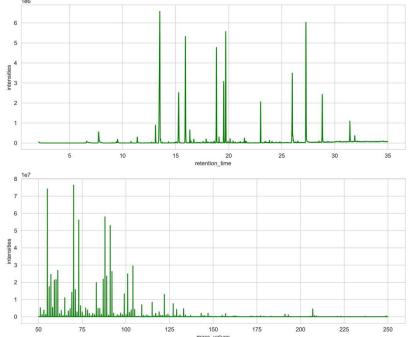




Our dataset



- Sensory data from sorting (2 forms)
- 2. NMR
- 3. HRMS (2 modes)
- 4. IR
- 5. Physicochemical parameters



High Resolution Mass Spectrometry (HRMS)

Sensory data from sorting Wine 1 Wine 9

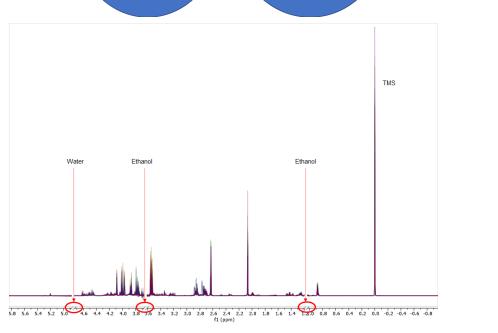
List:

1. Attribute 1

2. Attribute 2

3. Attribute 3





Nuclear Magnetic Resonance (NMR) spectrum



Visualization & interpretation



Explore each block separately

- 1. Sensory data from sorting
 - 1. Non-verbose data MDS
 - 2. Verbose data Heatmap
- 2. Oenological/physicochemical parameters PCA



Visualization & interpretation



Explore data fusion (MFA)

- 1. FactomineR
- 2. Factoextra



Tutorial



Tutorial videos from FactoMineR creators

☐ Multiple Factor Analysis (MFA)

https://www.youtube.com/watch?v=pks8m2ka7Pk

☐ Textbook and material

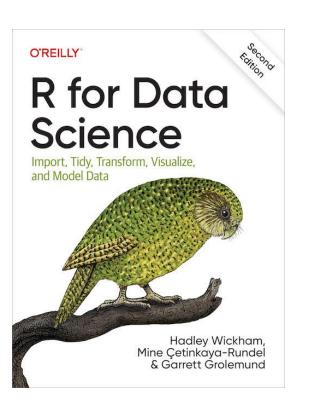
http://factominer.free.fr/bookV2/index.html

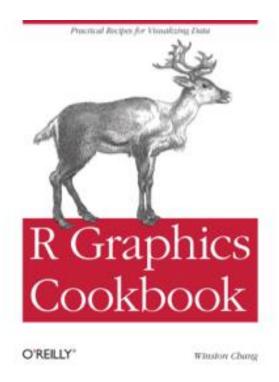
https://www.youtube.com/watch?v=MOl0Aw1TTFE&list=PLnZgp6epRBbRX8TEp1HlFGqfMf_AxYEj7

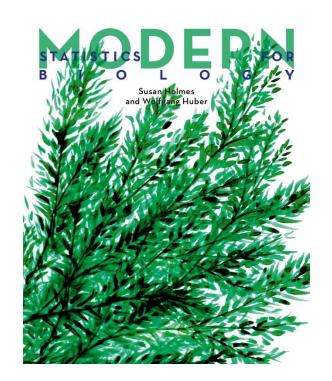


Online resources and tutorials













Thank you!







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A chemometric approach to investigating South African wine behaviour using chemical and sensory markers

Mpho Mafata

Dissertation presented for the degree of **Doctor of Philosophy (Agricultural Sciences)**



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