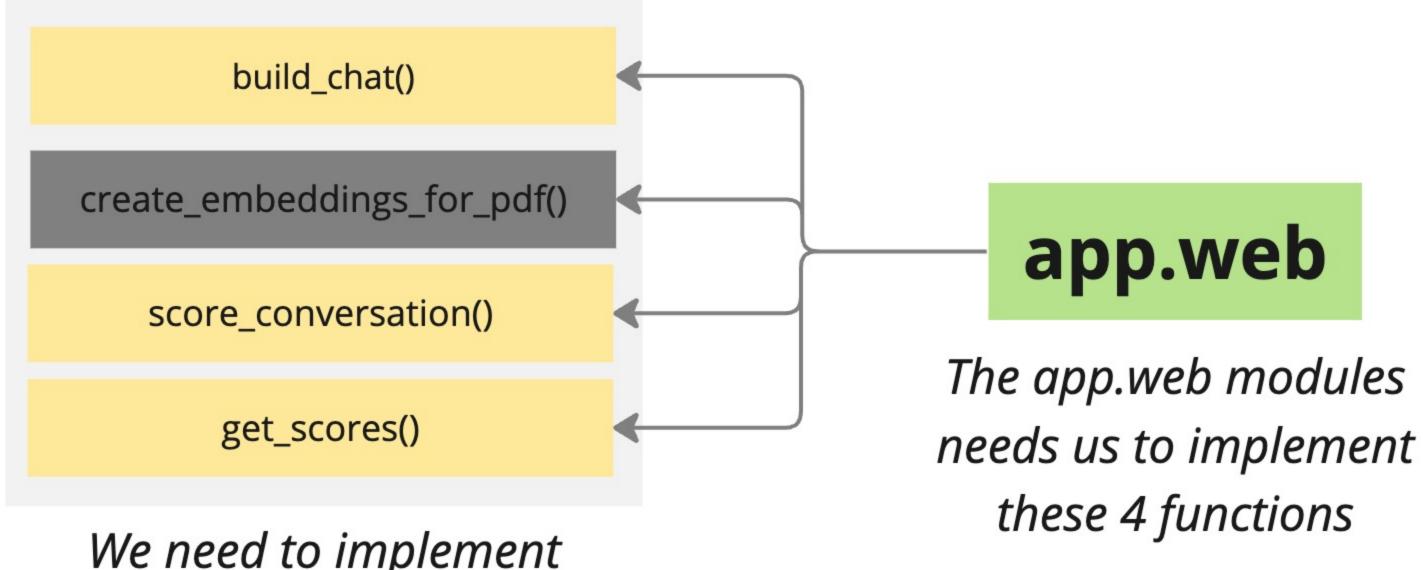
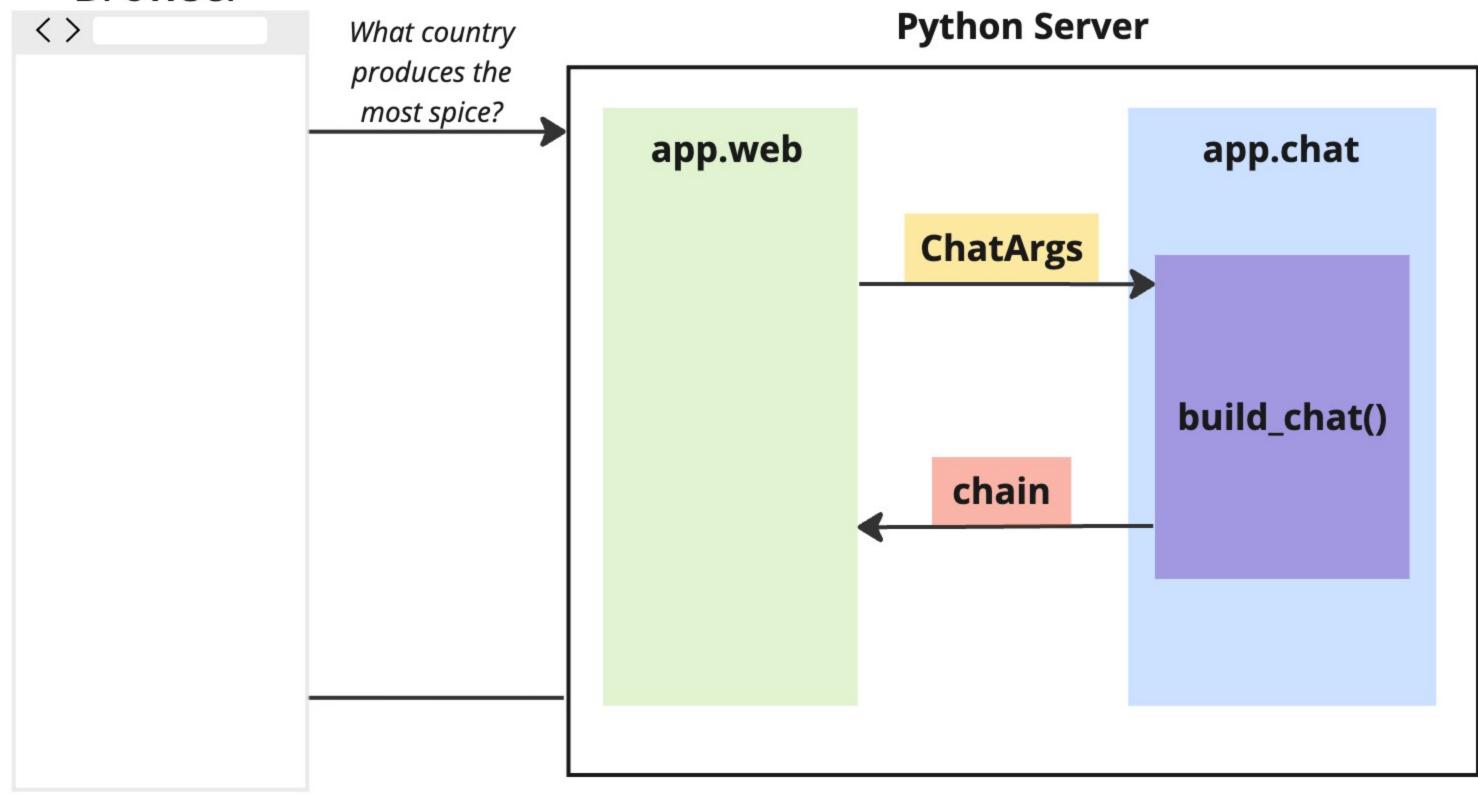
app.chat Module



We need to implement these! (plus tons of supporting code)

Browser



We know that we'll need some kind of RetrievalQA chain

Let's review our requirements and make sure 'RetrievalQA' chain is actually the right choice

It isn't



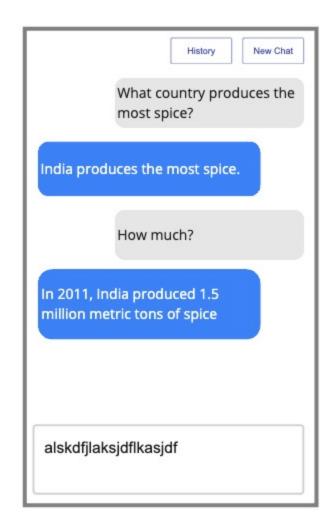
Home Documents Scores Sign Out

Your Documents

New

Name	PDF ID	Action
my_document.pdf	ca366	View
business.pdf	b7c9	View
spice.pdf	e763	View

Home Documents Scores Sign Out



WIKIPEDIA

Spice

A spice is a seed, fruit, root, bark, or other plant substance primarily used for flavoring or coloring food. Spices are distinguished from herbs, which are the leaves, flowers, or stems of plants used for flavoring or as a gamish. Spices are sometimes used in medicine, religious rituals, cosmetics, or perfume production. For example, vanilla is commonly used as an ingredient in fragrance manufacturing. [3]

A spice may be available in several forms: fresh, whole-dried, or pre-ground dried. Generally, spices are dried. Spices may be ground into a powder for convenience. A whole dried spice has the longest shelf life, so it can be purchased and stored in larger amounts, making it cheaper on a per-serving basis. A fresh spice, such as ginger, is usually more flavorful than its dried form, but fresh spices are more expensive and have a much shorter shelf life. Some spices are not always available either fresh or whole, for example, tunneric, and often must be purchased in ground form. Small seeds, such as feunel and mustard seeds, are often used both whole and in powder form.

As of 2019, there is not enough clinical evidence to indicate that consuming spices affects human health. $^{[2]}$

India contributes to 75% of global spice production. This is reflected culturally through their cuisine; historically, the spice trade developed throughout the Indian subcontinent as well as in East Asia and the Middle East. Europe's demand for spices was among the economic and cultural factors that encouraged exploration in the early modern period.

Etymology

The word spice originated in Middle English^[3] which came from the Old French words espece, espis(c)e, and espis(c)e.^[4] According to the Middle English Dictionary, the Old French words came from Anglo-French spece;^[4] according to Merriam Webster,



Spices at a central market in Agadit



A group of Indian herbs and spices in



Spices of Saúde flea market, São Paulo, Brazil



Home Documents Scores Sign Out

What country produces the most spice?

India produces the most spice.

How much?

In 2011, India produced 1.5

million metric tons of spice

Add text

WIKIPEDIA

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Agrecco

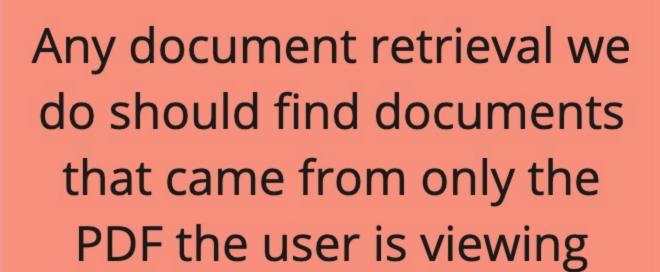


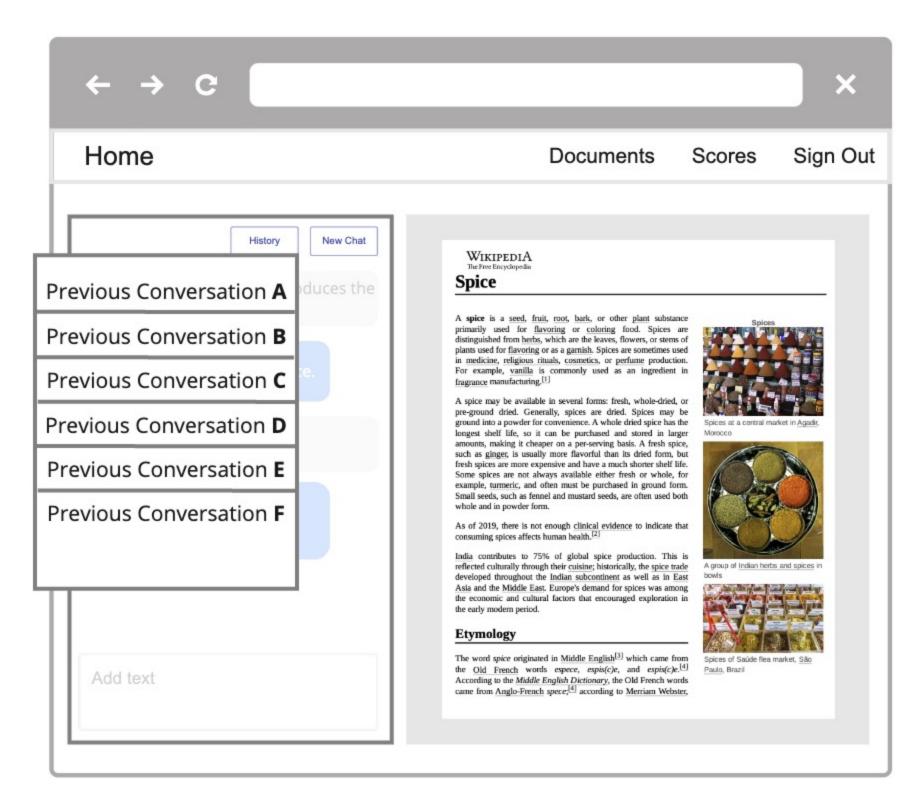
A group of Indian herbs and spices in bowls



Spices of Saúde flea market, São Paulo, Brazil

When a user views a PDF, they want to chat with *that* PDF





A user can have many separate persisted conversations

Within a conversation, there may be many messages



Home Documents Scores Sign Out



WikipediA

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A group of Indian herbs and spices in



Spices of Saúde flea market, São Paulo, Brazil

Conversations/messages will persist even if a user leaves the page

Conversations/messages will be used *outside of any LLM!!*





WIKIPEDIA

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A group of Indian herbs and spices



Spices of Saúde flea market, São Paulo, Brazil

Some user messages will be very unclear, or refer to previous messages in the conversation

Requirements

Document retrieval needs to be scoped to a particular PDF

Make a scoped retriever

Need to organize and persist messages + conversations so they can used by both web + chat

Make custom
 memory to store
 messages in SQLite

Need to handle vague user messages

Make a Conversational Retrieval Chain

Making Our Retriever

```
vector_store = Pinecone.from_existing_index(
    os.getenv("PINECONE_INDEX_NAME"), embeddings

search_kwargs = {"filter": {"pdf_id": 123 }}

retriever = vector_store.as_retriever(
    search_kwargs=search_kwargs
)
```

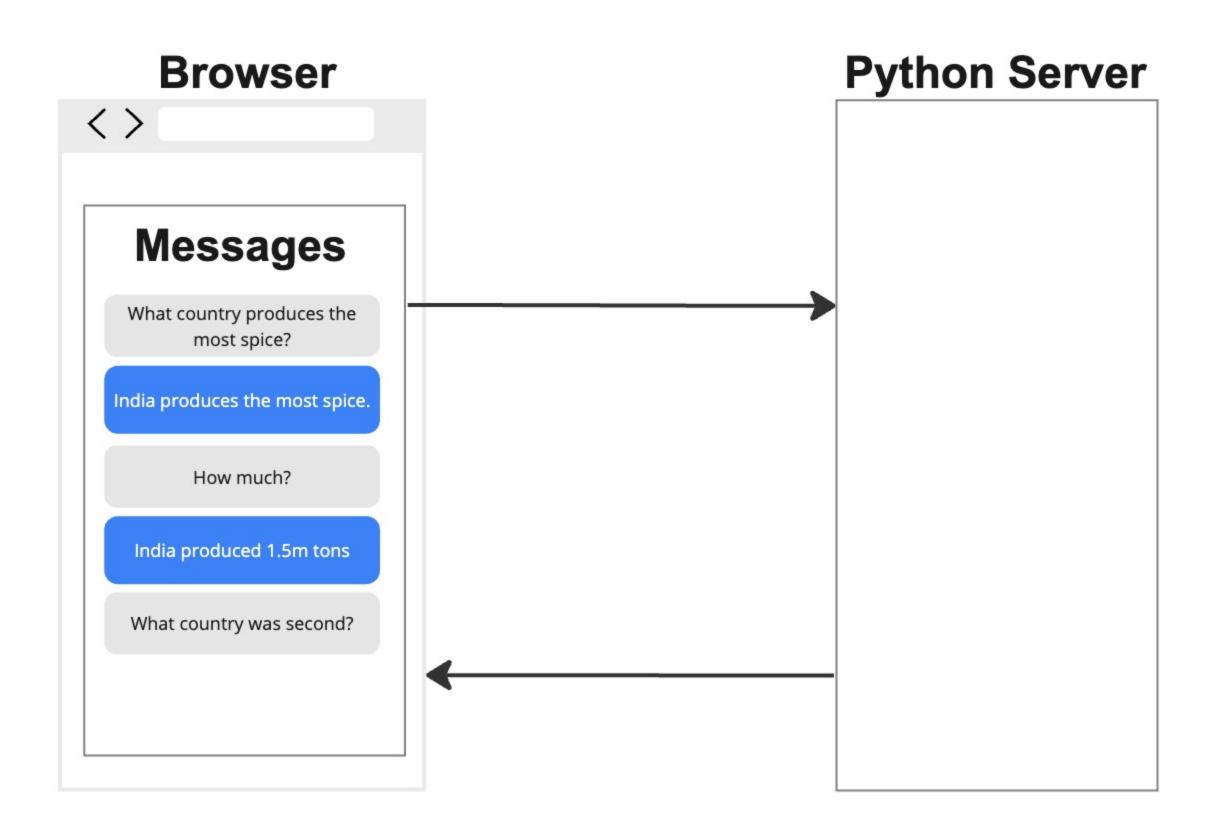
Pinecone

vector	metadata			
	page	text	pdf_id	
[]	3	"spice is"	123)
[]	5	"spice is"	123	
[]	1	"spice is"	123	PDF
[]	2	"spice is"	123	spice.pdf
[]	1	"transistors are"	456)
[]	2	"transistors are"	456	PDF
[]	4	"transistors are"	456	transistors.pd
	[] [] []	page [] 3 [] 5 [] 1 [] 2 [] 1 [] 2	page text [] 3 "spice is" [] 5 "spice is" [] 1 "spice is" [] 2 "spice is" [] 1 "transistors are" [] 2 "transistors are"	page text pdf_id [] 3 "spice is" 123 [] 5 "spice is" 123 [] 1 "spice is" 123 [] 2 "spice is" 123 [] 1 "transistors are" 456 [] 2 "transistors are" 456

Need to persist messages + conversations so they can used by both web + chat

Option 1

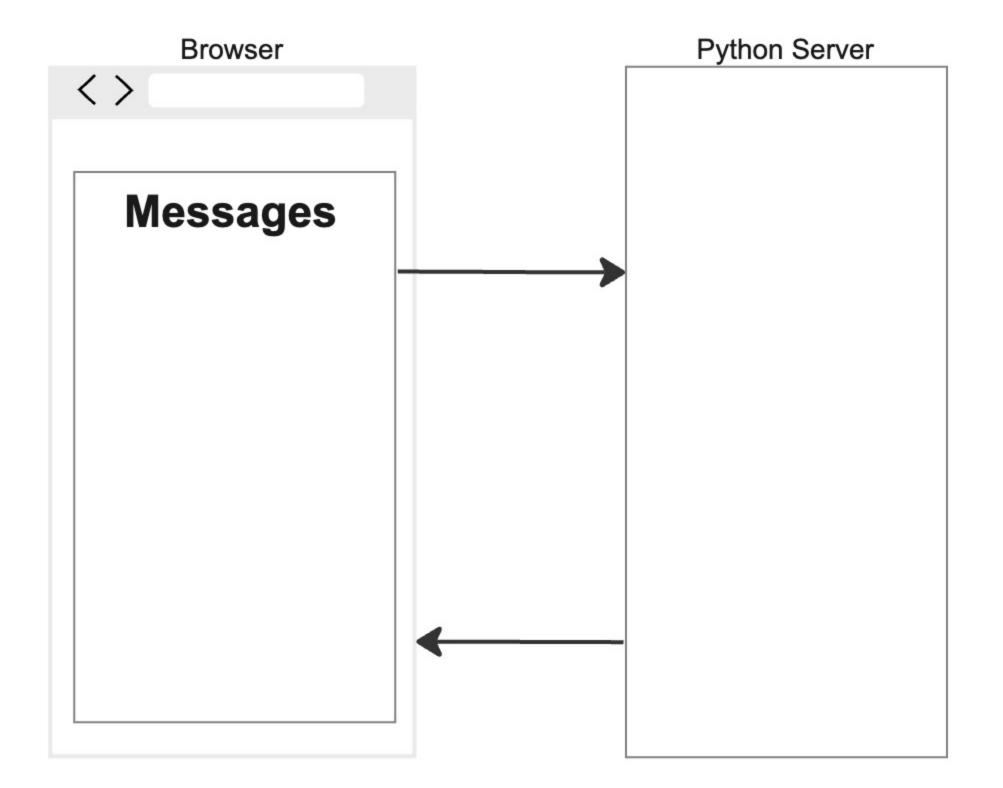
Store messages on the client. Whenever user submits a question, send all the messages over.



Need to persist messages + conversations so they can used by both web + chat

Option 1

Store messages on the client. Whenever user submits a question, send all the messages over.

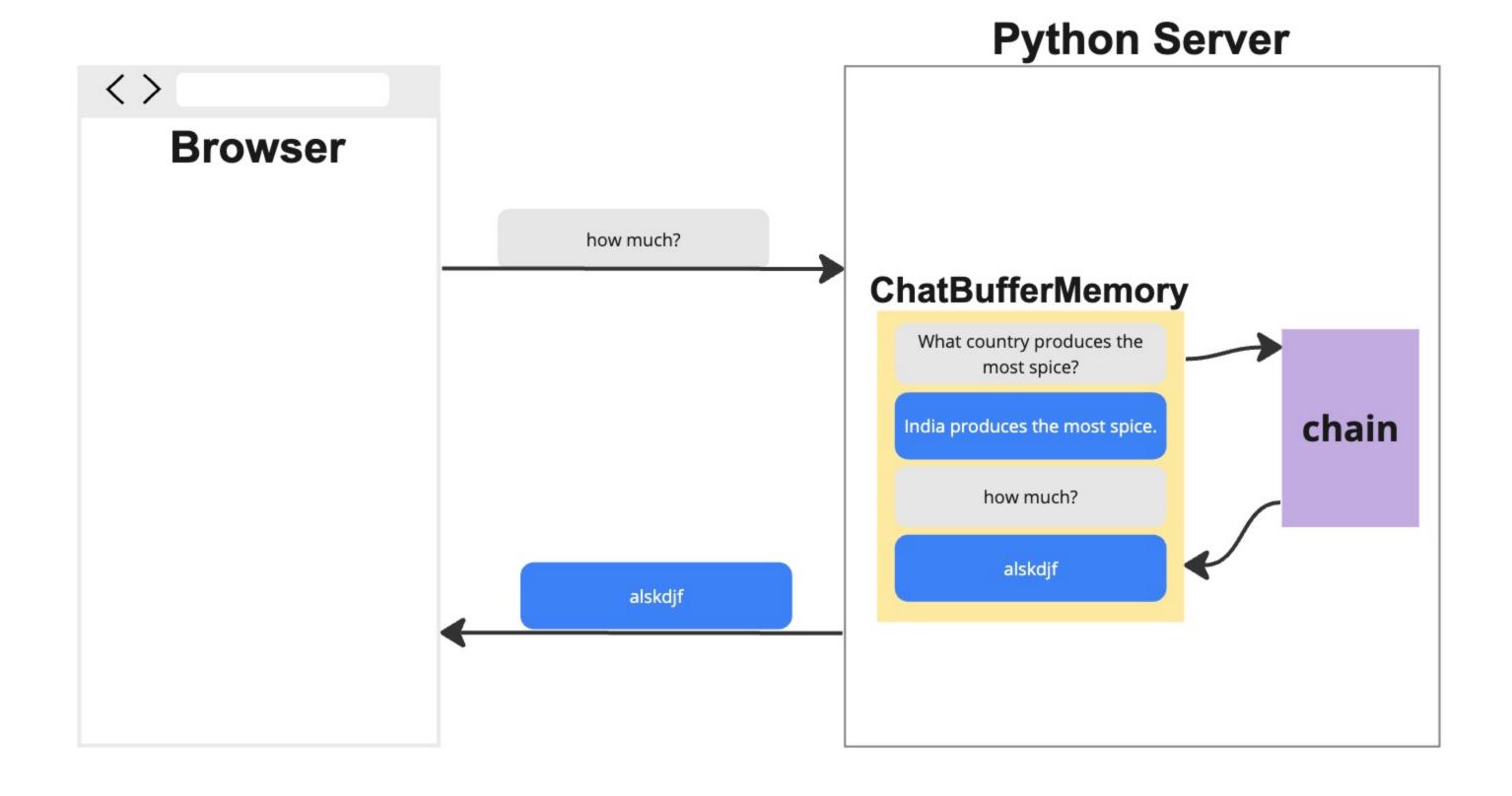


Easy to implement!

No message persistence! If user refreshes the page, messages are lost

Option 2

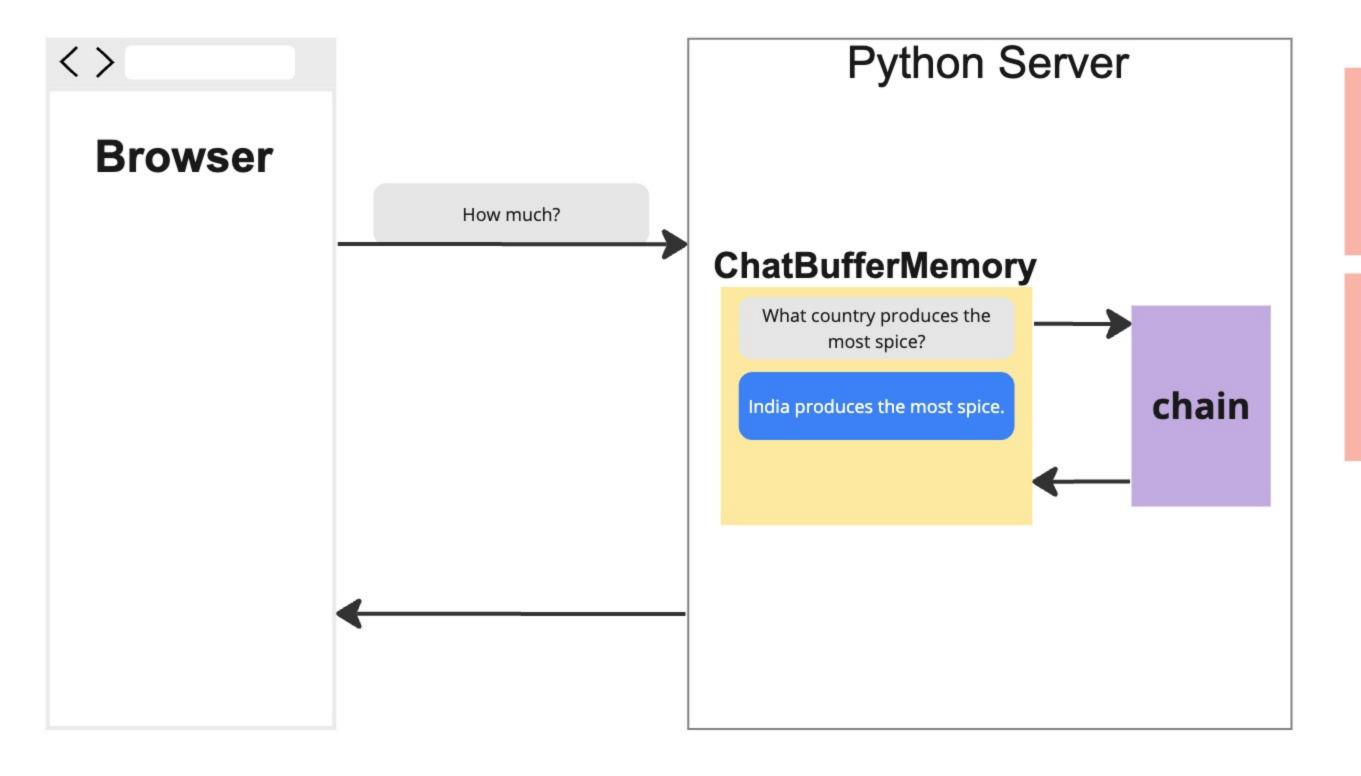
Store messages on Python server in a ChatBufferMemory



Need to persist messages + conversations so they can used by both web + chat

Option 2

Store messages on Python server in a ChatBufferMemory



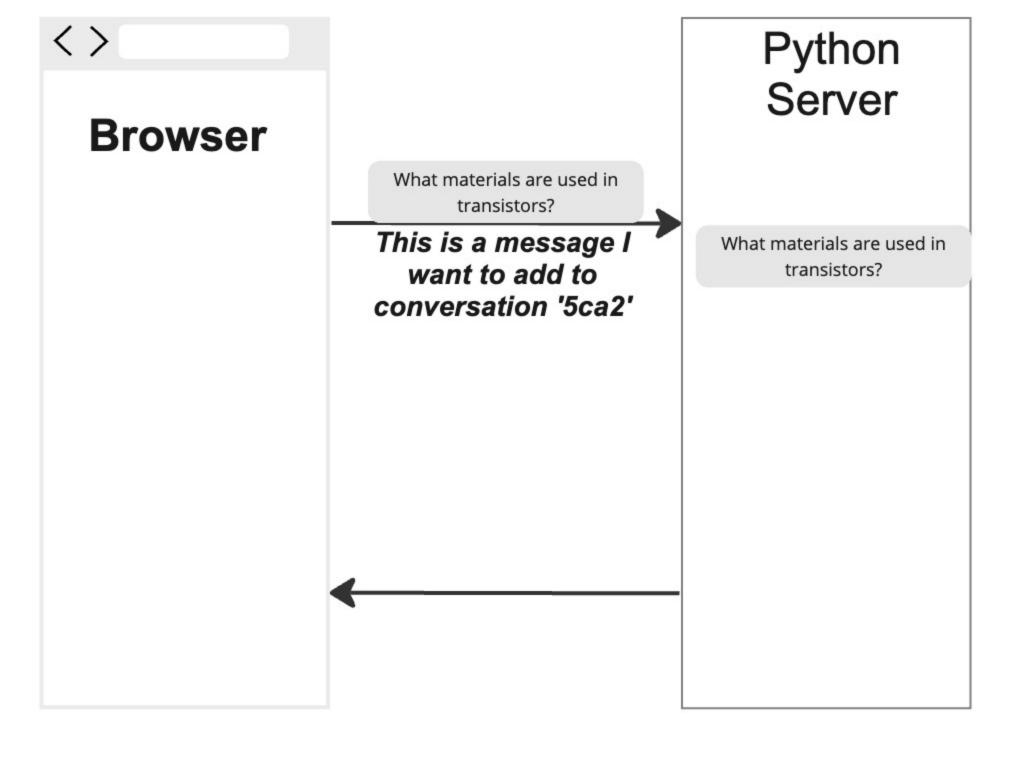
ChatBufferMemory stores messages in a list

If the server gets restarted, the messages are lost!

Need to persist messages + conversations so they can used by both web + chat

Option 3

Store messages in a database



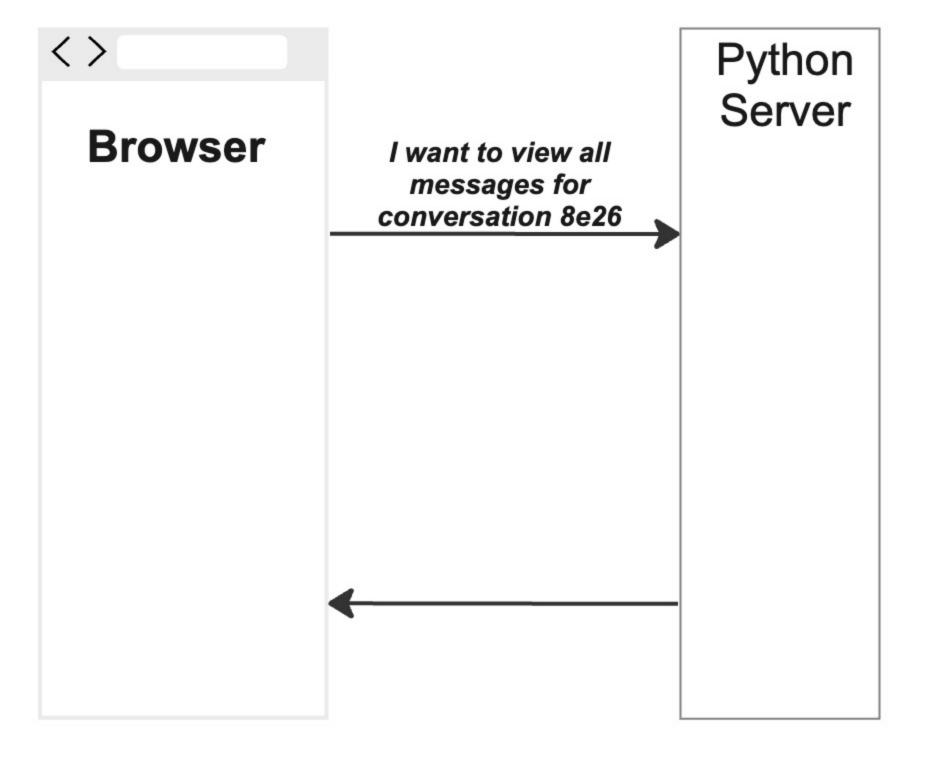
SQLite Database Table of Messages

ID	conversation_id	role	content	
be17bac7	8e26	human	What country produces	
ccb58e26	8e26	ai	India produces the most	
3a495ca2	8e26	human	How much?	
9f78186e	5ca2	human	How are transistors made?	
cb58e26	5ca2	ai	Transistors are made by	
wk4jlkj45	5ca2	human	What materials are used in transistors?	

Option 3

Store messages in a database

Easy to show a list of messages without involving memory, chains, etc

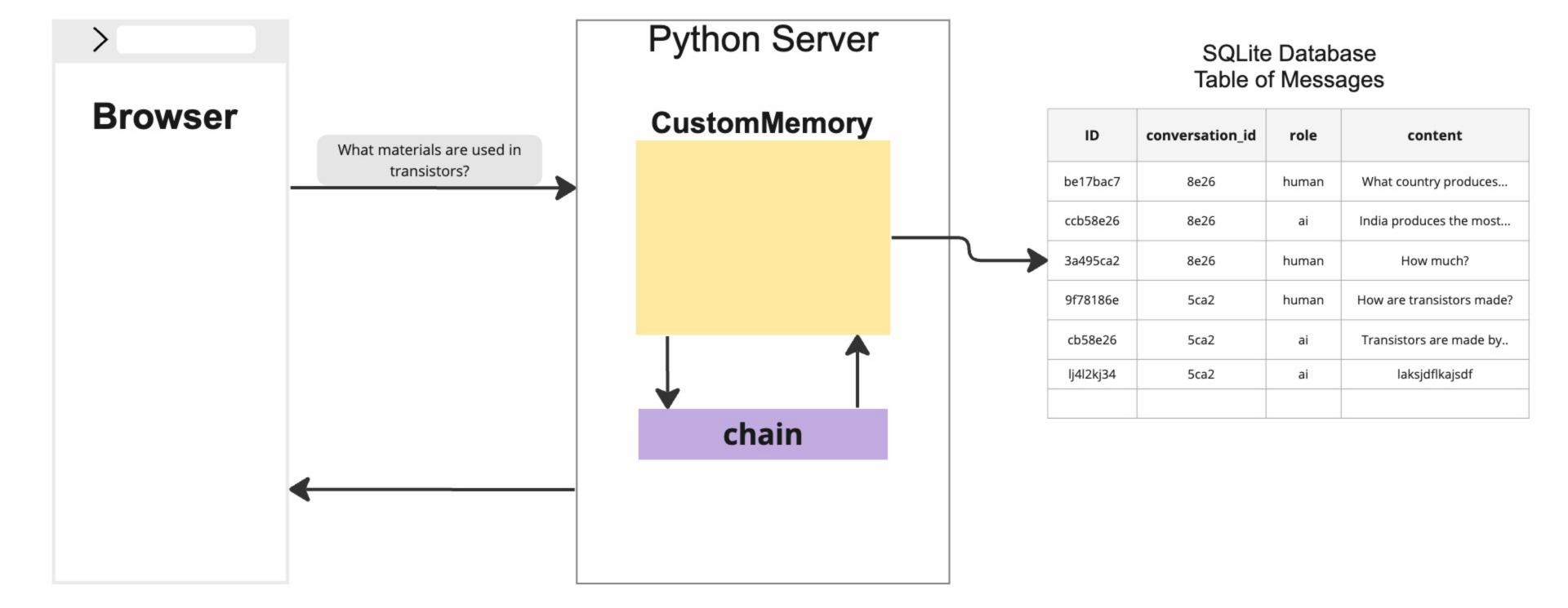


SQLite Database Table of Messages

ID	conversation_id	role	content
be17bac7	8e26	human	What country produces
ccb58e26	8e26	ai	India produces the most
3a495ca2	8e26	human	How much?
9f78186e	5ca2	human	How are transistors made?
cb58e26	5ca2	ai	Transistors are made by

Option 3Store messages in a database

We can make a custom memory to use the database



LangChain

Dynamodb

Chat Message History

Cassandra

Chat Message History

Postgres

Chat Message History

Streamlit

Chat Message History

Mongodb

Chat Message History

Redis

Chat Message History

SQL

Chat Message History

Zep

Chat Message History

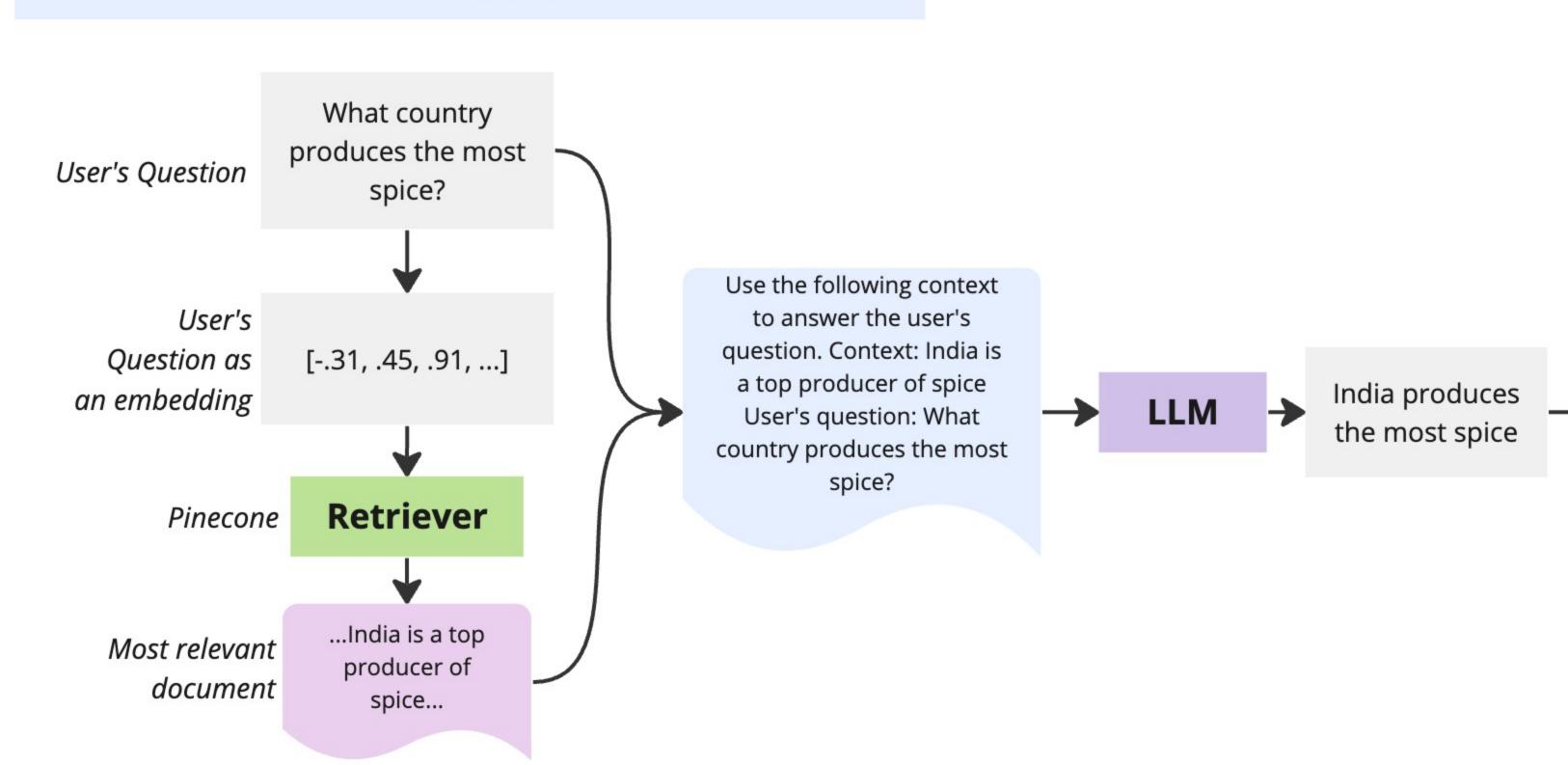
Langchain has some tools to automatically store messages in a variety of different databases

Up to you, but I'd avoid this

Exactly how are the messages being stored?

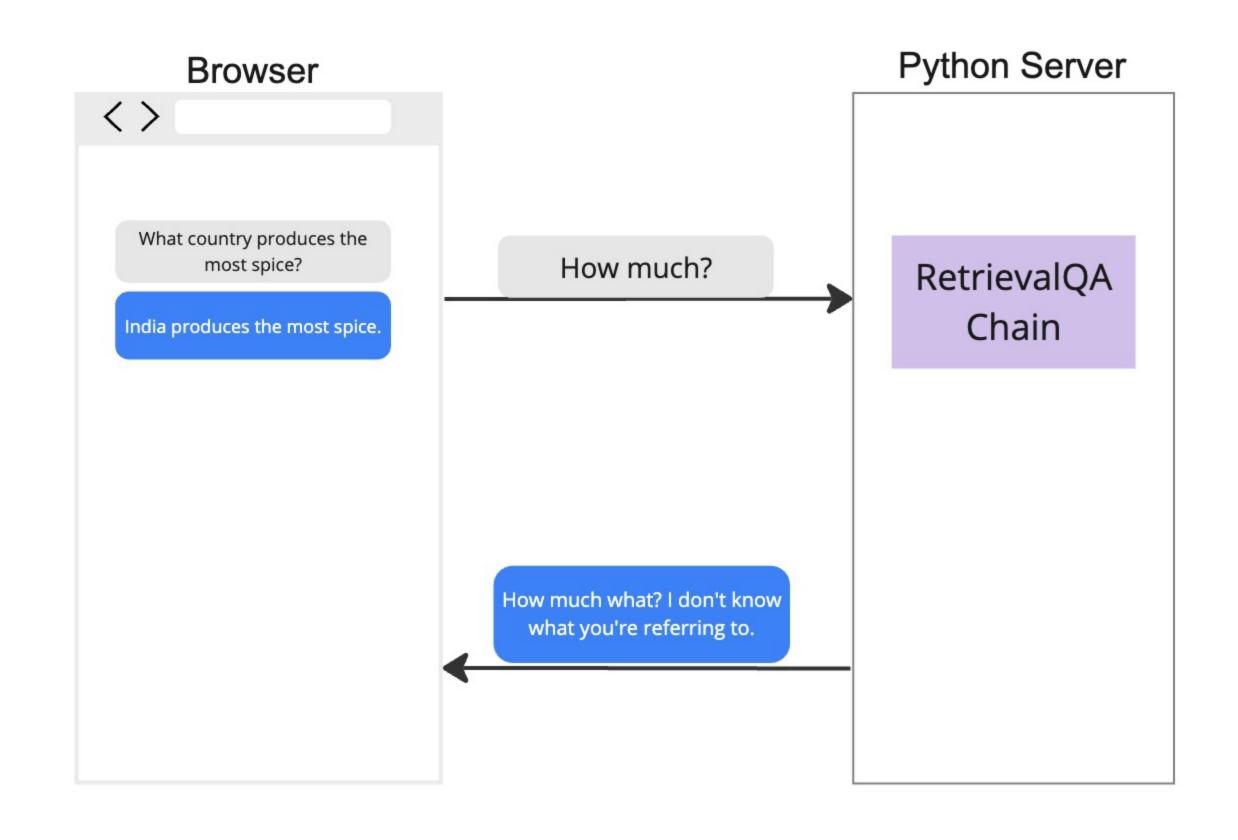
How do I access them in non-Langchain parts of my app?

Option 1RetrievalQA Chain



Option 1

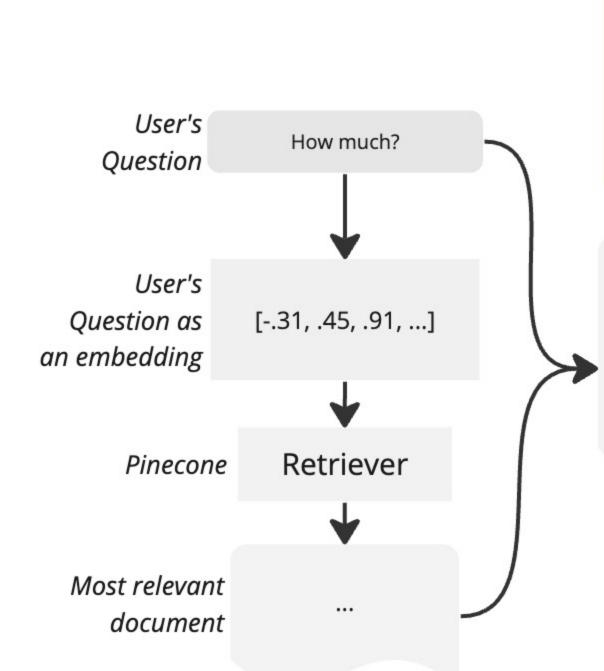
RetrievalQA Chain

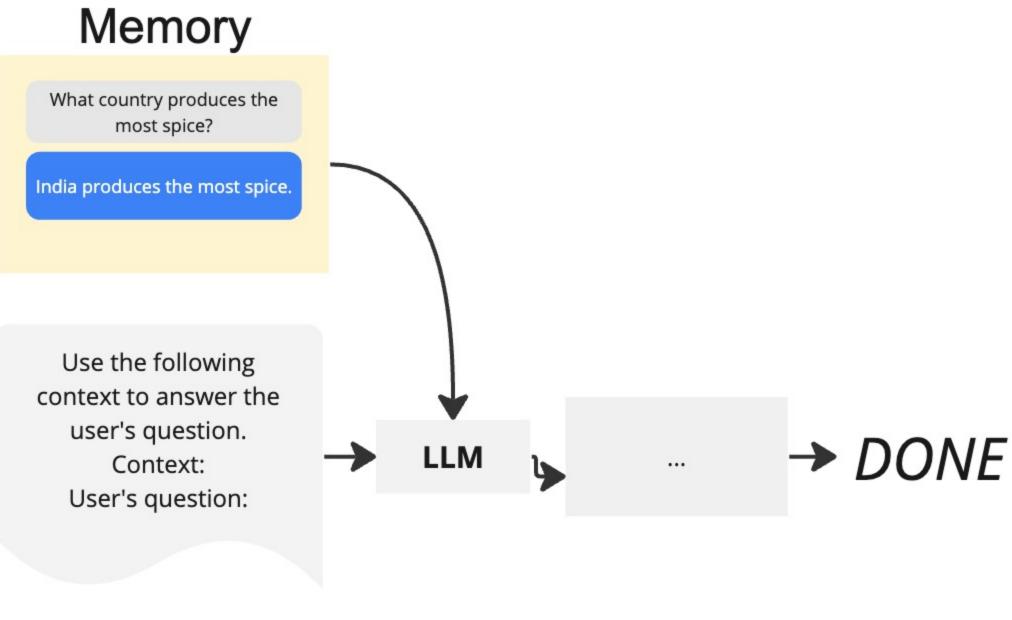


RetrievalQA chain doesn't use memory!

Option 1RetrievalQA Chain

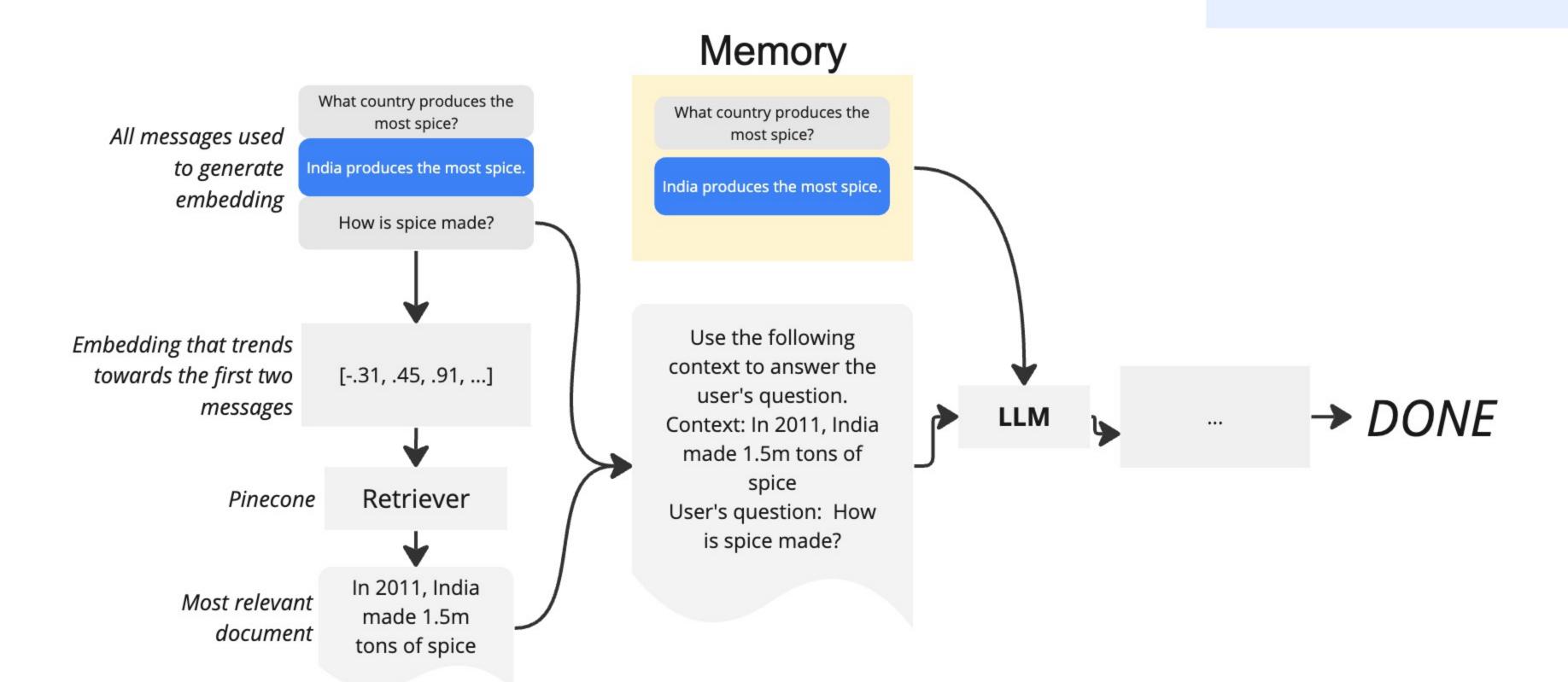
Even if we did add in memory to RetrievalQA, how would we find relevant docs?



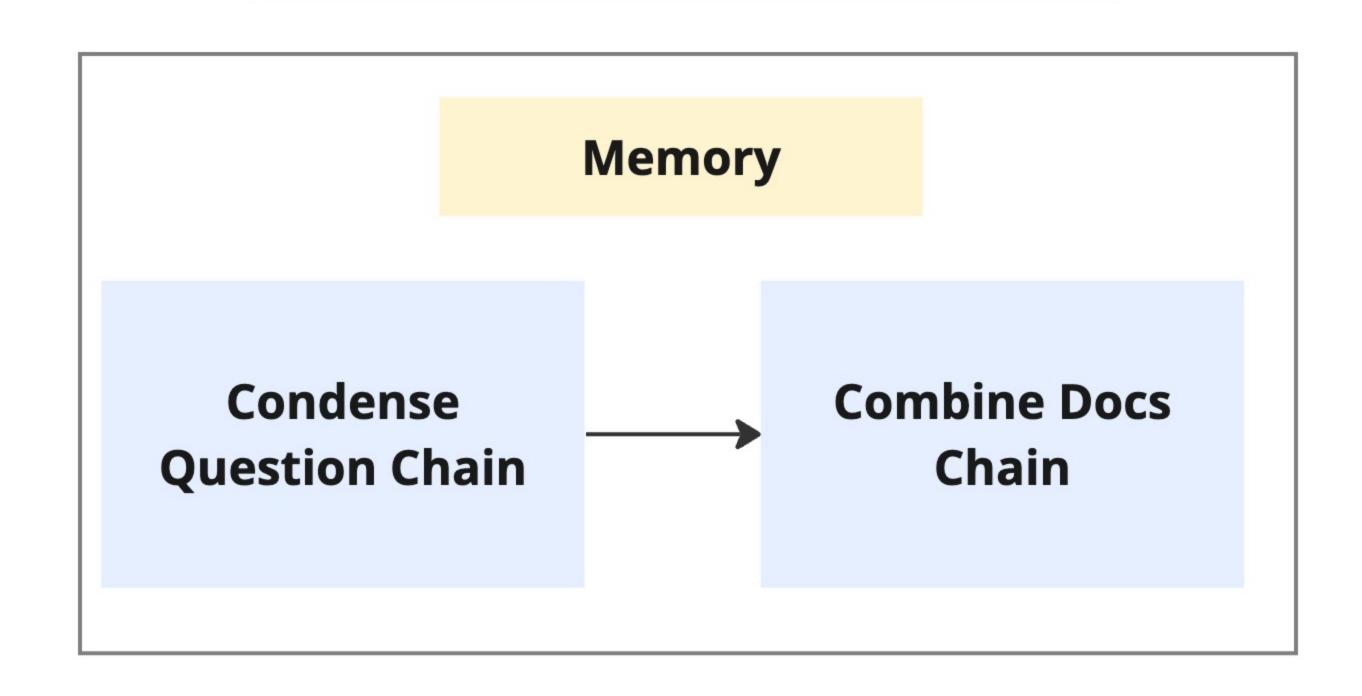


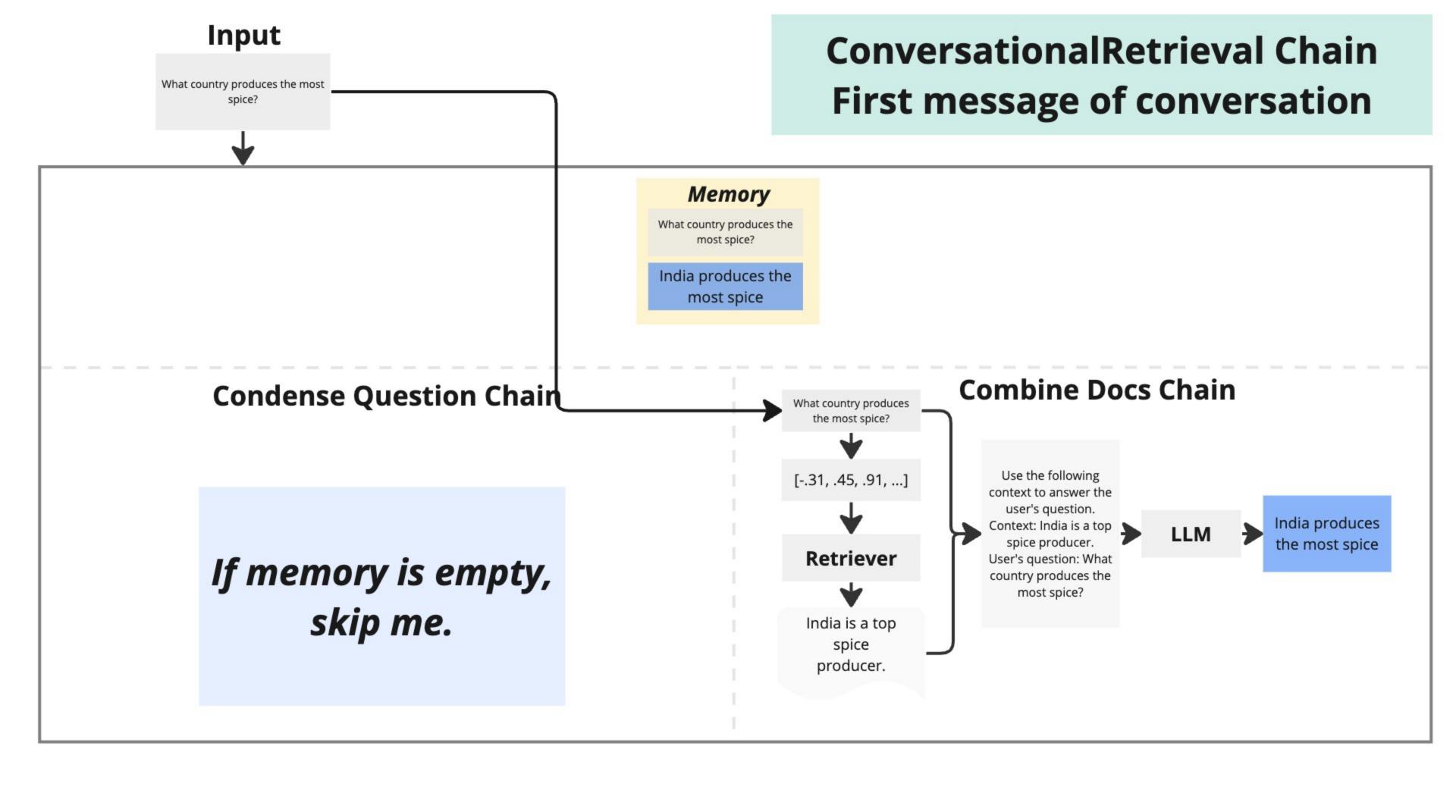
Combining all messages together to generate an embedding might not work

Option 1RetrievalQA Chain



ConversationalRetrieval Chain





Input ConversationalRetrieval Chain After first message of conversation How much? Memory What country produces the most spice? India produces the most spice **Combine Docs Chain Condense Question Chain** Exactly how much spice **♦ Prompt** does India produce? Use the following context to answer the [-.31, .45, .91, ...] user's question. Given the following conversation and a follow up Context: In 2011, question, rephrase the follow up question to be a India produced 1.5m India produced 1.5m standalone question, in its original language. tons in 2011. tons of spice Retriever Exactly how much spice does India User's question: LLM Chat History: Exactly how much Human: What country produces the most spice? spice does india Assistant: India produces the most spice Follow Up Input: How much? produce? Refined Question in 2011 india Standalone question: produced 1.5m tons of spice

