Machine Learning

Model performance

To evaluate machine learning model performance on detecting or classifying rotten fruits and vegetables, you typically build a model that uses computer vision techniques (like image classification) and evaluate it using standard metrics. Here's a clear breakdown of what this involves:

Project Overview

- **Objective:** Automatically detect whether fruits or vegetables are fresh or rotten using AI/ML.
- **Input:** Images of fruits/vegetables (healthy and rotten).
- Output: A classification result e.g., "Fresh" or "Rotten".

K Common Models Used

- 1. Convolutional Neural Networks (CNNs) Best for image classification.
 - o Examples: ResNet, VGG16, MobileNet, InceptionV3.
- 2. Transfer Learning Models Pretrained models fine-tuned on your dataset.
- 3. YOLO/SSD If object detection/localization is needed.

Performance Metrics

To evaluate the model:

<u>Metric</u>	<u>Description</u>
Accuracy	% of correct predictions over total predictions.
Precision	TP / (TP + FP) – How many predicted rotten are actually rotten?
Recall	TP / (TP + FN) – How many rotten were correctly detected?
F1 Score	Harmonic mean of precision and recall.
Confusion Matrix	Shows TP, FP, FN, TN values for deeper insight.

In real-world cases, F1 Score and Recall matter most if your goal is to catch all rotten items.

Sample Results (Hypothetical)

Model	Accura cy	Precisi on	Rec all	F1 Score
VGG16	90.5%	92.1%	88.3 %	90.1%
ResNet50	93.2%	94.7%	91.6 %	93.1%
MobileNetV 2	89.0%	90.4%	87.2 %	88.7%

Dataset Examples

- Fruits-360 Dataset
- Kaggle Rotten Fruits Dataset

• Custom image dataset collected using mobile cameras or farms.

Challenges

- Lighting and background variations
- Partial rotting (only part of the fruit is rotten)
- Different fruit types require different models or fine-tuning

Performance Improvement Tips

- Use data augmentation: Flip, rotate, add noise.
- Apply segmentation before classification (if only part of the fruit is rotten).
- Increase dataset size and balance classes.
- Use early stopping and cross-validation during training.