## Wine Quality

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Kaggle Notebook





### The Dataset

- ◀ The dataset was taken from <u>Kaggle</u>, but originally downloaded from the UCI Machine Learning Repository.
- The dataset refers to red and white variants of the Portuguese "Vinho Verde" wine. The reference [Cortez et al., 2009]. Due to privacy and logistic issues, only physicochemical (inputs) and sensory (the output) variables are available (e.g. there is no data about grape types, wine brand, wine selling price, etc.).
- The goal of our project is to predict the wine quality using its features
- This prediction may assist wine makers in the producing process

Acknowledgements: P. Cortez, A. Cerdeira, F. Almeida, T. Matos and J. Reis. *Modeling wine preferences by data mining from physicochemical properties*. In Decision Support Systems, Elsevier, 47(4):547-553, 2009.



- Few nulls are present
- 12 numerical feature, 1 object (wine type)

<class 'pandas.core.frame.DataFrame'> RangeIndex: 6497 entries, 0 to 6496 Data columns (total 13 columns):

#	Column	Non-Null Count	Dtype
	22222		
0	type	6497 non-null	object
1	fixed acidity	6487 non-null	float64
2	volatile acidity	6489 non-null	float64
3	citric acid	6494 non-null	float64
4	residual sugar	6495 non-null	float64
5	chlorides	6495 non-null	float64
6	free sulfur dioxide	6497 non-null	float64
7	total sulfur dioxide	6497 non-null	float64
8	density	6497 non-null	float64
9	рН	6488 non-null	float64
10	sulphates	6493 non-null	float64
11	alcohol	6497 non-null	float64
12	quality	6497 non-null	int64
dtvn	es: float64(11), int64	(1), object(1)	

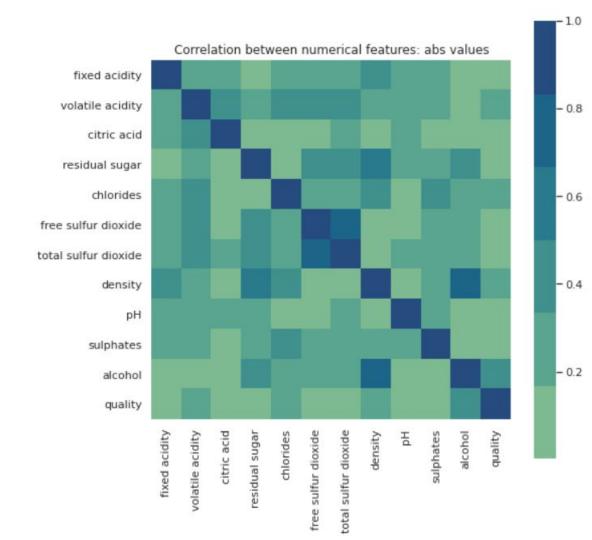
dtypes: float64(11), int64(1), object(1)

memory usage: 660.0+ KB

	type	fixed acidity	volatile acidity	citric acid	residual sugar	chlorides	free sulfur dioxide	total sulfur dioxide	density	рН	sulphates	alcohol	quality
0	white	7.0	0.27	0.36	20.7	0.045	45.0	170.0	1.0010	3.00	0.45	8.8	6
1	white	6.3	0.30	0.34	1.6	0.049	14.0	132.0	0.9940	3.30	0.49	9.5	6
2	white	8.1	0.28	0.40	6.9	0.050	30.0	97.0	0.9951	3.26	0.44	10.1	6
3	white	7.2	0.23	0.32	8.5	0.058	47.0	186.0	0.9956	3.19	0.40	9.9	6
4	white	7.2	0.23	0.32	8.5	0.058	47.0	186.0	0.9956	3.19	0.40	9.9	6

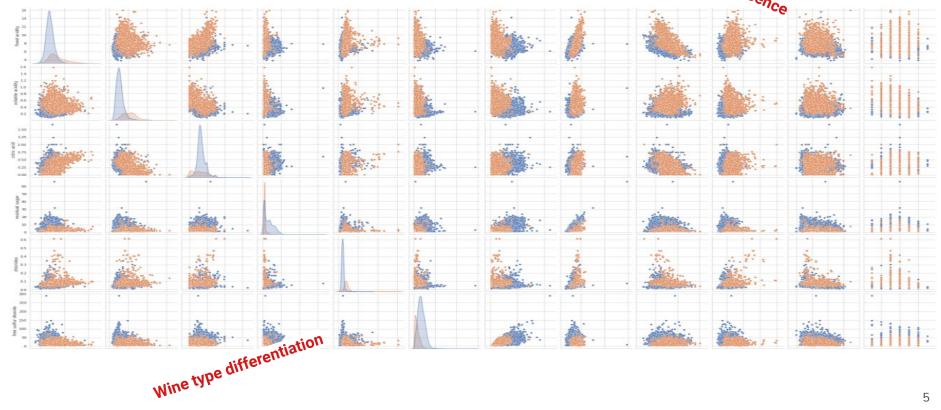


- Linear correlation is limited
- ✓ Alcohol (0.44), density (0.31), volatile acidity (0.27) and chlorides (0.20) are the highest correlated features



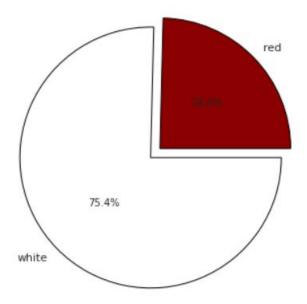
## **The Dataset**





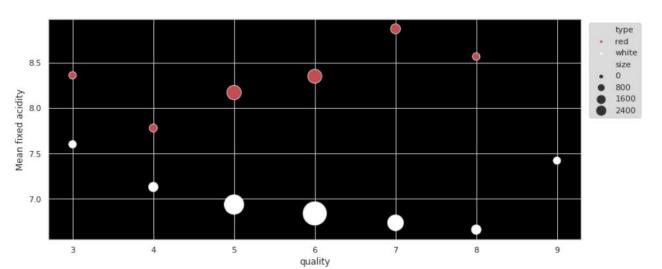


- Type: Two types of wines: Red wine & white wine
- Ratio of 3:1 with white dominance

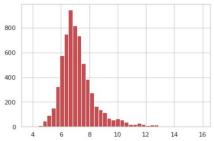




- Fixed acids include tartaric, malic, citric, and succinic acids which are found in grapes. Reducing acids significantly might lead to wines tasting flat.
- There is consistent gap in mean values for red & white wines



count	6,487.00
nean	7.22
std	1.30
nin	3.80
25%	6.40
50%	7.00
75%	7.70
nax	15.90

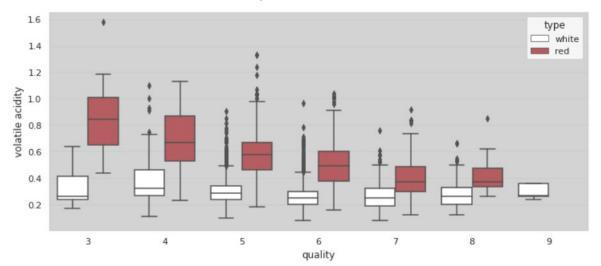




#### **Volatile Acidity**

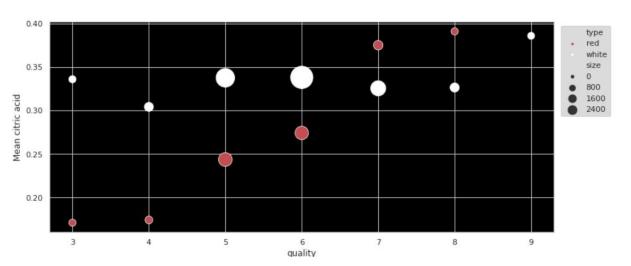
count 6,489.00 0.34 mean std 0.16 min 0.08 25% 0.23 50% 0.29 75% 0.40 1.58 max

- Excess of volatile acids are undesirable and lead to unpleasant flavour
- Red wine volatile acidity is higher than white wines and tends to descent with quality
- Mean white wines fixed acidity is almost linear

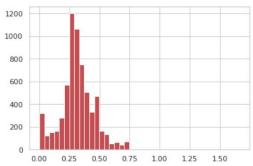




- This is one of the fixed acids which gives a wine its freshness. Usually most of it is consumed during the fermentation process and sometimes it is added separately to give the wine more freshness.
- At quality levels <5 mean citric acid levels are relatively different



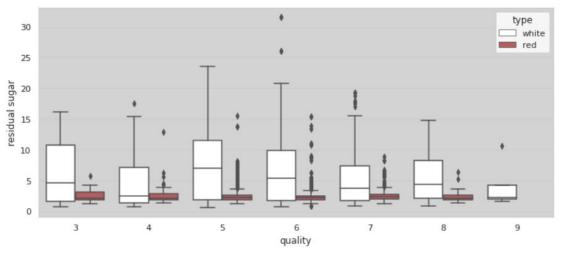
ount	6,494.00
ean	0.32
td	0.15
in	0.00
5%	0.25
0%	0.31
5%	0.39
ax	1.66

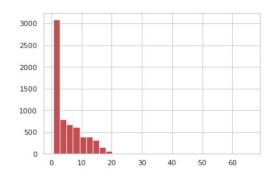




count	6,495.00
mean	5.44
std	4.76
min	0.60
25%	1.80
50%	3.00
75%	8.10
max	65.80

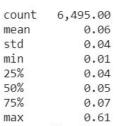
■ This typically refers to the natural sugar from grapes which remains after the fermentation process stops, or is stopped.



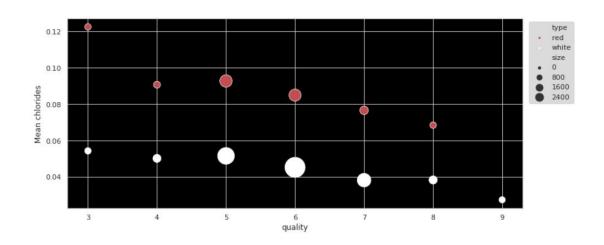


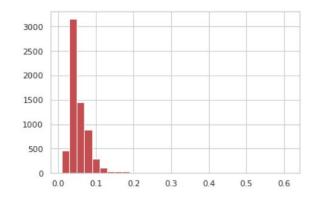
\* outlier ~60 removed for plotting purposes





- This is the chloride concentration in the wine
- Mean chloride level decline with quality increase
- Red Wines have higher chloride levels than white wines

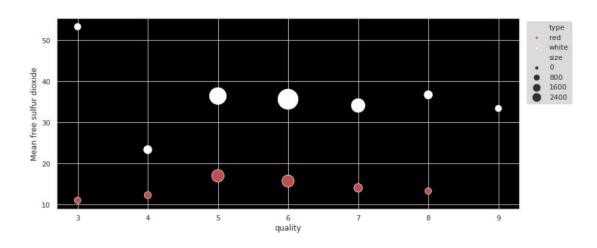


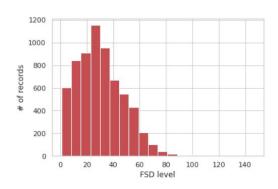




### Free Sulfur Dioxide (SO<sub>2</sub>)

- ◀ Also known as sulfites ,too much of it is undesirable and gives a pungent odour.
- White wines has higher free SO, levels
- $\blacktriangleleft$  Mean level of SO<sub>2</sub> in white wines with quality = 4 is showing anomalous

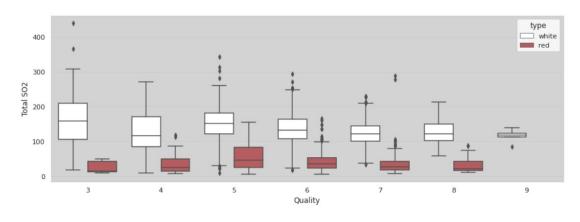


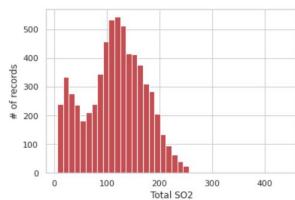




#### **Total Sulfur Dioxide**

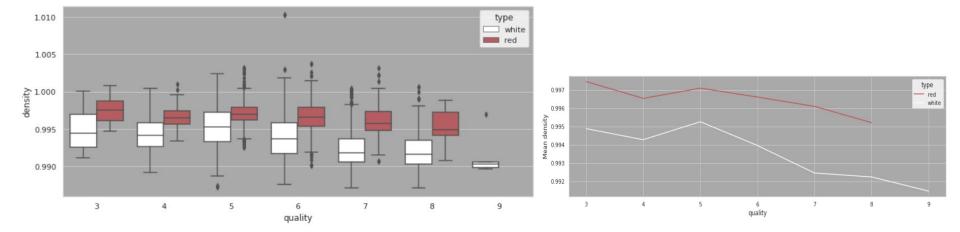
- This is the sum total of the bound and the free sulfur dioxide. This is mainly added to kill harmful bacteria and preserve quality and freshness.
- Total mean SO<sub>2</sub> levels are higher in white wines than in red wines, but remain relatively constant among quality groups.





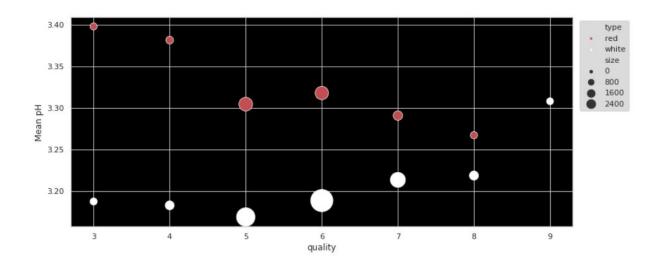


- This can be represented as a comparison of the weight of a specific volume of wine to an equivalent volume of water.
- Mean density values decline as quality increase in both types of wines.
- Majority of values between 0.99 and 1.005

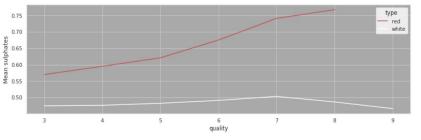




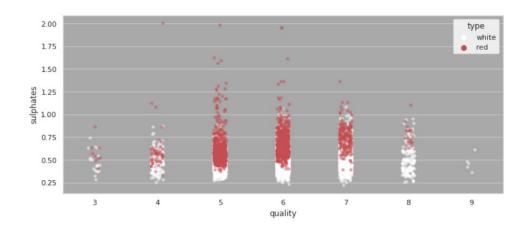
- Also known as the potential of hydrogen, this is a numeric scale to specify the acidity or basicity the wine. Most wines have a pH between 2.9 and 3.9 and are therefore acidic.
- Red wines are less acidic than white wines in average when it comes to low qualities levels





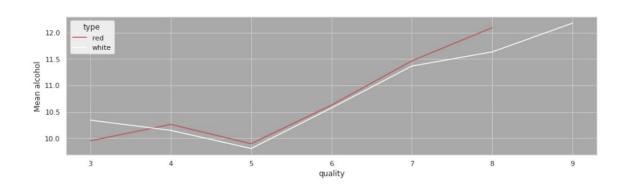


- These are mineral salts containing sulfur. They are connected to the fermentation process and affects the wine aroma and flavour.
- Red wines have higher sulphates values than white wines.
- Mean sulphates level is constant in white wines, and graduating in red wines.

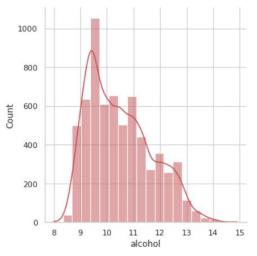




- It's usually measured in % vol or alcohol by volume (ABV).
- Alcohol % doesn't vary between wine types, but tend to increase with quality



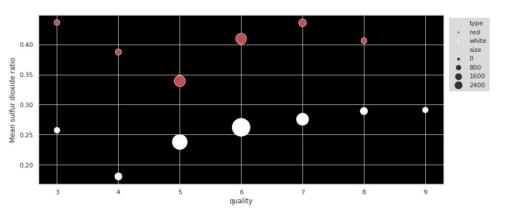


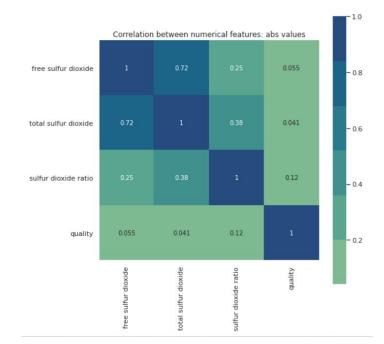


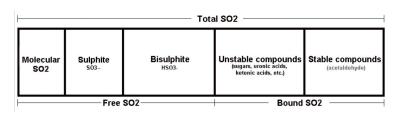


#### **Sulfur Dioxide Ratio**

- $\blacktriangleleft \quad \text{Free SO}_2 / \text{Total SO}_2$
- Higher ratio in red wines
- Stronger correlation to quality



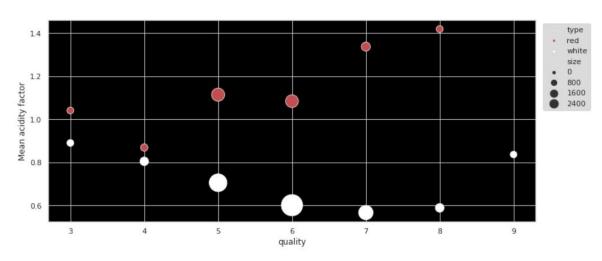


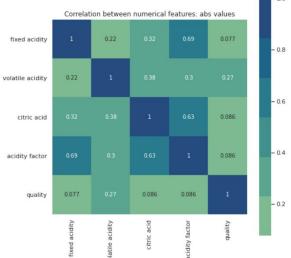




#### **Acidity Factor**

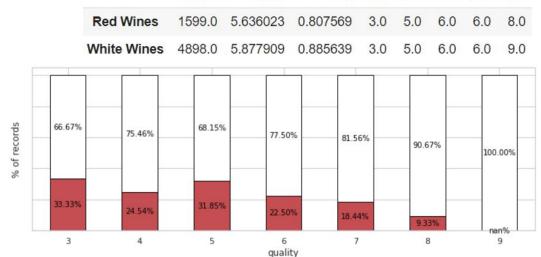
- Multiply of the 3 acid features to create a new feature
- Fixed at 3 & 4, drift apart at higher quality levels







- Wine experts graded the wine quality between 0 (very bad) and 10 (very excellent). The eventual quality score is the median of at least three evaluations made by the same wine experts.
- **⋖** imbalanced data
- 9 is applicable at white wines only(with 5 observations!)



mean

min 25%

count

### **Data Insights**

- Most features show different behavior regarding the wine type, but the type by itself can't predict the quality.
- Should we predict the wine type, one could expect high prediction rates.
- Quality prediction rate is expected to be low, due to imbalanced dataset
- The ability to predict categories 3, 4, 8 & 9 is expected to be very low due to small sample size
- Imputing nulls must take into consideration the wine type
- Outliers removals is essential in almost 50% of features
- Scaling is required due to different values scale (<1, 10s, 100s)
- The engineered features were aimed to unite similar indicative feature to a more solid feature. But while in sulfur we decided to drop the original features, at acidity we will use it all.
- **◄** We suspect that applying different prediction models on white and red wines may get higher prediction score.



## Pre Processing



Apply in	Transformer	Alcohol	Acidity factor	citric acid	chlorides	Density	fixed acidity	Free Sulfur Dio xide
Train	Outlier_limit			V	V	V		V
	SimpleImputer			V	V			
Train + Test	MinMaxScaler	V	V	V	V	V	V	
	Other		eng. Feature					

Apply in	Transformer	Sulfur Dioxide Ratio	рН	residual sugar	Sulphates	Total Sulfur Dioxide	type	volatile acidity
Train	Outlier_limit			V	V	V		V
	SimpleImputer		V	V				V
Train + Test	MinMaxScaler		V	V	V			V
	Other	eng. Feature					[0,1]	

\* Engineered feature



#### **Pre-Processing: Outliers removal**

- Dictionary with modified limits to features
- limit\_value function
- FunctionTransformer applied

```
def limit_value(X, **val_dict):
    """This function recieves a dataframe and returns
    it without the outliers
    """
for col, val in val_dict.items():
    X = X.loc[X[col] < val, :]
    return X</pre>
```

```
# Dictionary of outliers
     outlier dict = {'free sulfur dioxide': 150,
                     'total sulfur dioxide': 400.
 3
                     'density': 1.01,
                     'sulphates': 1.75,
                     'volatile acidity':1.5,
                     'citric acid': 1.2,
                     'residual sugar': 50,
 8
                     'chlorides': 0.5}
 9
10
11
     # Clean outliers
     outlier limit = FunctionTransformer(limit value, kw_args = outlier_dict)
     df = outlier limit.transform(df)
```



#### **Pre-Processing: Feature selection & split**

```
col_to_drop = ['free sulfur dioxide', 'total sulfur dioxide']
df = df.drop(labels=col_to_drop, axis=1)
```

```
# split the data
X_train, X_test, y_train, y_test =
split(df.drop('quality', axis=1), df['quality'],
test_size = 0.25,
random_state = 12345,
stratify=df['quality'])
```

```
X_Train: (4849, 12) | y_Train: 4849
X_Test: (1617, 12) | y_Test: 1617
```



#### **Apply Imputer & Scaler**

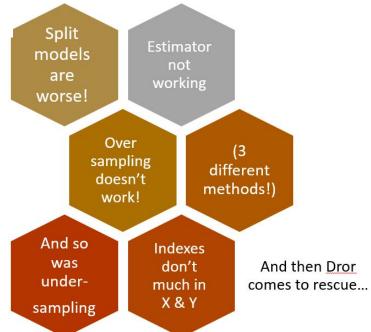
```
cols = ['fixed acidity', 'volatile acidity', 'citric acid',
            'residual sugar', 'chlorides', 'density', 'pH',
 3
             'sulphates', 'alcohol', 'acidity factor']
 4
 5
     imputer = SimpleImputer(strategy = 'mean')
     scaler = MinMaxScaler()
 8
    X train.loc[X train['type'] == 0] = imputer.fit transform(X train.loc[X train['type'] == 0])
    X train.loc[X train['type'] == 1,:] = imputer.fit transform(X train.loc[X train['type'] == 1])
10
    X train.loc[X train['type'] == 0,cols] = scaler.fit transform(X train.loc[X train['type'] == 0,cols])
11
    X train.loc[X train['type'] == 1,cols] = scaler.fit transform(X train.loc[X train['type'] == 1,cols])
12
13
    X test.loc[X test['type'] == 0] = imputer.fit transform(X test.loc[X test['type'] == 0])
14
    X_test.loc[X_test['type'] == 1] = imputer.fit_transform(X_test.loc[X_test['type'] == 1])
15
16
    X test.loc[X test['type'] == 0,cols] = scaler.fit transform(X test.loc[X test['type'] == 0,cols])
17
    X test.loc[X test['type'] == 1,cols] = scaler.fit transform(X test.loc[X test['type'] == 1,cols])
18
```





Over Under Sampling S

Reality



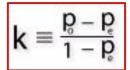


- Get 2 model one for red, one for white
- In fit: fit each population with its own model
- ✓ In transform: predict the population, concat the data and return a reinexed y series

```
class run estimator (BaseEstimator, TransformerMixin):
           This transformer recives a DF(X) and a target(v).
           and split it to two populations: red wines and white wines
 5
       def init (self, model r, model w, classes=[0,1]):
           self.red model = model r
           self.white model = model w
 8
           self.classes = classes
 9
10
11
       def fit (self, X, y=None):
12
           X \text{ red} = X[X.type==0].copy()
13
           v red = v[X.type==0].copy()
14
           self.red_model_.fit(X_red, y_red)
15
           X white = X[X.type==1].copy()
16
           y white = y[X.type==1].copy()
17
           self.white model .fit(X white, y white)
18
           return self
19
20
21
       def predict(self, X):
22
           X \text{ red} = X[X.\text{type}==0].\text{copy()}
23
           X white = X[X.type==1].copy()
           y red pred = pd.Series(self.red model .predict(X red),index=X red.index)
24
           y white pred = pd.Series(self.white model .predict(X white),index=X white.index)
25
           y pred = pd.concat([y red pred, y white pred], axis=0)
26
           return y pred.reindex like(X)
27
```



#### Cohen's Kappa score



kappa\_scorer = make\_scorer(cohen\_kappa\_score)

Cohen's kappa coefficient ( $\kappa$ ) is a statistic which measures inter-rater agreement for qualitative (categorical) items. It is generally thought to be a more robust measure than simple percent agreement calculation, as  $\kappa$  takes into account the possibility of the agreement occurring by chance.

		В			
		Yes N			
Α	Yes	a	b		
	No	с	d		

		В		
		Yes	No	
А	Yes	10	15	
	No	20	05	

$$p_{ ext{Yes}} = rac{a+b}{a+b+c+d} \cdot rac{a+c}{a+b+c+d}$$

$$p_{ ext{No}} = rac{c+d}{a+b+c+d} \cdot rac{b+d}{a+b+c+d}$$

$$p_e = p_{
m Yes} + p_{
m No}$$

Kappa value interpretation Landis & Koch (1977):

<0 No agreement

.20 blight

21 — .40 Fair

.41 — .60 Moderate

1 — .80 Substantial

.81–1.0 Perfect

The observed proportionate agreement is:

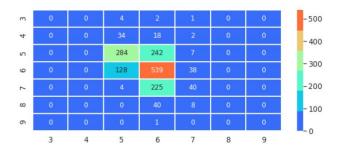
$$P_0 = \frac{a+d}{a+b+c+d} = \frac{10+5}{50} = 0.3$$



#### **Baseline code without gridsearch**

```
# Run Baseline Logistic Regression with all data
    model = LogisticRegression(multi class = 'ovr')
    model.fit(X train, y train)
    y train pred = model.predict(X train)
    y test pred = model.predict(X test)
                                                                                       8
    # CrossValidation
    cv = StratifiedKFold(n splits=5, shuffle=True, random state=123)
                                                                                       9
    scores = cross val score(model, X train, y train, cv=cv, scoring=kappa scorer)
                                                                                      10
10
                                                                                      11
    # Print the results
    print('CV:', scores)
    print('CV mean:', scores.mean())
   print(f'Train Cohen kappa score is: {cohen kappa score(y train, y train pred):.3}')
    print(f'Test Cohen kappa score is: {cohen kappa score(y test, y test pred):.3}')
    cm plot(confusion matrix(v train, v train pred), model)
```

CV: [0.26404414 0.22636681 0.19986942 0.24408421 0.26525797] CV mean: 0.23992450947633248 Train Cohen kappa score is: 0.251 Test Cohen kappa score is: 0.235



Output



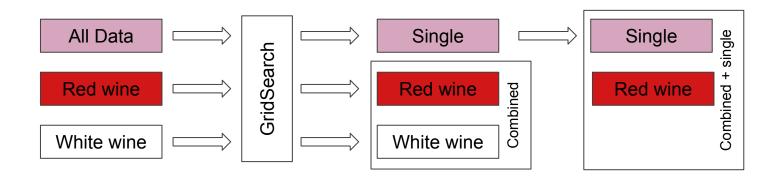
#### **Model Results: LogisticRegrssion**

	Single: Baseline	Red	White	Combined
Train	0.251	0.348	0.279	0.301
Test	0.239	0.326	0.249	0.269
Mean CV	0.24	0.297	0.277	0.281



#### **Model Results: VotingCalssifier**

	Single	Red	White	Combined	Combined+Single as white
Train	0.687	0.451	0.319	0.36	0.742
Test	0.322	0.326	0.261	0.281	0.306
Mean CV	0.33	0.308	0.26	0.281	0.331





#### **Model Results: XGBoost**

	Single	Red	White	Combined	Combined+Single as white
Train	0.999	0.374	0.735	0.658	0.864
Test	0.418	0.291	0.414	0.386	0.447
Mean CV	0.45	0.299	0.398	0.38	0.421

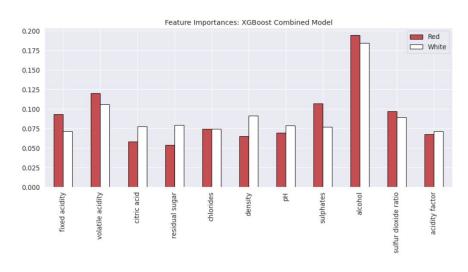


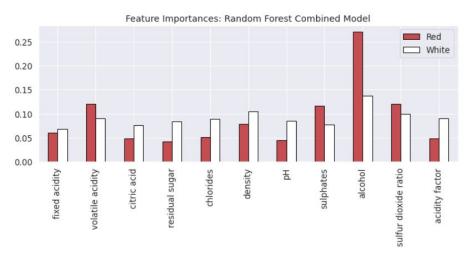
#### **Model Results: RandomForest**

	Single	Red	White	Combined	Combined+Single as white
Train	0.984	0.483	0.914	0.821	0.885
Test	0.438	0.317	0.461	0.429	0.44
Mean CV	0.45	0.299	0.438	0.416	0.431



#### **Feature Importance**

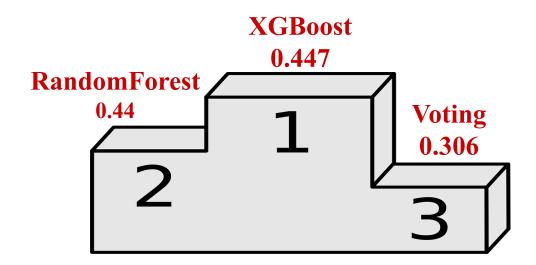




- Alcohol is dominant in both models
- ▼ red and wine have different importance
- Out engineered features proved to be valuable!



- Combined data failed to improve model scores
- Nevertheless, splitting the data into 2 populations was worth the effort, except for in VotingClassifier
- Applying grid search on each population and the joined data gave added value





- 1. Oversampling \ undersampling should be executed on the split model
- 2. Combining 2 different models (instead of one model with different hyper-parameters)
- 3. More time to GridSearch and improve the scores ;-)
- 4. Binning the quality target into good, medium and bad
- 5. Predicting wine type

# Thank You

