Using Design of Experiment to Get The Best Ořechovka

Data Show 2019

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whoami

- nuclear physicist
- professional bio:
 - banks: applied statistics in credit risk: model development, monitoring, automation
 - fintech, pharma, FMCG: consultancy in analytics
- od data scientist

contents

my project

- 1. ořechovka:
 - a. what is it
 - b. problem: many recipes
- 2. design of experiments
 - a. what is it
 - b. how to in four steps
- 3. optimal recipe

goal: a new useful method in your toolbox

in general

- 1. the same problem elsewhere
- 2. what is DoE good for
- 3. data analysis

What is ořechovka and what is the problem here?

What is ořechovka?







semi-sweet liqueur

simple basic recipe

many variations

the best one?

Problem: Many variations

	A	В	С	D	E	F	G	Н	-1	J	K	L	М	N	0	Р	
1	source	# nuts	alcohol	alcohol	alcohol	extraction	extraction	sirup		% <u>alc.a</u>	fter mixing						
2			[]	[%]	form	[weeks]	method	sugar [g]	water[g]		total sugar	clove [ks]	cinnamon	mu scat (nut/blo	lemon peel	other spices	pr
3	https://www.apetitonline	24 ks	1	50	vodka, vínovice,	t 6	s kusy koreni	500	500	28,2	1500		3 ano				
4	https://www.idnes.cz/ho	1 kg	1,33586956	30	1l rum+ 200 ml l	- rada	jen palenka nebo vc. sirupu	250	500	20,3	1000		5 spetka	spetka	1 Izice, kandova	na	ро
5	https://prima-receptar.c	tři hrsti	1	40	vodka-režná-sliv	0 3-4	jen palenka ("zalud liker")	250	500	24,5	750	ano	ano	ano	ano	bady an	po
6	https://abecedaz.ahrady	15 ks	1	40	vodka	6	s kusy koreni	500	500	22,6	1500		4 cela		z 1/2 citronu	3 jalovce	ро
7	https://www.toprecepty.	24 ks	1	40	konak, slivovice	6	s kusy koreni	500	500	22,6	1500		15 g	4 g			ро
8	https://www.receptyonli	20 ks	1	40	zitna	3	s kusy koreni bez vanilky	200	500	24,9	600		1 kousek			5 jalovce, vanilka	1 15
9	https://www.jaktak.cz	20 ks	1	80	lih	4	s kusy koreni i sirupem	750	1250	30, 1	900	5 g	2 ks rozlamat		1/2 balicku pome	rozkrajeny citron	ро
10	https://www.jaktak.cz/ja	dvoji ma	cerace														
11																	

Problem: Many variations

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Important ingredients are known

Looking for optimised combination

What combinations shall we try?



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Important ingredients are known

(crucial)

Looking for optimised combination

...and process description

What combinations shall we try?

naive approach: 34560 options

Design of Experiments

What combinations shall we try?

Design of Experiments (DoE)

recall: seek optimal combination of known inputs

designed experiments → understand the process → optimise the inputs

output: quantified process description

cause-effect relation

optimal DoE: stronger assumptions for reduced number of runs

How-to in four steps

1. describe

$$y = \beta_0 + \beta_1 x + \beta_2 x^2 + \beta_3 m + \beta_4 m^2 + \beta_5 x m + \beta_6 v + \beta_7 d + \epsilon$$

2. generate designs





3. run



4. analyse



1. Describe + 2. Generate designs

inputs:

- reduction: $12 \rightarrow 4$
- min's + max's
- assumed relations

input	symbol	unit	min	max
walnuts	×	g	330	550
sugar	m	g	600	1500
initial water	v	g	0	851
extraction	d	week	3	6

1. Describe + 2. Generate designs

inputs:

- reduction: $12 \rightarrow 4$
- min's + max's
- assumed relations

designs:

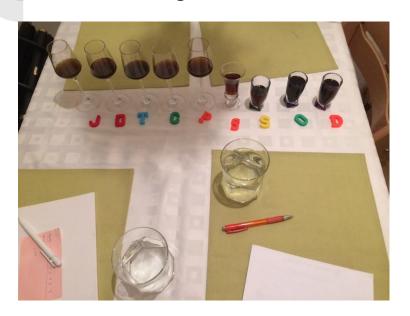
- types of designs
- criteria
- software: R + SAS

input	symbol	unit	min	max
walnuts	×	g	330	550
sugar	m	g	600	1500
initial water	v	g	0	851
extraction	d	week	3	6

3. Run



4. Analyse



objective: taste rank (ordinal)

surprisingly hard task

univariate objective

details: blog

The Best Recipe

Final - and Ultimate - Recipe

ingredients:

- 550 g green walnuts (picked at June 24)
- 1 liter of 80 % alcohol
- 600 g plain sugar
- spices
- water to dilute the alcohol

steps:

- soak nuts (cleansed, sliced) to the alcohol;
- keep the jar lid untight at a sunny place, stir occasionally
- strain the nuts after 3-6 weeks
- add the spices and the sirup: put the water on to boil, dissolve the sugar, let it cool,
- let it ferment; the longer, the better

Thank You

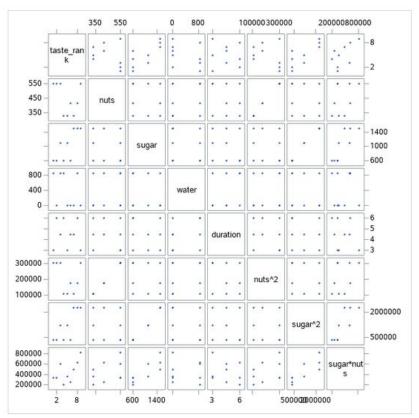
- inkedin.com/in/vojtech-filipec/
- github.com/vojtech-filipec



Additional Sources

- My blog about ořechovka:
 https://vojtech-filipec.github.io/pages/orechovka1.html
- NIST/SEMATECH e-Handbook of Statistical Methods: https://www.itl.nist.gov/div898/handbook/pmd/section3/pmd3.htm
- monography: Optimal Design of Experiments: A Case Study Approach:
 https://www.wiley.com/en-us/Optimal+Design+of+Experiments%3A+A
 +Case+Study+Approach-p-9780470744611





taste rank ⇒ordinal regression

(linear or beta regression)

non-trivial task:

- 9 batches (o.o.w. 3 extra sweet)
- variable significance
- (quasi-)complete separation issue
- ?∃ of max. likelihood estimate

conclusion: diversity of recipes justified