Investigating Influential Features on Coffee Quality

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PART.01

Introduction



O O 1.1 Research question O O

What influence do different features of coffee have on whether the quality of a batch of coffee is classified as good or poor?



O O 1.2 Data description O O

- Response variable:
- qualityclass

- Explanatory variables:
- country_of_origin
- aroma
- flavor
- acidity
- category_two_defects
- altitiude_mean_meters
- harvested





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PART.02

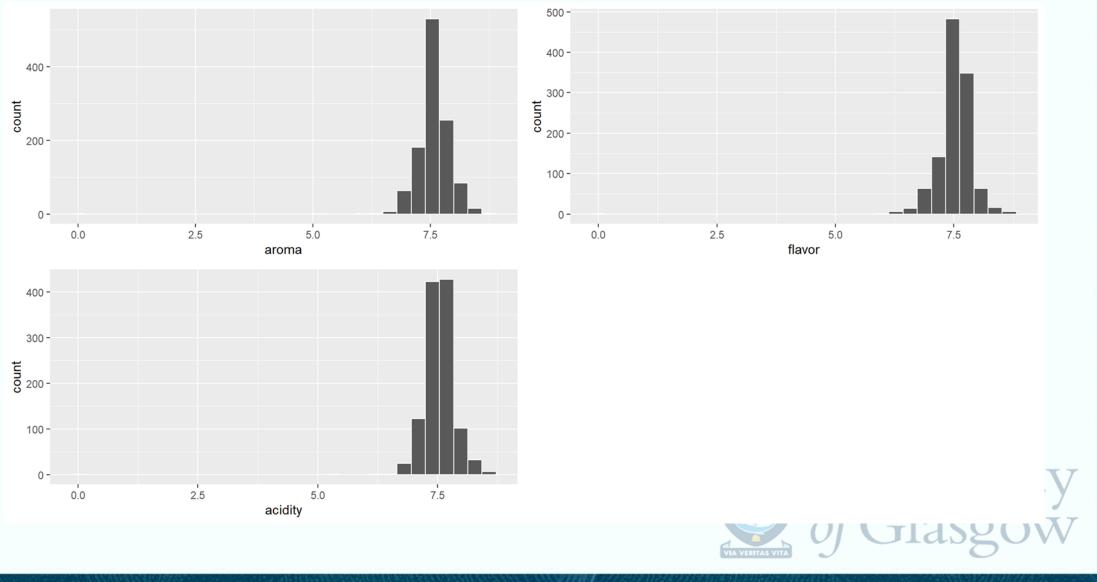
Explanatory Data Analysis



O O 2.1 Data summarization O O

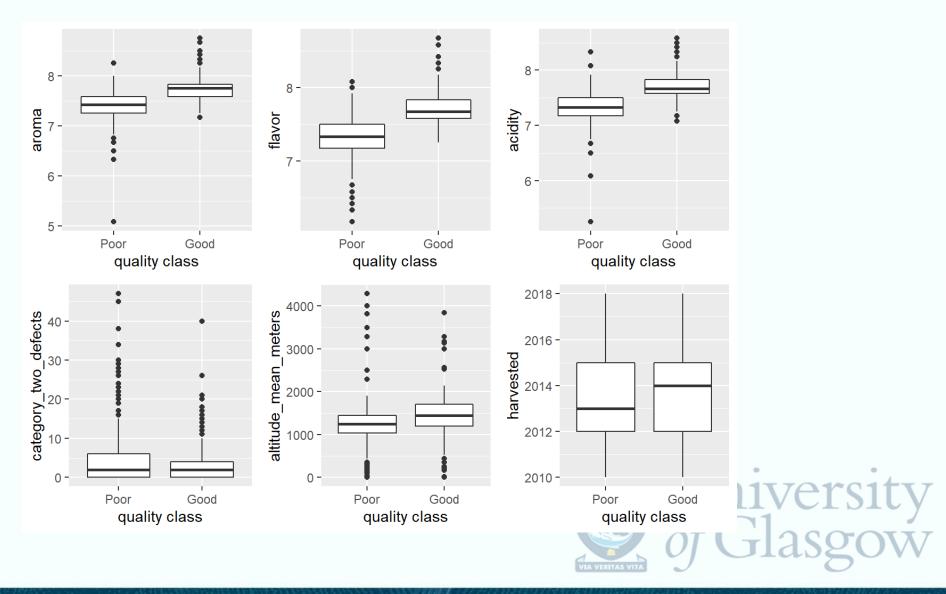
Variables	Missing	Mean	SD	Min	Median	Max
aroma	0	7.57	0.39	0	7.58	8.75
flavor	0	7.52	0.40	0	7.58	8.67
acidity	0	7.54	0.39	0	7.50	8.58
category_tw o_defects	0	3.67	5.41	0	2.00	55.00
altitude_me an_meters	201	1850.69	9392.09	1	1310.64	190164.00
harvested	60	2013.67	1.81	2010	2014.00	2018.00

O O 2.1 Data summarization O O

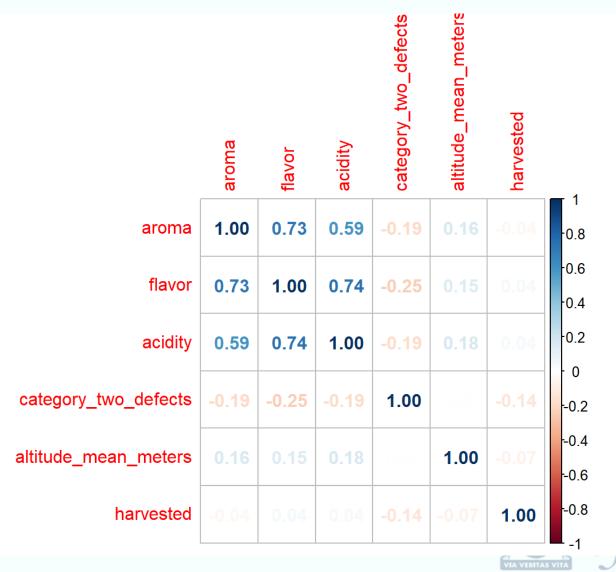




O O 2.2 Data visualization O O









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PART.03

Formal Analysis



O O 3.1 Multicollinearity O O

Variance inflation factor (VIF)

VIF
1.042
1.067
1.033
1.012
1.037
1.053



	Est.	S.E.	z val.	n
	LSt.	J.L.	z vai.	р
(Intercept)	-283.59	118.31	-2.40	0.02
aroma	4.66	0.69	6.77	0.00
flavor	7.20	0.85	8.47	0.00
acidity	4.21	0.67	6.25	0.00
category_two_defects	0.00	0.03	0.14	0.89
altitude_mean_meters	0.00	0.00	2.68	0.01
harvested	0.08	0.06	1.38	0.17



	Est.	S.E.	z val.	р
(Intercept)	-282.39	117.98	-2.39	0.02
aroma	4.66	0.69	6.77	0.00
flavor	7.20	0.85	8.48	0.00
acidity	4.20	0.67	6.25	0.00
altitude_mean_meters	0.00	0.00	2.69	0.01
harvested	0.08	0.06	1.37	0.17



	Est.	S.E.	z val.	р
(Intercept)	-121.42	8.66	-14.02	0.00
aroma	4.53	0.68	6.67	0.00
flavor	7.19	0.85	8.48	0.00
acidity	4.27	0.67	6.33	0.00
altitude_mean_meters	0.00	0.00	2.53	0.01

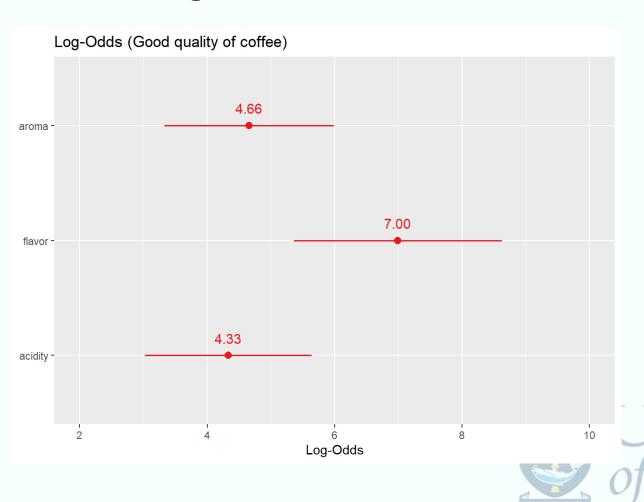


95% confidence interval for log-odds

	2.5 %	97.5 %
(Intercept)	-139.331	-105.328
aroma	3.238	5.906
flavor	5.587	8.914
acidity	2.971	5.617
altitude_mean_meters	0.000	0.001



95% confidence interval for log-odds



	Est.	S.E.	z val.	р
(Intercept)	-120.66	8.54	-14.12	0.00
aroma	4.66	0.68	6.87	0.00
flavor	7.00	0.83	8.39	0.00
acidity	4.33	0.67	6.50	0.00

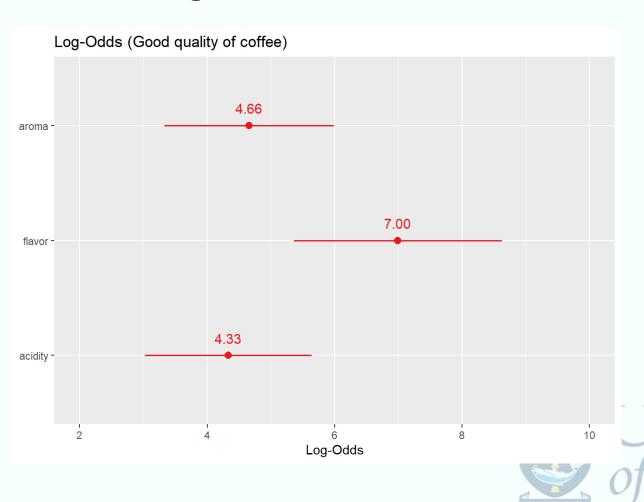


95% confidence interval for log-odds

	2.5 %	97.5 %
(Intercept)	-138.309	-104.773
aroma	3.363	6.025
flavor	5.418	8.692
acidity	3.050	5.667



95% confidence interval for log-odds



O O 3.3 Model selection O O

Model comparison values for different models

model	AIC	BIC
GLM1	562.357	596.203
GLM2	560.376	589.387
GLM3	560.263	584.439
GLM4	564.616	583.957

Final model on the log-odds scale

 $\log(\frac{p}{1-p}) = -121.42 + 4.53 \cdot aroma + 7.19 \cdot flavor + 4.27 \cdot acidity + 0.0005 \cdot altitude$

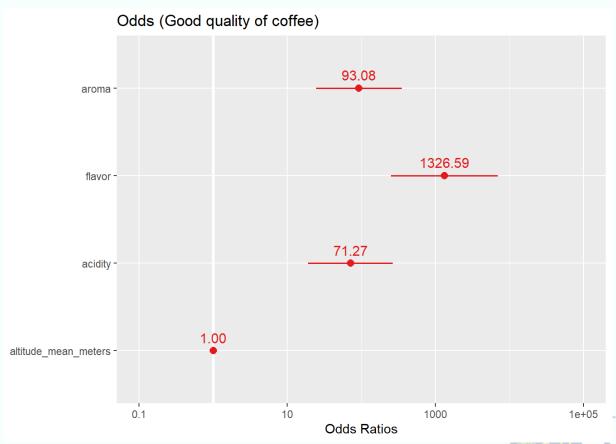
O O 3.4 Odds **O O**

Odds (Good quality of coffee)

	Odds
(Intercept)	0.000
aroma	93.075
flavor	1326.589
acidity	71.268
altitude_mean_meters	1.001

$$\frac{p}{1-p} = \exp(-121.42 + 4.53 \cdot aroma + 7.19 \cdot flavor + 4.27 \cdot acidity + 0.0005 \cdot altitude)$$

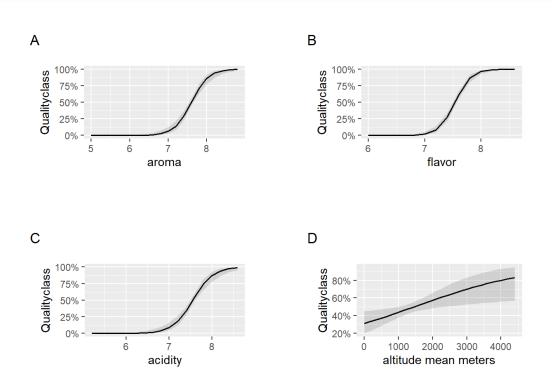






O O 3.5 Probabilities O O

$$p = \frac{\exp(-121.42 + 4.53 \cdot aroma + 7.19 \cdot flavor + 4.27 \cdot acidity + 0.0005 \cdot altitude)}{1 + \exp(-121.42 + 4.53 \cdot aroma + 7.19 \cdot flavor + 4.27 \cdot acidity + 0.0005 \cdot altitude)}$$







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PART.04

Conclusion









PART.05

Further Extension



O O 6 Further Extension O O

- Delve into the causes of missing values
- Further work of this data



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PART.06

Reference



O O 6 Reference O O

[1] Kutner, M. H.; Nachtsheim, C. J.; Neter, J. (2004). Applied Linear Regression Models (4th ed.). McGraw-Hill Irwin.
[2] ccs-amsterdam/r-course-material. GitHub. (2021). Retrieved 17 July 2021, from <a href="https://github.com/ccs-amsterdam/r-course-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_modeling.md#multilevel-models-or-material/blob/master/tutorials/advanced_mo

mixed-effects-models.

