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Categorical Functional Data Analysis applied to Temporal Dominance of Sensations data

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Categorical Functional Data Analysis applied to Temporal Dominance of Sensations data

Caroline Peltier, Michel Visalli, Pascal Schlich, Hervé Cardot
caroline.peltier@inrae.fr

- Presentation of Temporal Dominance of Sensations (TDS) and Categorical Functional Data Analysis (CFDA)
- Illustration of the application of CFDA on a simulated dataset
- Illustration on real TDS dataset

Center of Taste and Feeding Behavior

A problematic:
What happens during a tasting?



Two approaches to understand



Chemical methods: measuring directly in the mouth



Sensory methods: asking the subjects what they perceive



Static or temporal data...



Temporal Dominance of Sensations

Temporal Dominance of Sensations (TDS): protocol of sensory analysis that consists in asking the subject to declare dynamically the dominant sensation (one among a list of descriptors)



Temporal Dominance of Sensations

Temporal Dominance of Sensations (TDS): protocol of sensory analysis that consists in asking the subject to declare dynamically the dominant sensation (one among a list of descriptors)



The image shows a digital interface for a sensory analysis protocol. It consists of a rectangular frame containing five buttons. The top row has three buttons labeled 'Sour', 'Bitter', and 'Sweet'. The 'Sweet' button is highlighted with a blue border, while the others have a light blue border. The bottom row has two buttons labeled 'START' and 'STOP'. The 'START' button is greyed out, while the 'STOP' button is white with a light blue border.

Temporal Dominance of Sensations

Temporal Dominance of Sensations (TDS): protocol of sensory analysis that consists in asking the subject to declare dynamically the dominant sensation (one among a list of descriptors)



Temporal Dominance of Sensations

Temporal Dominance of Sensations (TDS): protocol of sensory analysis that consists in asking the subject to declare dynamically the dominant sensation (one among a list of descriptors)



Sour Bitter Sweet

START STOP

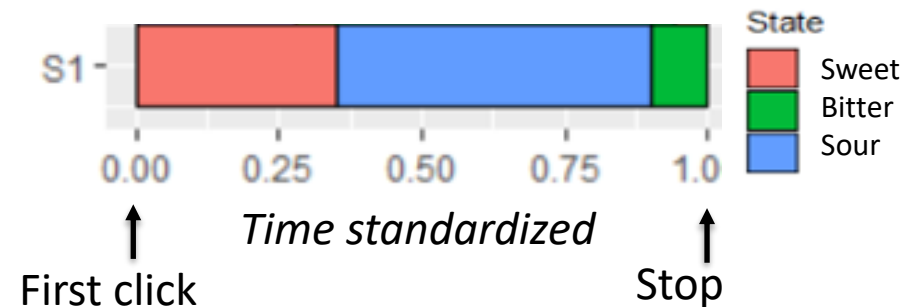
Temporal Dominance of Sensations

Temporal Dominance of Sensations (TDS): protocol of sensory analysis that consists in asking the subject to declare dynamically the dominant sensation (one among a list of descriptors)



Temporal Dominance of Sensations

Temporal Dominance of Sensations (TDS): protocol of sensory analysis that consists in asking the subject to declare dynamically the dominant sensation (one among a list of descriptors)



These are categorical functional data... a method adapted for this data is categorical functional data analysis (CFDA)

History of Categorical Functional Data Analysis

CFDA as « analyse harmonique qualitative »

DEVILLE J.C. et SAPORTA G. (1979) Analyse harmonique qualitative. In Data Analysis and Informatics (E. DIDAY et al. Editors), 375-389, North-Holland, Amsterdam.



J.-C. Deville



C. Preda
2021

1982

1979

1981

1996

L'analyse harmonique qualitative, une synthèse de la théorie
Gilbert Saporta



G. Saporta

GILBERT SAPORTA
Méthodes exploratoires d'analyse de données temporelles

Cahiers du Bureau universitaire de recherche opérationnelle. Série Recherche, tome 37-38 (1981), p. 7-194
<http://www.numdam.org/item?id=BURO_1981__37-38__7_0>

Didactic synthesis of CFDA



CFDA: an extension of Correspondance Analysis

Correspondence Analysis: a usual statistical analysis allowing two qualitative variables

$X: \Omega \rightarrow S_1$ and $Y: \Omega \rightarrow S_2$ to be conjointly analyzed.

It can also be seen as optimal encoding finding numerical values associated to each modality by finding $\varphi_1: S_1 \rightarrow \mathbb{R}$ and $\varphi_2: S_2 \rightarrow \mathbb{R}$ minimizing:

$$E \left((\varphi_1(X) - \varphi_2(Y))^2 \right)$$

Under constraints $E(\varphi_1(X)) = E(\varphi_2(Y)) = 0$ and $E(\varphi_1(X)^2) = E(\varphi_2(Y)^2) = 1$

Example of encoding with previous data considering

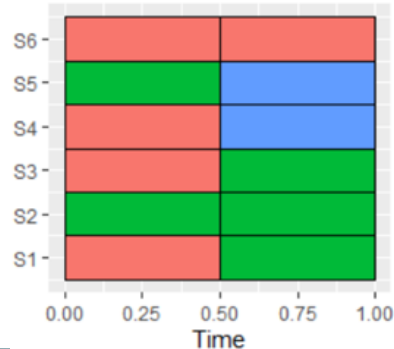
X: state chosen during period 1 and Y: state chosen during period 2

Period. 1

Modality	Numerical Encoding
○	NA
○	-0.35
○	0.7

Period. 2

Modality	Numerical Encoding
○	-0.35
○	0.7
○	0



CFDA in brief

$X_t: \Omega \rightarrow S = \{x_1, \dots, x_S\} : (X_t)_{t \in T}$ is a random qualitative process = qualitative functional data

Idea of CFDA: Finding optimal encodings of the states evolving over time

$$\begin{aligned}\varphi : S \times T &\rightarrow \mathbb{R} \\ (x, t) &\rightarrow \varphi(x, t),\end{aligned}$$

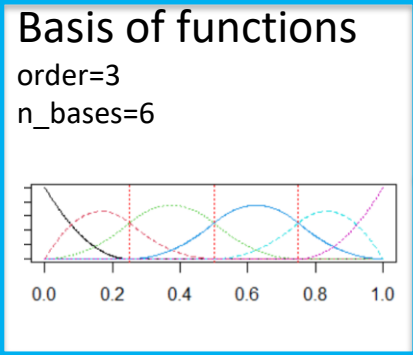
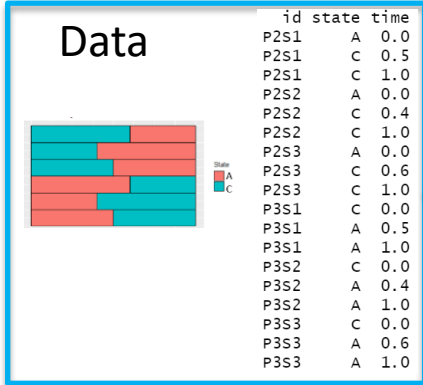
such as the encoded process $\varphi(X_t, t)$ minimizes

$$\iint_{T \times T} E((\varphi(X_t, t) - \varphi(X_s, s))^2) dt ds$$

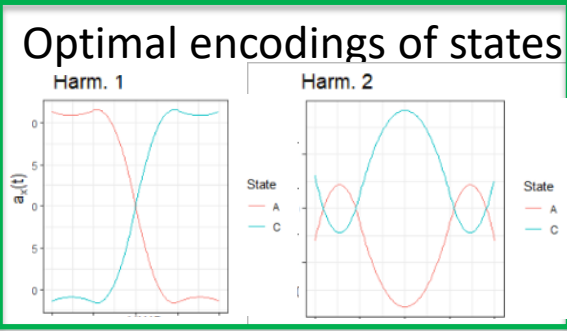
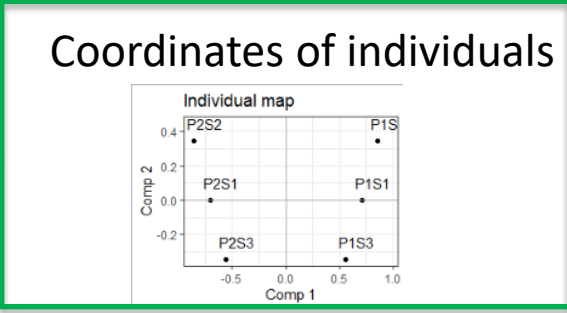
$$\text{u. c. } \forall t, E(\varphi(X_t, t)) = 0; \text{Var}(\varphi(X_t, t)) = 1$$

$\varphi(X_t, \cdot)$ can be approximated by projection on a basis of functions

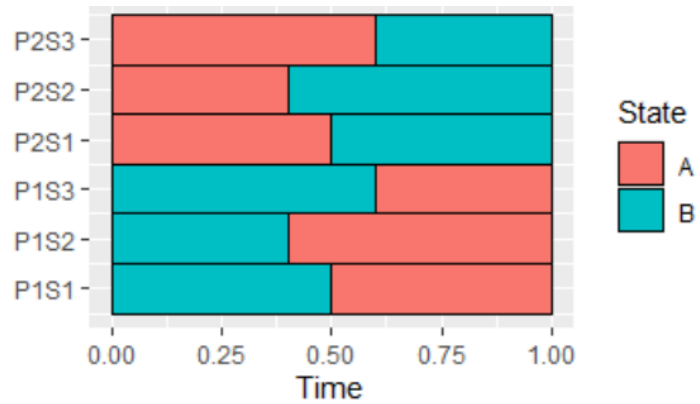
In practice...



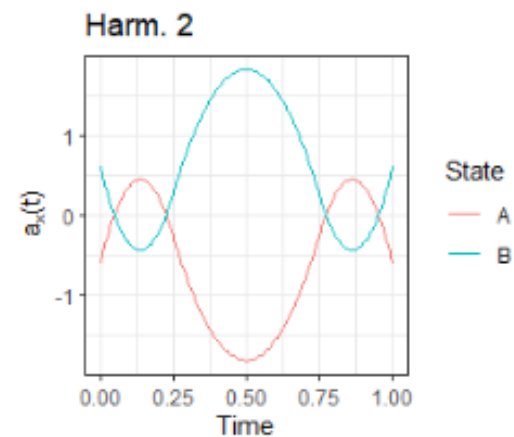
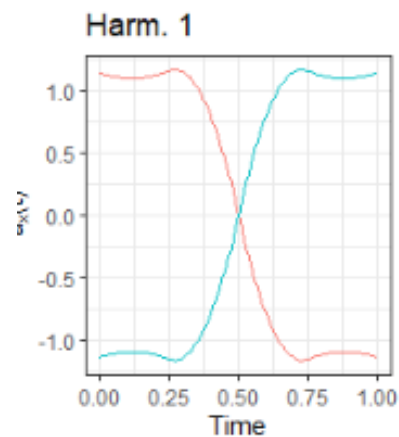
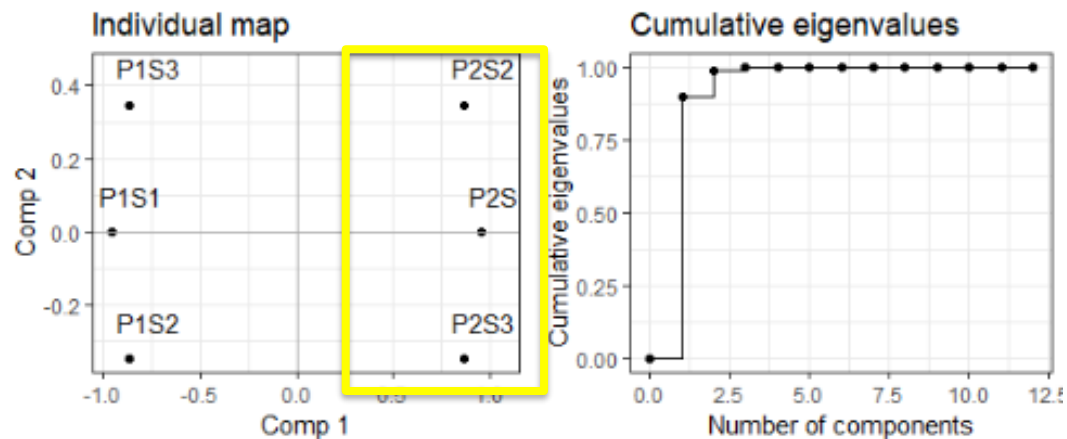
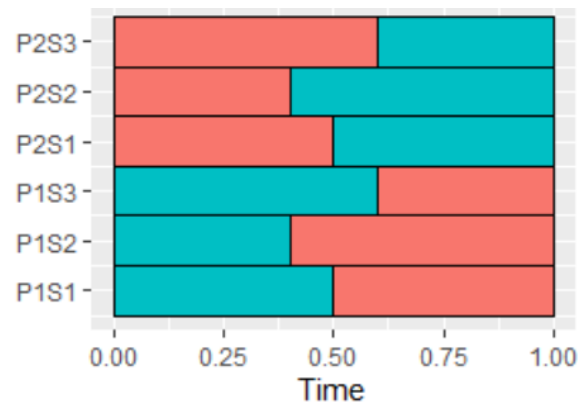
CFDA



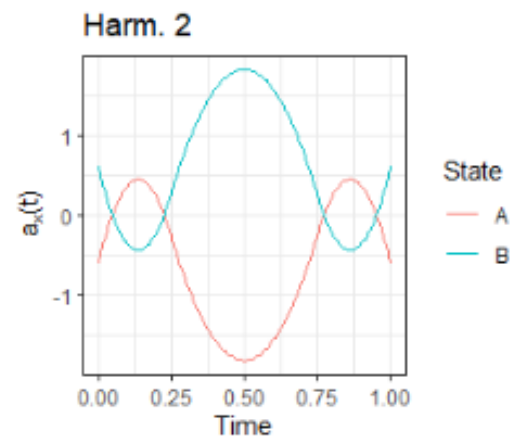
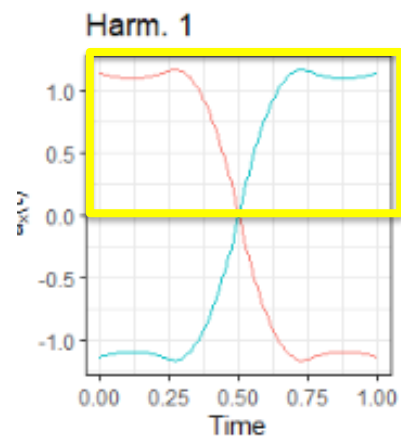
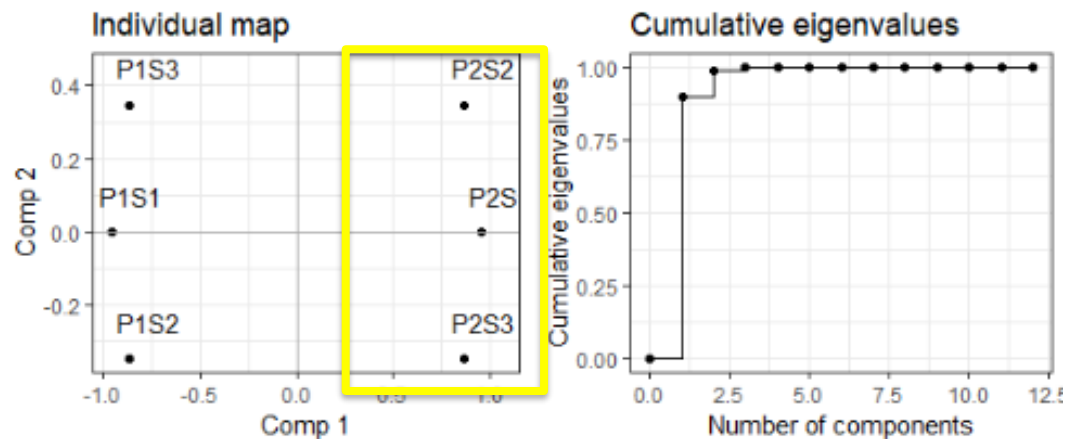
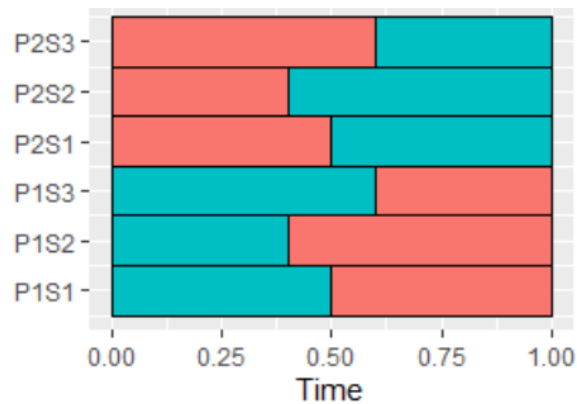
Simulation



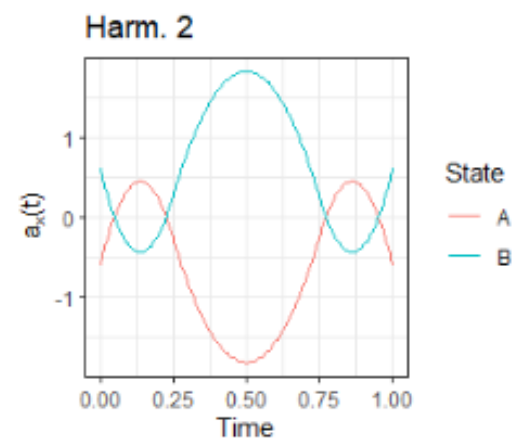
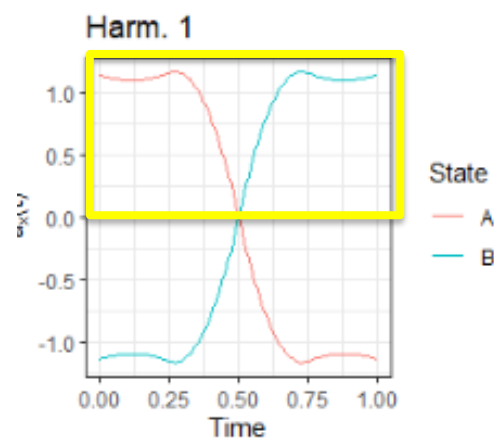
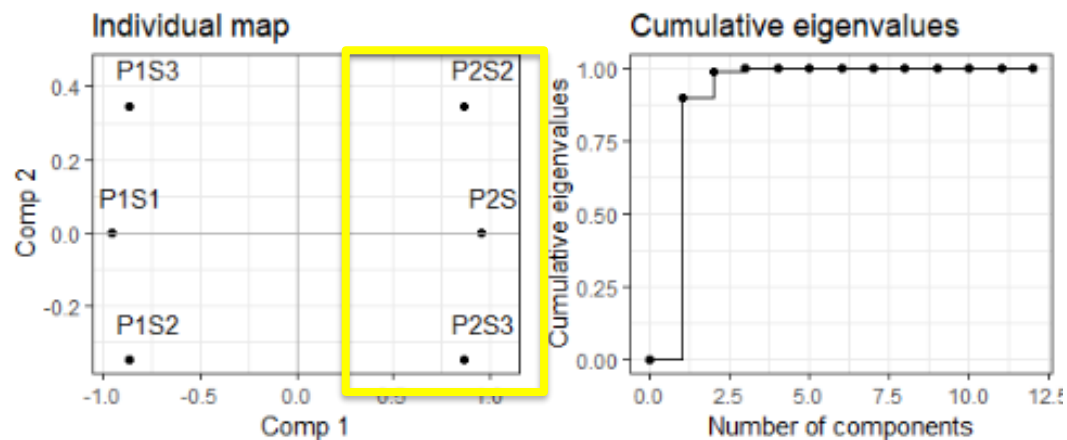
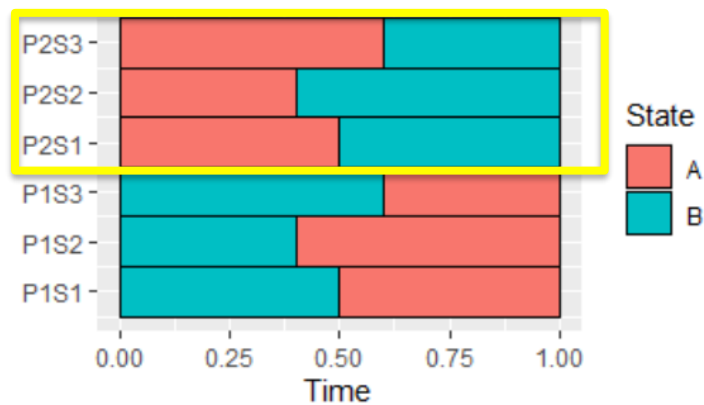
Simulation



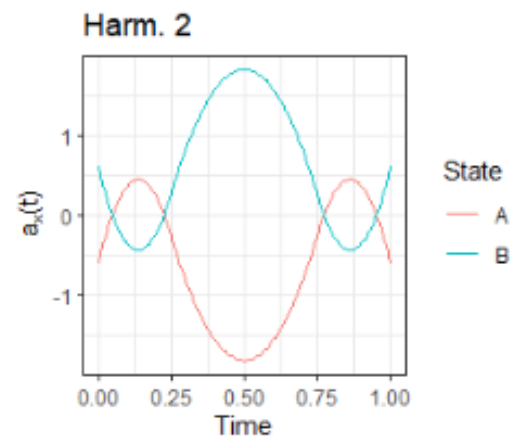
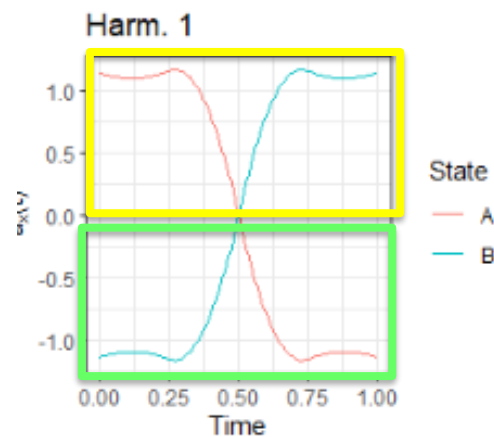
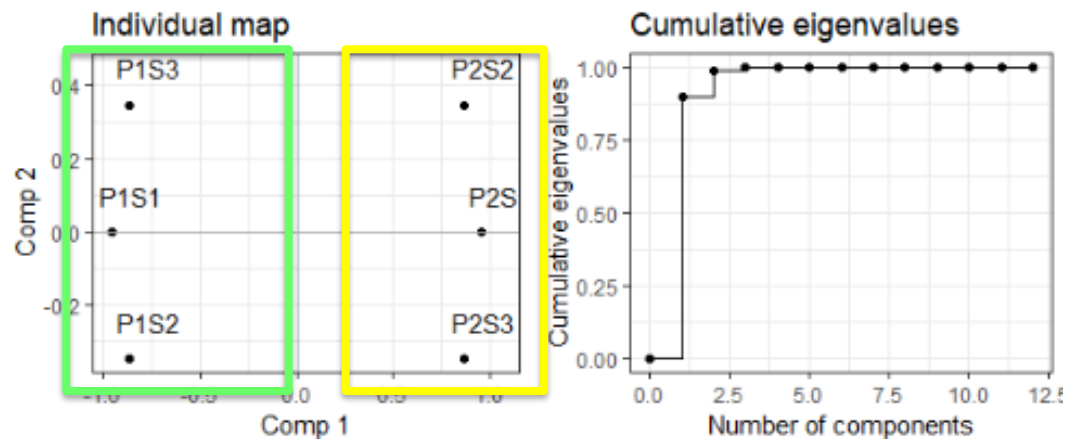
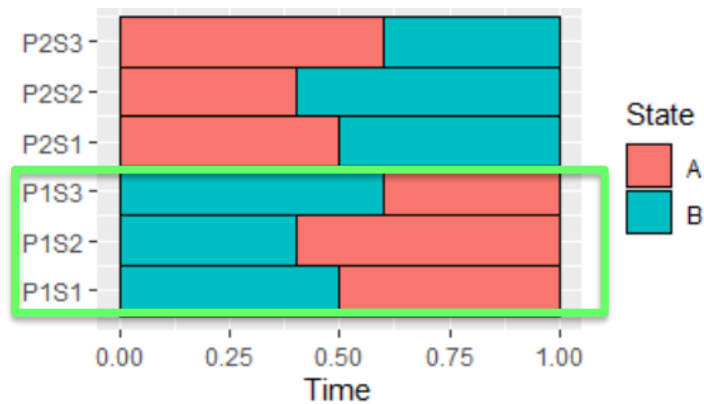
Simulation



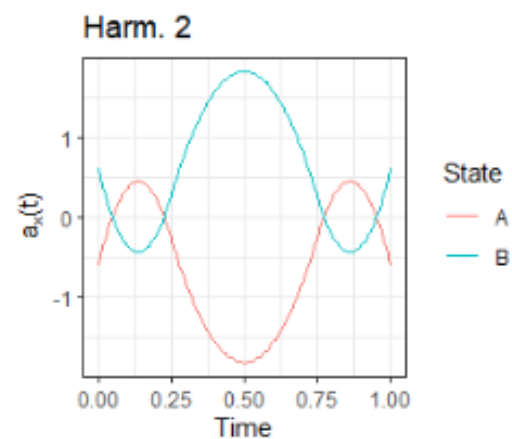
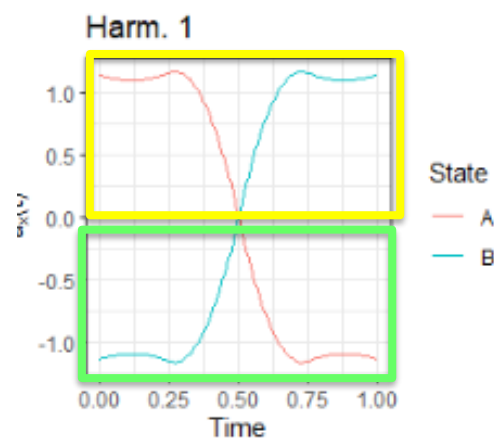
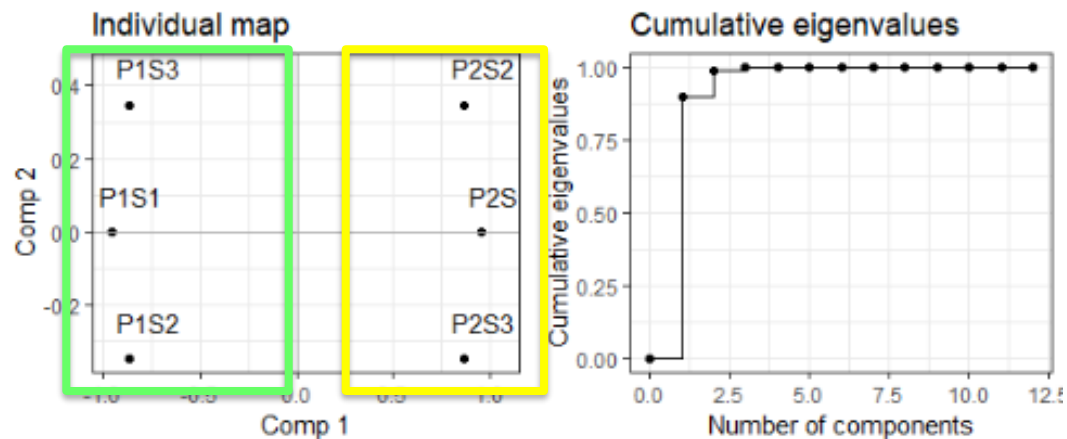
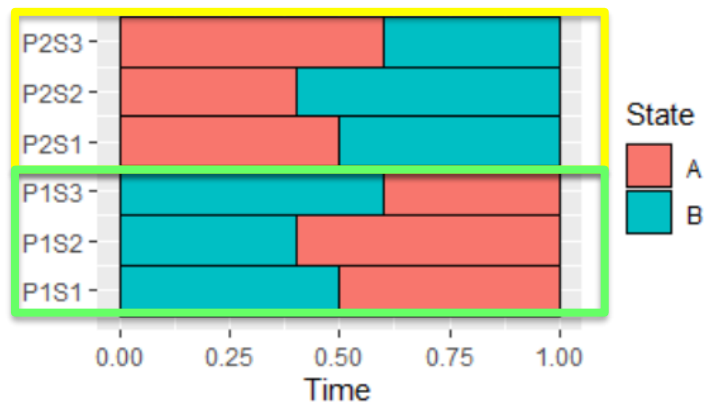
Simulation



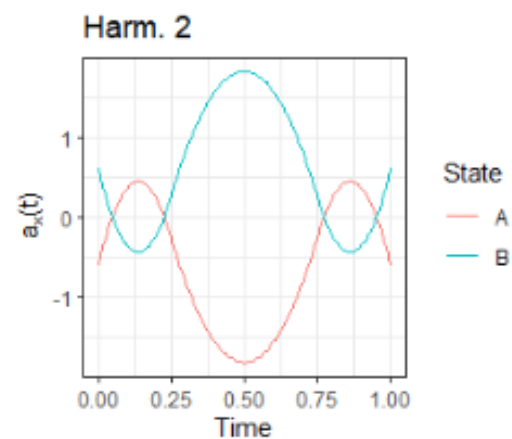
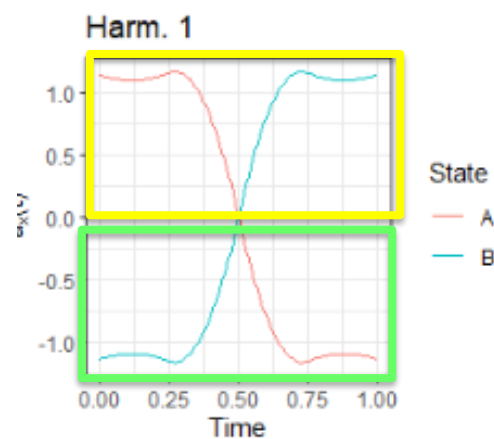
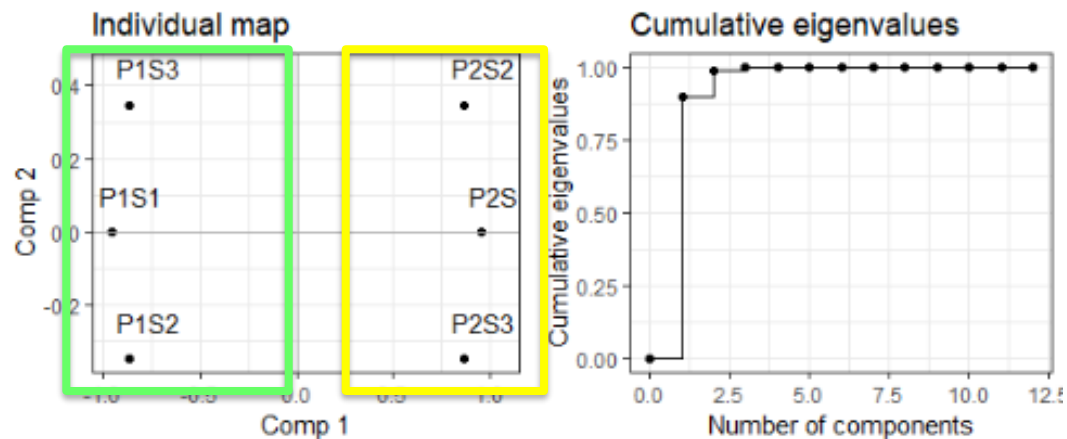
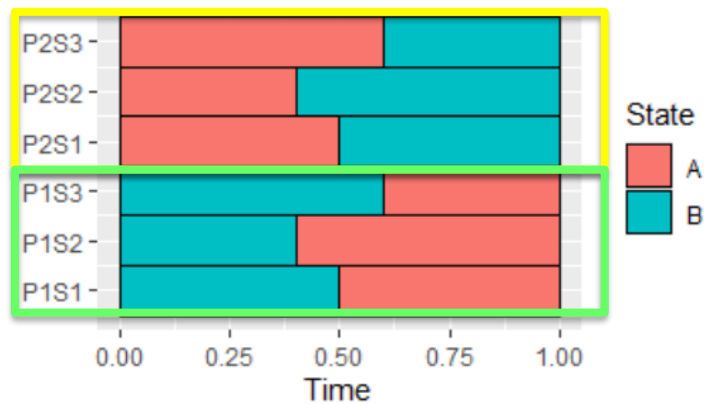
Simulation



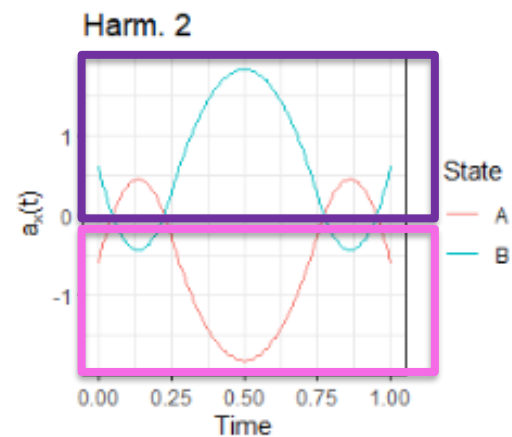
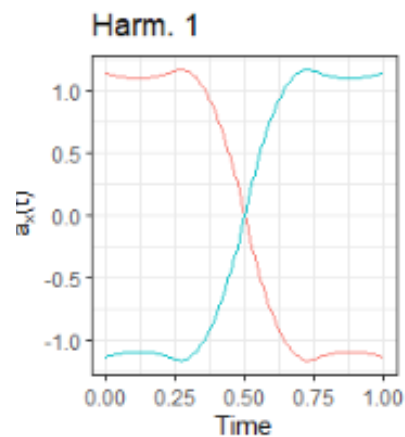
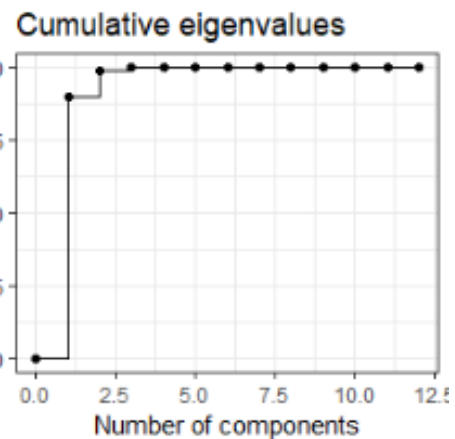
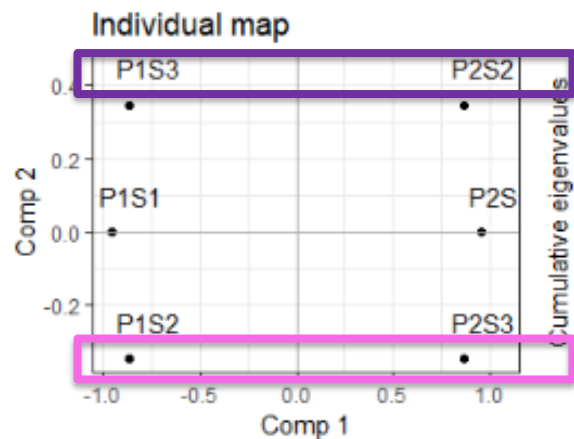
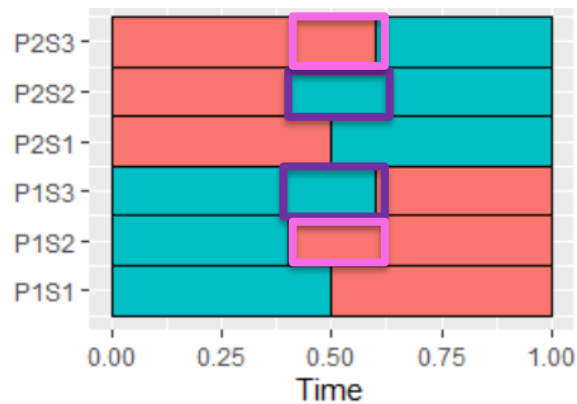
Simulation



Simulation



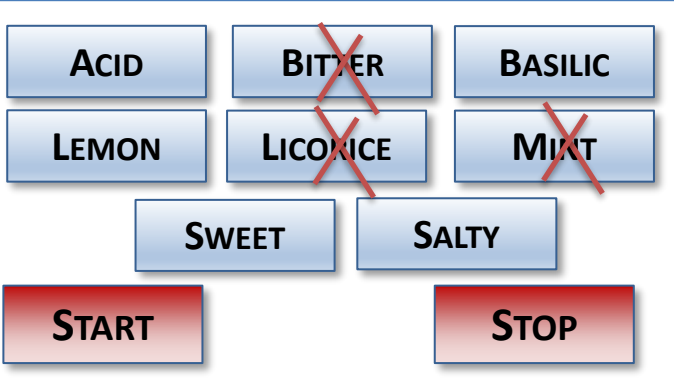
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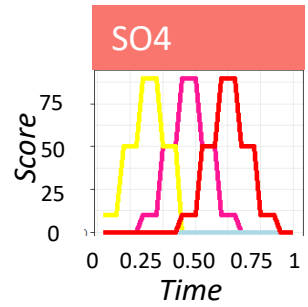
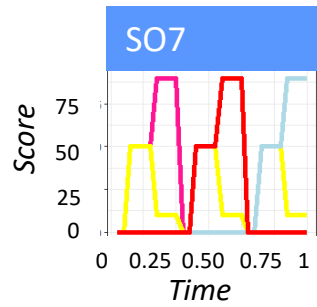
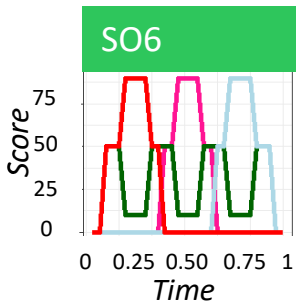
A real dataset with gustometer

A gustometer delivers controlled solutions in the mouth

TDS screen



Study on a dataset with three signals evaluated by 50 subjects on 8 descriptors^{1,2}



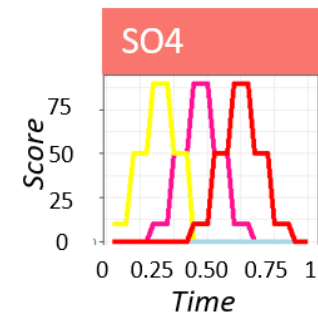
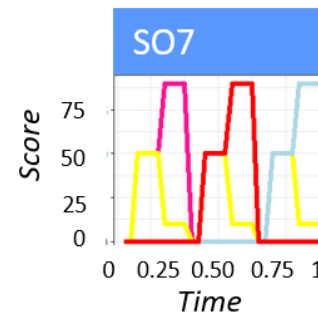
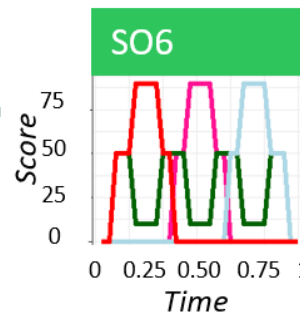
- Attribute
- Acid
 - Basil
 - Bitter
 - Lemon
 - Licorio
 - Mint
 - Salty
 - Sweet

¹Beno, Nicolle, Visalli (2023) A dataset of consumer perceptions of gustometer-controlled stimuli measured with three temporal sensory evaluation methods. Data in Brief

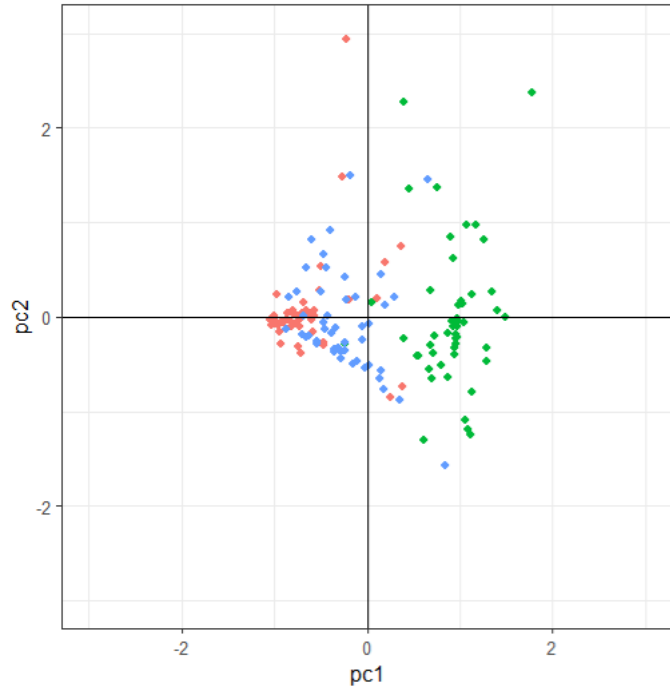
²Visalli, M., Beno, N., Nicolle, L., Schlich, P. (2023) Assessment of the validity and reliability of temporal sensory evaluation methods used with consumers on controlled stimuli delivered by a gustometer. Food Quality and Preference 110

CFDA results

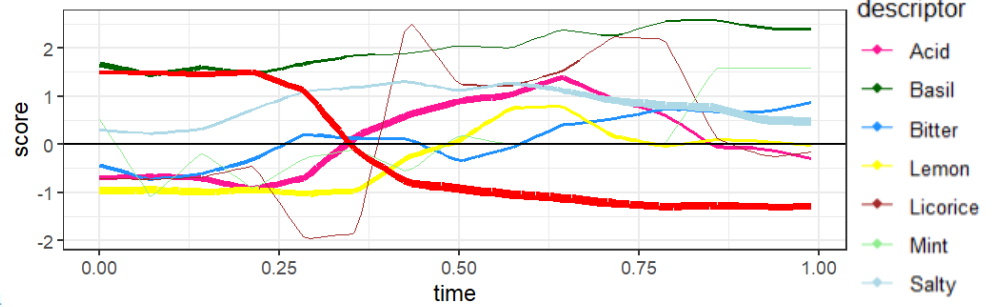
- Linewidth of the harmonic proportional to the number of citations



S06-S07-S04

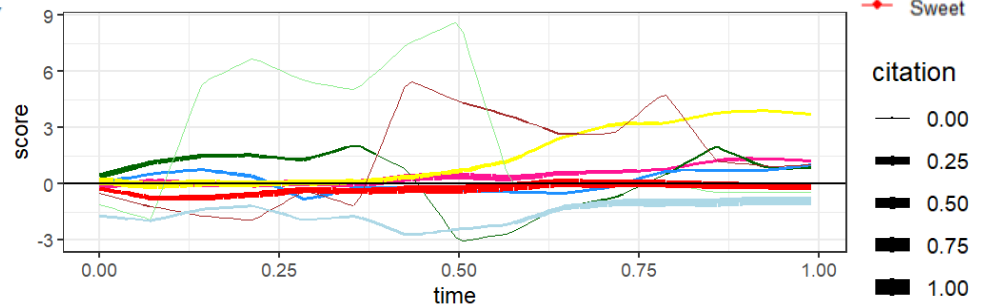


Harm. 1



Harm. 2

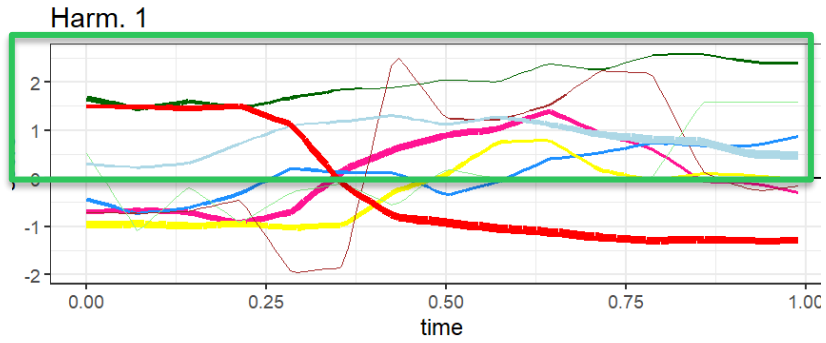
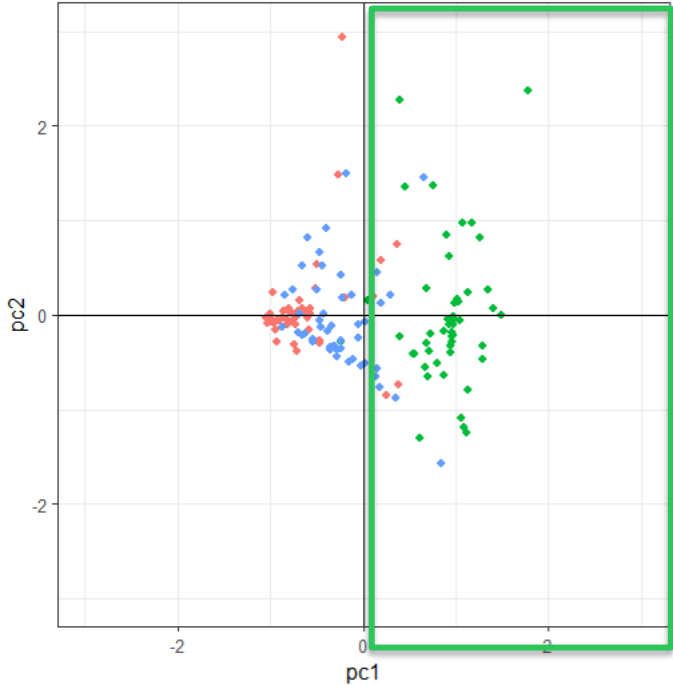
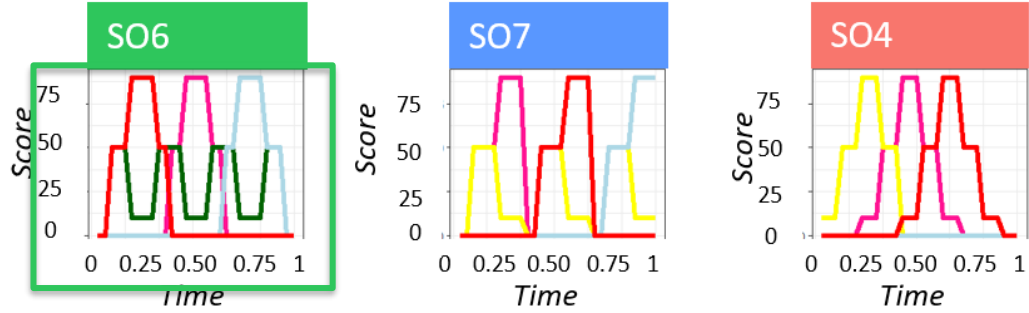
product
 ● S04
 ● S06
 ● S07



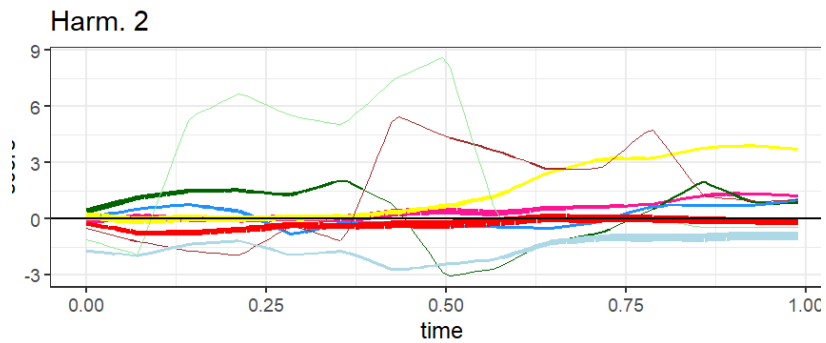
CFDA results

- Positive scores on the first component: related to signal S06
- **Sweet** at the beginning, then **Acid**. **Basilic** all the time
- => coherent with the signal

S06-S07-S04



product
 • S04
 • S06
 • S07

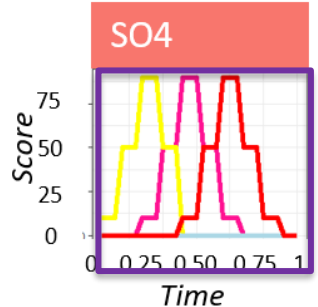
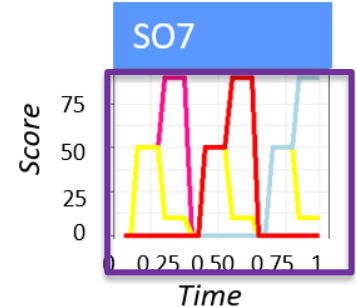
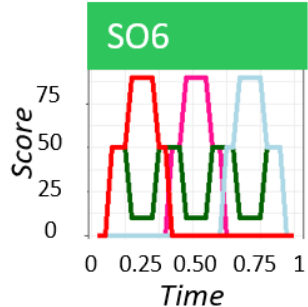


descriptor
 • Acid
 • Basil
 • Bitter
 • Lemon
 • Licorice
 • Mint
 • Salty
 stop
 • Sweet

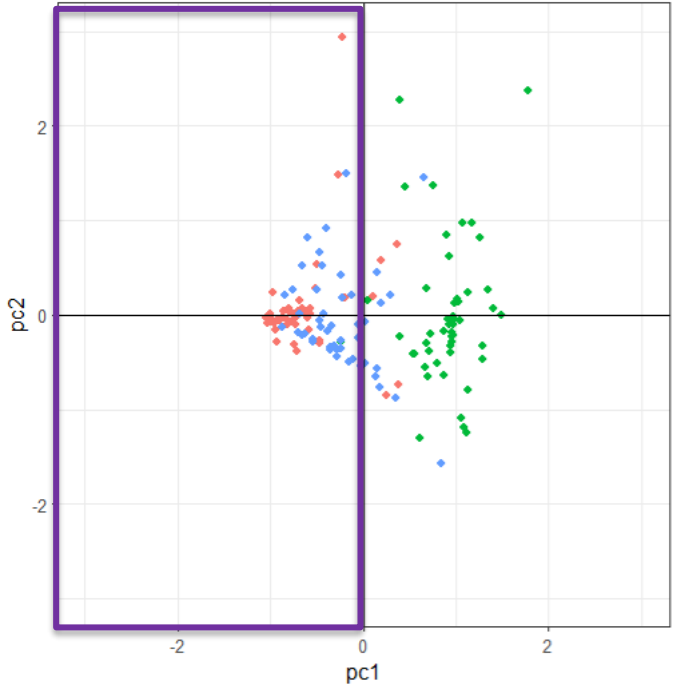
citation
 — 0.00
 — 0.25
 — 0.50
 — 0.75
 — 1.00

CFDA results

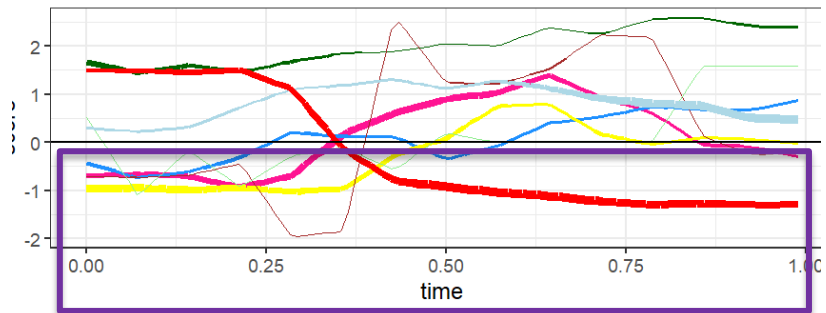
- Negative scores on the first component: related to signal S07 and S04
- Acid** and **Lemon** at the beginning then **Sweet** => coherent with the signal



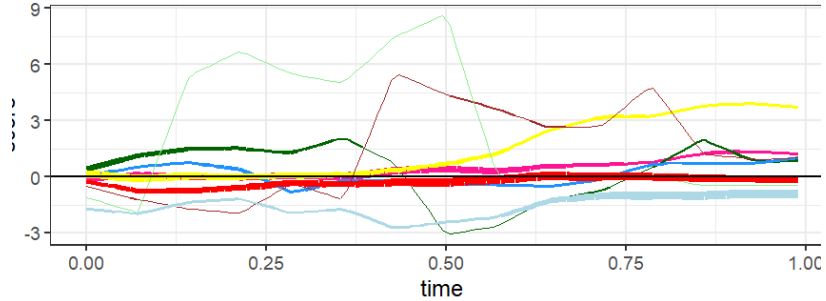
S06-S07-S04



Harm. 1



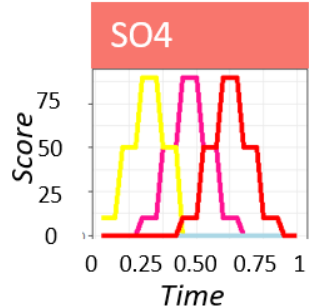
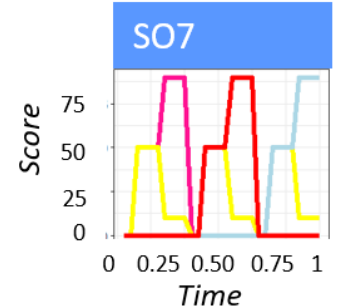
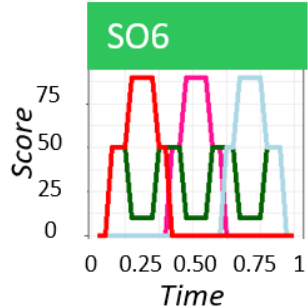
Harm. 2



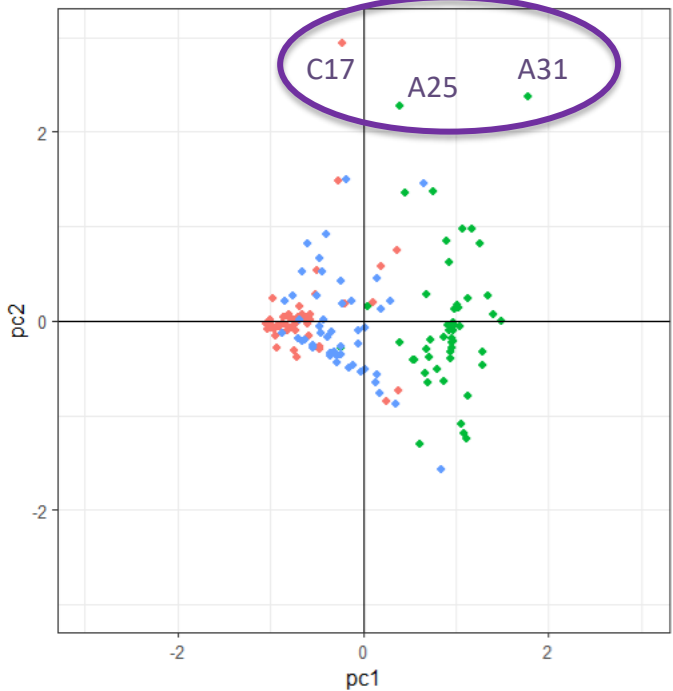
- descriptor
- Acid
 - Basil
 - Bitter
 - Lemon
 - Licorice
 - Mint
 - Salty
 - stop
 - Sweet
- citation
- 0.00
 - 0.25
 - 0.50
 - 0.75
 - 1.00

CFDA results

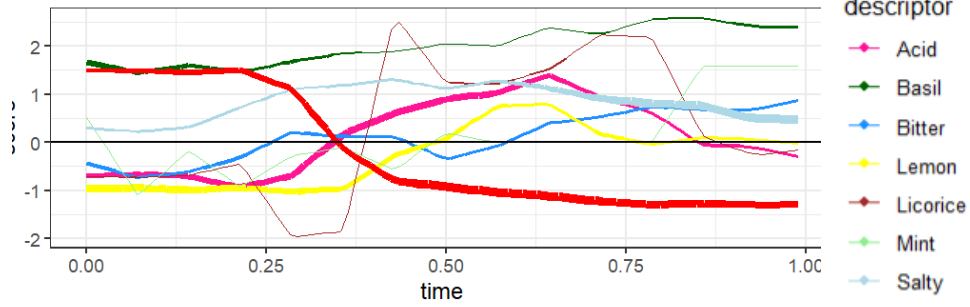
- Positive scores on the second component: **Mint** then **Licorice** and finally **Lemon**
 = DISTRACTORS: outlier detection



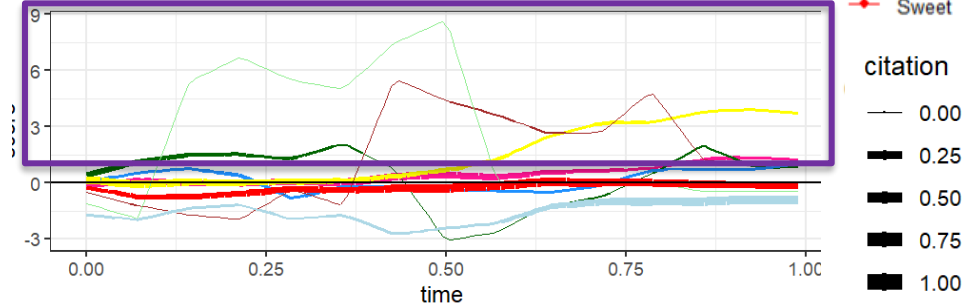
S06-S07-S04



Harm. 1



Harm. 2



How to characterize the three signals (if they were unknown)

Objective: attempt to explain the differences between the signals

 Apply sPLSDA on the CFDA components

11 CFDA components were selected (cross-validation of the model)

CFDA components

$$\begin{pmatrix} 0.21 & \dots & 0.9 \\ \vdots & \ddots & \vdots \\ -0.55 & \dots & -0.1 \end{pmatrix}$$

?

↔

sPLSDA

signal

$$\begin{pmatrix} A \\ A \\ B \\ B \\ C \\ C \end{pmatrix}$$

↓

	A	B	C
1	1	0	0
2	1	0	0
3	0	1	0
4	0	1	0
5	0	0	1
6	0	0	1

Partial Least Square regression (PLS):

a multivariate statistical method applied to two matrices $X_1(n, p_1)$, and $X_2(n, p_2)$, that finds the weights w_1, w_2 maximizing

$$cov(X_1 w_1, X_2 w_2)$$

under constraints of unit variance of the weights $\|w_1\|_2 = \|w_2\|_2 = 1$

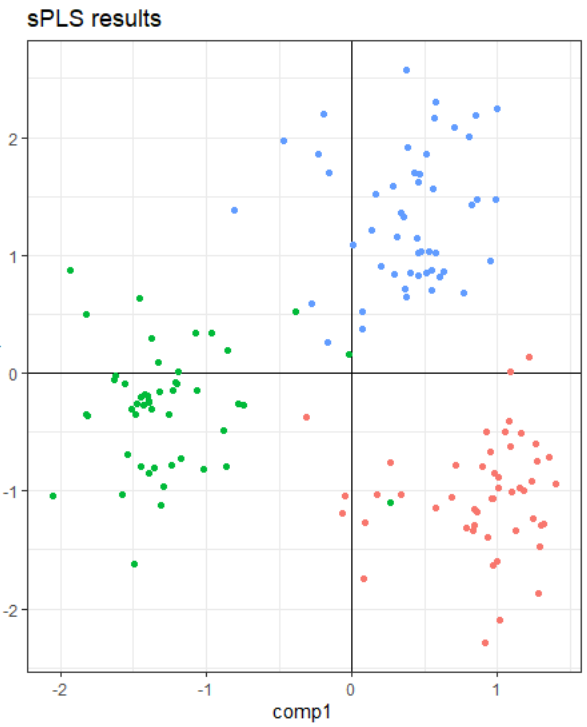
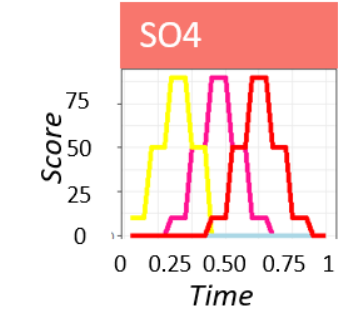
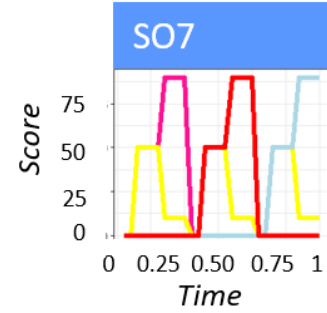
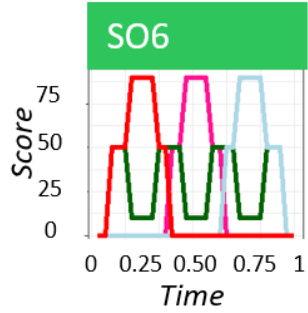
Sparse Partial Least Square (sPLS):

Adding constraints of sparsity: $\|w_i\|_1 < \sigma_i$ with $0 < \sigma_i < 1$ for selecting variables (more variables than individuals)

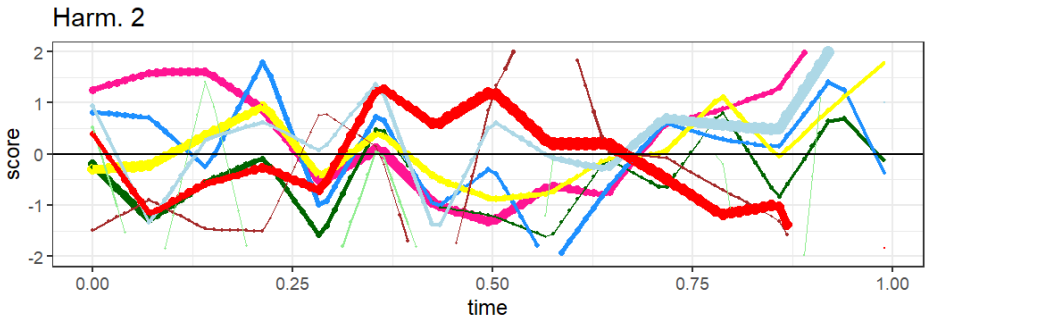
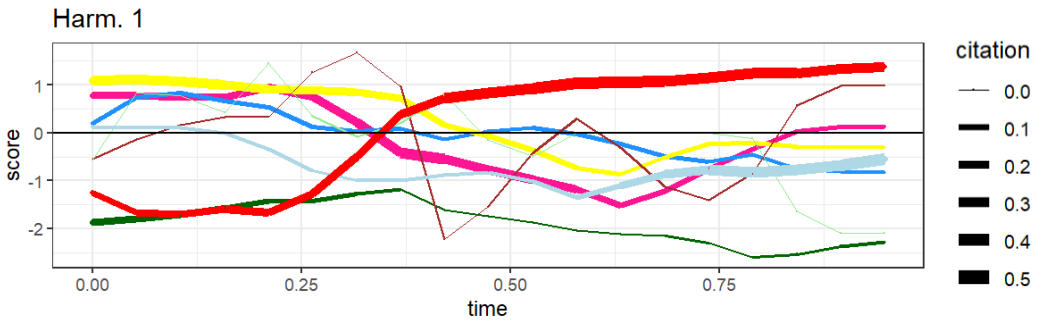
sPLS - Discriminant Analysis (sPLS-DA): consists in choosing X_2 as a **dummy matrix** corresponding to a qualitative variable

sPLS-DA results

The three signals are well discriminated.
 First axis similar to the CFDA's one.

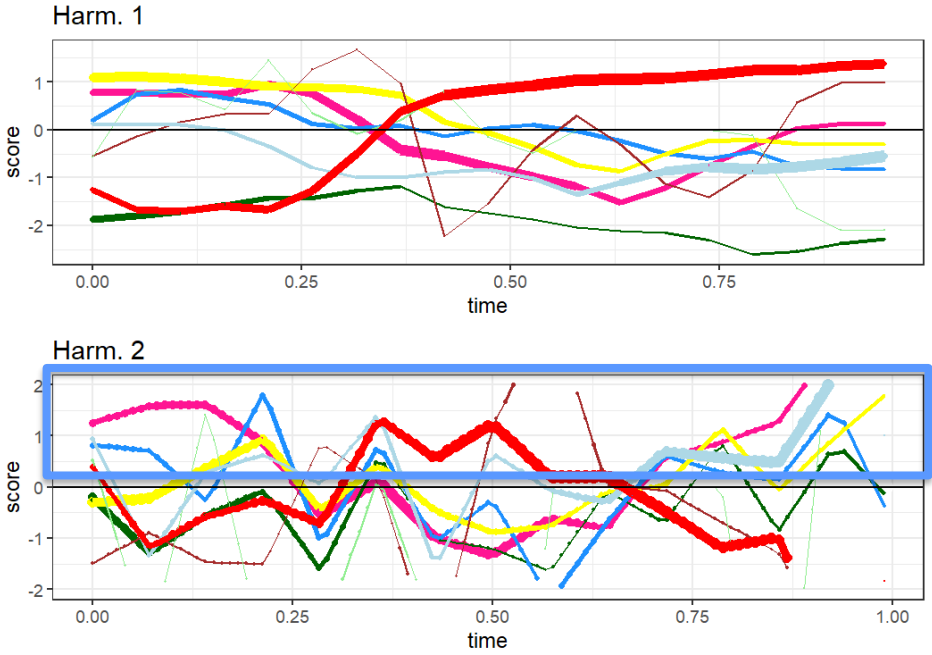
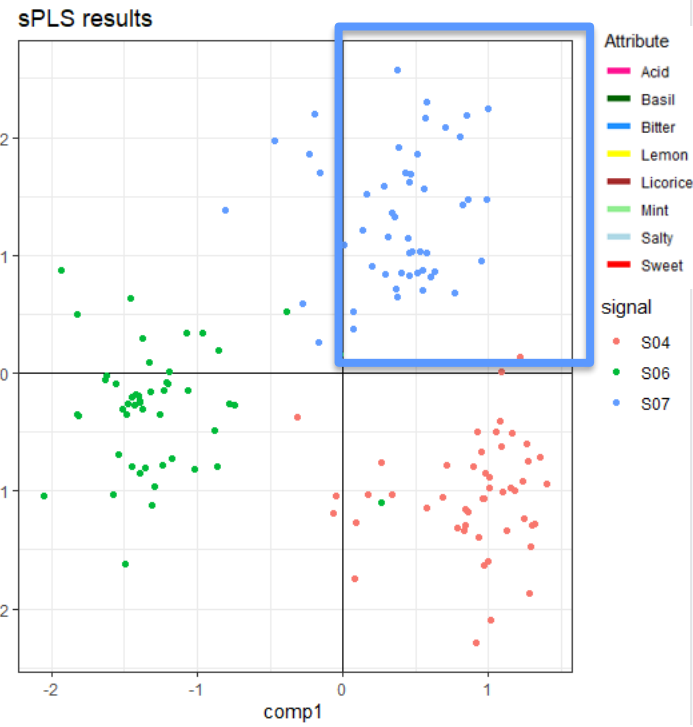
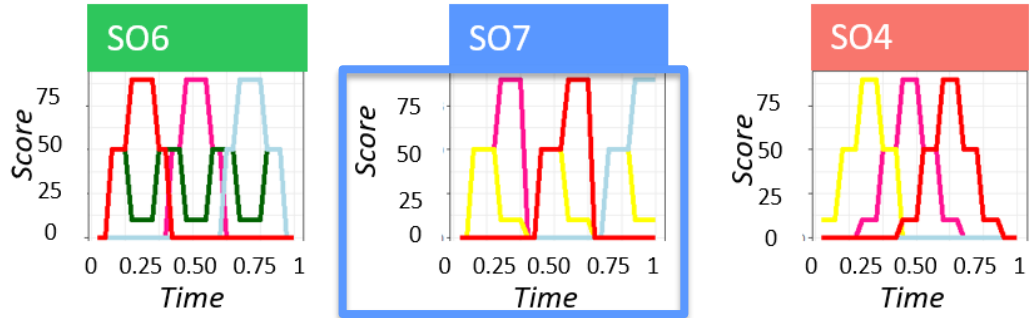


- Attribute
 - Acid
 - Basil
 - Bitter
 - Lemon
 - Licorice
 - Mint
 - Salty
 - Sweet
- signal
 - S04
 - S06
 - S07



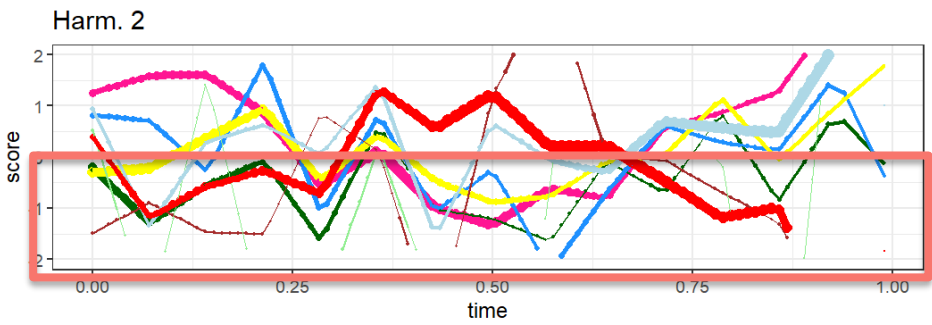
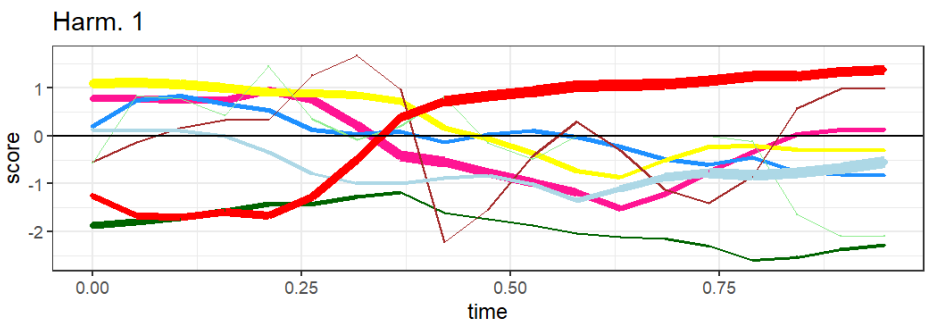
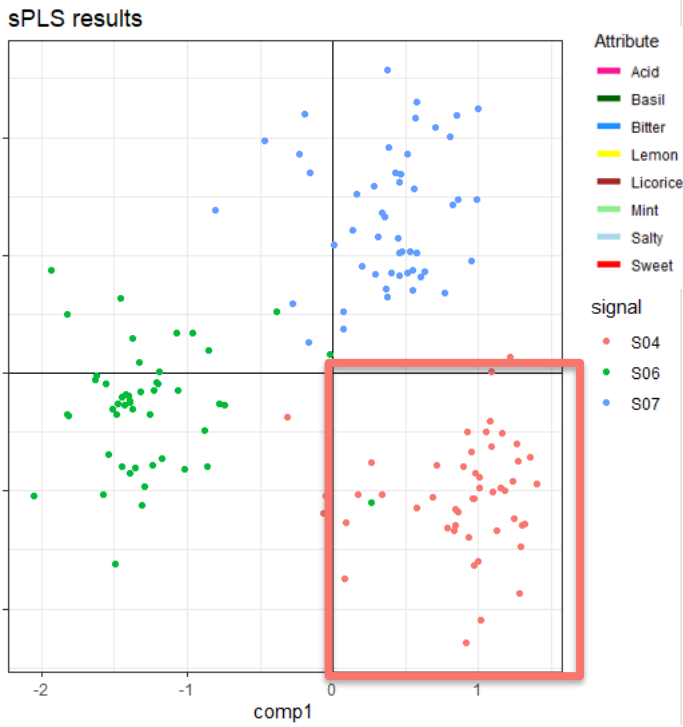
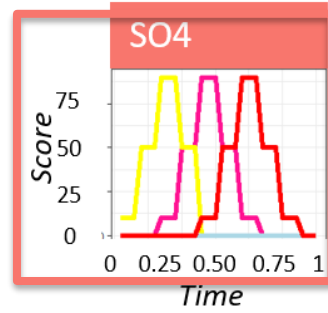
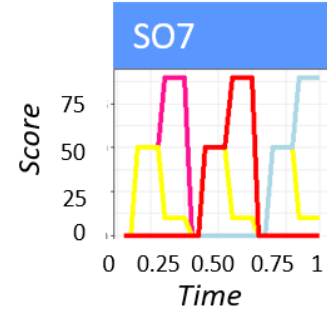
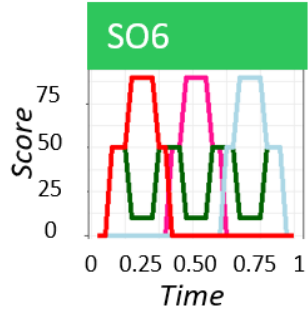
sPLS-DA results

The second axis discriminated S07 and S04. S07 is **Acid** then **Sweet** in the middle of the tasting and **Salty** at the end



sPLS-DA results

The second axis discriminated S07 and S04. S04 is **Sweet** at the end of the tasting.





CFDA works well for these TDS data and returns results that are coherent with the original signals.



Some important technical parameters:

Selection of the basis of functions (number, order, ... ?)

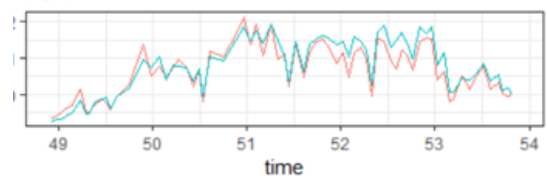
Parameters of sPLSDA to be discussed

Use of FDA techniques to other temporal sensory analysis protocols

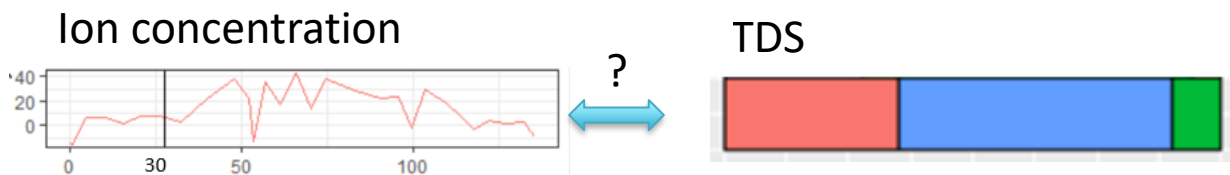
- Multivariate CFDA with Temporal Check All That Apply

<input type="checkbox"/> Roasted	<input checked="" type="checkbox"/> Cocoa
<input type="checkbox"/> Dry fruits	<input checked="" type="checkbox"/> Woody
<input type="checkbox"/> Fruity	<input type="checkbox"/> Spicy
<input type="button" value="START"/> <input type="button" value="STOP"/>	

- Multivariate FDA for temporal intensity values



- Conjoint analysis of chemico-physical data (quantitative, analyzed with FDA) and sensory TDS data (qualitative, analyzed with CFDA)



Thanks!

Thanks for your attention!





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Analyzing temporal dominance of sensations data with categorical functional data analysis

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