

Research of Machine Learning and Feature Selection in Wine Quality Prediction

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Abstract: As a globally renowned beverage, the competitiveness of wine in the market significantly hinges on its quality. However, predicting wine quality proves to be a complex and intricate task due to its susceptibility to numerous influencing factors. In this context, the present research endeavors to employ contemporary machine learning methodologies to construct a dependable classification model aimed at accurately predicting wine quality. This study juxtaposes the efficacy of four models, namely Support Vector Machine (SVM), K-Nearest Neighbor (KNN), Random Forest (RF), and Artificial Neural Network (ANN). Furthermore, it employs three feature selection techniques to exclude three features from the original eleven, thereby enhancing model performance. Findings reveal that across this study, SVM consistently outperforms other models, irrespective of the feature selection method employed. Additionally, it is noted that differing feature selection methods exert discernible impacts on model performance. Assisting vintners and consumers in accurately understanding and selecting high-quality wines, thereby fostering industry development and enhancing consumer experiences.

1 INTRODUCTION

As a beverage with a long history, wine has a huge market all over the world. The quality of wine will greatly affect its sales, but wine identification is a complex process. Because the quality of wine is difficult to define because its structure is composed of many aspects, there is a lack of a universally recognized definition (Hoapfer et al., 2015). Determining the quality of a wine based on individual taste is a challenging task since everyone has their own preferences and opinions on taste. However, according to research, the quality of wine is affected by many factors. Both the chemical components in the grapes and the physical factors of the brewing environment will determine the final quality of the wine. A good wine is often particular about the production process, including the careful selection and planting of grapes, the fine control of grape picking, fermentation, aging and other processes, as well as the continuous innovation and optimization of the brewing process. This process often requires a lot of money and time. Wine quality used to be determined by testing at the end of production, and if the quality is not good, it would have to start from scratch (Dahal et al., 2021). Therefore, accurate wine

quality prediction can optimize the production process, reduce costs, thereby improving market competitiveness and giving consumers a good consumption experience. Therefore, a high-precision model is of great significance in the prediction process.

To predict wine quality, researchers have considered numerous influencing factors and developed various prediction methods. These methods include prediction using active learning and machine learning. There are currently multiple datasets on wine quality, and each dataset contains information on various chemical components of wines of different qualities. Although the chemical compositions collected vary, many researchers use some modelling techniques on different datasets. For example, Linear Regression (LR), RF, ANN, SVM, and then analyse through the final model. Previous studies have shown that the quality of the dataset has a significant influence on the research findings since it directly affects the model's capacity to explain and predict. Hence choosing the best model becomes a problem. The answer in the paper is to use dataset preprocessing techniques and try to use different models, and then give the best solution based on specific research. The dataset used in this study is the

WineQT Dataset from Kaggle. This is a real dataset that collects the quality of Portuguese Vinho Verde wines under various chemical factors. The target in prediction is quality. The input feature is chemical factors such as fixed acidity, residual sugar, pH, alcohol, etc. This study will consider these characteristics, build a prediction model, and ultimately determine the optimal model by comparing the quality of each model.

The present paper is structured as follows: In the Section 2, the literature review will be used to introduce the relevant work of the peer. In Section 3, this paper discusses the proposed methods, including the principles of the methods and the reasons for their selection. In Section 4, this paper will examine the experimental results, compare models, and select the best model. In Section 5, the paper summarizes the main findings and conclusions.

2 RELATED WORK

The quality of wine is affected by many factors, including alcohol content, acidity, etc. Each researcher chooses features differently to predict wine quality. Natalie Harris et al. judge the quality of wine through the aroma of wine (Harris et al., 2023). Dragana B. Radosavljevic et al. judge the quality of wine through the physical and chemical properties of wine such as alcohol, ph, and density. The two different methods each have their own advantages (Radosavljevic et al., 2019). Considering more factors in the research and selecting highly relevant features can make it easier for researchers to predict the quality of wine.

There have been many studies so far that have explored various solutions related to wine quality prediction, including machine learning and deep learning. Among them, machine learning includes Extreme Gradient Boosting (XGB), Adaptive Boosting(AdaBoost), Gradient Boosting(GB), RF, Decision Tree(DT), etc., and deep learning includes ANN, Convolutional Neural Networks(CNN), etc. Among them, Piyush Bhardwaj et al. used RF and AdaBoost classifier to demonstrate their superiority in predicting wine quality, and evaluated the model from the aspects of Precision, Recall, F1, ROC_AUC, and MCC (Bhardwaj et al., 2022). Feature selection is an important factor that is frequently made during model evaluation. RF, XGB, GB Classifier and Extra trees classifier are used to select the top ten features

with Pearson correlation coefficient for training. Keshab R. Dahal et al. conducted a comparative study on the ensemble learning method Gradient Boosting and the deep learning method ANN (Dahal et al., 2021). In order to reduce the interference of the dataset on the model, they used feature scaling technology to reduce the scale difference between features. Then, they evaluated the performance of the model using three indicators: R, MSE and MAPE.

In addition to evaluating the performance of different models on training datasets. Khushboo Jain et al. evaluated the importance of data processing techniques and feature selection for predicting wine quality instead of focusing on various methods. In machine learning and data mining, feature selection is a research topic that has attracted much attention, because different features have different effects on the performance of the model. Agarwal et al. considered the application of different feature selection techniques such as principal component analysis and recursive feature elimination in their research. Piyush Bhardwaj et al. considered 54 features when predicting wine quality, and extracted the 10 most important features through feature selection. Six of these features were extremely important in all models used in the experiment.

Current researchers mainly consider wine quality prediction from three aspects. First, they focus on datasets from different sources and predict wine quality from various characteristics by collecting datasets of different dimensions. Then consider feature engineering, such as balancing the differences between features through methods such as feature scaling and identifying the most predictive features through feature selection. Finally, they compare the model's evaluation metrics and end up with a set of models with the highest scores to determine the best model.

3 METHODOLOGIES

In order to better understand the factors that affect wine quality, this research will first conduct an exploratory analysis of the data. Then the data is preprocessed. After obtaining a suitable dataset, this study will use this dataset to create and train different models. These include KNN, RF, SVM, and ANN. Finally, the final results will be obtained, and the results discussed in depth. The flow chart is shown in Figure 1.

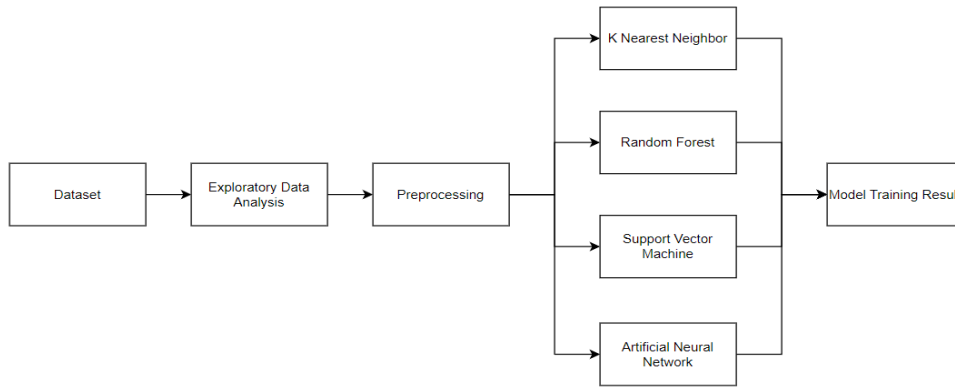


Figure 1: Research Workflow (Picture credit: Original).

3.1 Exploratory Data Analysis

In order to better analyse and understand the distribution of data, this study uses exploratory data analysis (EDA) to guide feature engineering in order to understand the correlation between variables, analyse data anomalies, etc., thereby providing valuable suggestions for research. Detailed results will be discussed in Section 4.

3.2 Preprocessing

Before establishing a wine quality prediction model, the data set needs to be preprocessed. After analysing the data set, it is found that there are no outliers and missing values in the data set, so there is no need to perform outlier processing and missing value processing. By observing Figure 2, it can be concluded that the distribution of wine quality is unbalanced. There were significantly more samples with quality grades "5" and "6" than samples with other grades. Therefore, this research adopts oversampling to balance the data set to improve the model's performance on minority class samples.

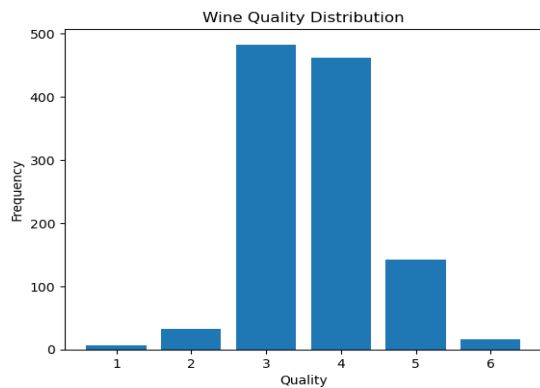


Figure 2: Original Quality Distribution (Picture credit: Original).

The results of oversampling are shown in Figure 3. In addition, considering the correlation between features and prediction results, excluding low-correlation features that have a small influence on the dependent variable can help to obtain more accurate prediction results (Gupta 2018).

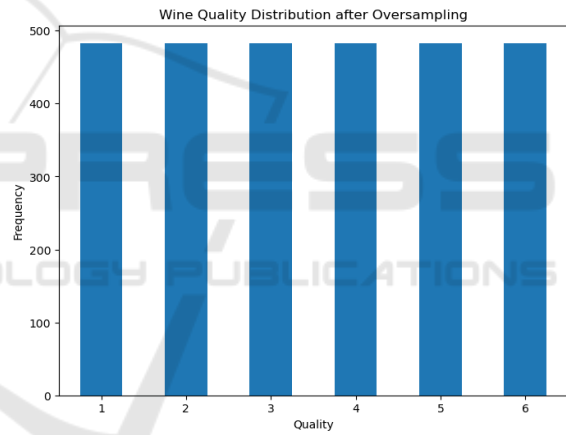


Figure 3: Data Distribution after Oversampling (Picture credit: Original).

In this dataset, there are significant differences between different features, so an appropriate data scaling method needs to be selected. According to research results, the data scaling method will directly affect the final evaluation index of the model (Ahsan et al., 2021). Standardization and normalization are both commonly used data scaling methods, and this research uses standardization to make changes to the dataset. After the features are standardized, the mean becomes 0 and the standard deviation becomes 1. The standardization formula is as follows:

$$z = \frac{x - \text{mean}}{\text{std}} \tag{1}$$

In addition to data scaling, the data set is also divided into a training set and a test set, of which the training set accounts for 20%.

3.3 Model Selection and Construction

In this research, since the problem involved is a six classification task, a broad classification model is chosen to predict wine quality. These include the ensemble learning model RF. and deep learning models ANN. And trained two classic machine learning models, KNN and SVM, as representatives of traditional machine learning models. Each model has its own advantages and limitations. This article will comprehensively consider their performance and applicability to better understand the effect of wine quality prediction.

- K Nearest Neighbor

KNN is a non-parametric classification method, which is simple but very effective in most cases (Guo et al., 2004). The KNN algorithm calculates the distance between the sample to be classified and the training sample in the feature space, selects the k closest training samples, and then votes or weights voting based on the classes of these k training samples to determine the class of the sample to be classified. In this research, k=2. In KNN, the K is an important value, which will directly affect the final result of the model. If the K value is small, the generalization is poor, and the model becomes complex and sensitive. If the K value is large, the model will become simpler and important features in the training set may be ignored. The calculation formula of distance in KNN can be expressed as:

$$d_{12} = p \sqrt{\sum_{i=1}^k |x_{1k} - x_{2k}|^p} \quad (2)$$

Where different p corresponds to different distances. This paper uses the Manhattan distance, p=1.

- Support Vector Machine

SVM is originally introduced as a binary classifier. It has huge algorithmic advantages and is therefore widely used in many fields. When SVM used as a classification task, it is also called a support vector classifier (SVC) and aims to find a hyperplane that best fits the training data to maximize the margin and minimize the prediction error.

SVM uses kernel techniques to extend linear classification to nonlinear classification. Kernel techniques can map input features into a higher-dimensional space, making the data linearly separable (Wang et al., 2008). Specifically, all the input features x_i of the wine and the true value y_i of the

corresponding sample, which is the dependent variable 'quality' of the wine, together form a training set. The goal of SVM is to find a decision function $f(x)$ so that the model training result $f(x_i)$ can classify samples into different classes as accurately as possible. The basic form of SVM is shown in formula (3).

$$f(x) = \text{sign}(\sum_{i=1}^n a_i y_i K(x_i, x) + b) \quad (3)$$

where x is the input feature vector, a_i is the weight, $K(x_i, x)$ is the kernel function, and b is the bias term.

- Random Forest

RF combines multiple decision trees into a more powerful model. This method is also called ensemble learning. RF adopts the Bagging method, which uses bootstrap method to sample multiple times with replacement from the original data, obtains a certain number of bootstrap samples, and builds a decision tree for all samples. RF is a classifier composed of many decision trees, and its concept is similar to the "wisdom of the crowd" (Radosavljevic et al., 2019). Each decision tree can be regarded as a weak classifier, and the RF combines the results of these weak classifiers and derives the final prediction result. The merging process is to vote or average the prediction results of each decision tree. The decision formula, Dae et al. uses formula 4 as shown.

$$H(x) = \underset{y}{\text{argmax}} \sum_{i=1}^k I(h_i(x) = Y) \quad (4)$$

Where x is the test sample data and h_i is a single decision tree. Y is the output variable, I is the indicator function, and H is the combined result.

- Artificial Neural Network

ANN is a deep learning model established based on the structure and operating principles of human neural networks in biology (Tang 2022). A popular structure in ANNs is Multilayer perceptron (MLP). ANN is a classic deep learning model that consists of multiple neurons arranged into multiple layers (input, hidden and output layer). The neural network model constructed in this study (Figure 4) consists of an input layer, 3 hidden layers, and an output layer. Where the output layer consists of 6 neurons, corresponding to the 6 qualities of wine.

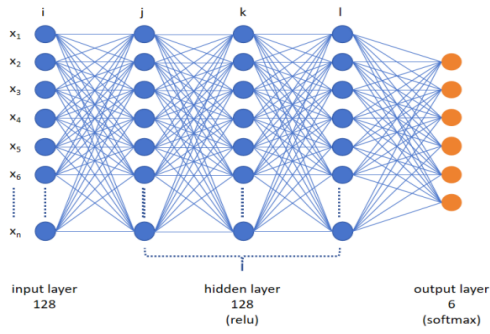


Figure 4: A Neural Network (Picture credit: Original).

Each neuron receives the input signal from the neuron in the previous layer through a weighted connection, and then applies an activation function to obtain the output signal z (5).

$$z = \sum_{i=1}^n w_i x_i + b \quad (5)$$

where w_i is the weight, x_i is the input signal, and b is the bias term.

During the learning process, the neural network will continuously adjusting the weight of the input signal to learn, and adapt to different input data. Ultimately, the neural network is able to classify or predict the input data and generate corresponding labels (Goodman and Zheng 2021).

4 EXPERIMENTAL SETUP AND RESULTS

4.1 Dataset Overview

The dataset used in this paper contains 1599 wine samples, but only 1143 wine samples are actually seen because the void values have been filtered out. The data type of all features is float. Each sample has 13 attributes (shown in Table 1).

Where Id is an irrelevant variable and therefore does not participate in the discussion.

As mentioned in Figure 2 of Section 3, the data set in this study is an unbalanced one. Therefore, it is necessary to use methods to deal with imbalances to make the quantity of quality consistent across different labels. Figure 5 shows the distribution of the maximum values of all features, which differ greatly in value. For example, total sulfur dioxide compared to density. Features with large numerical values may dominate the model training process, resulting in a greater impact on the model. Therefore, data scaling is used to ensure that the model treats each feature fairly.

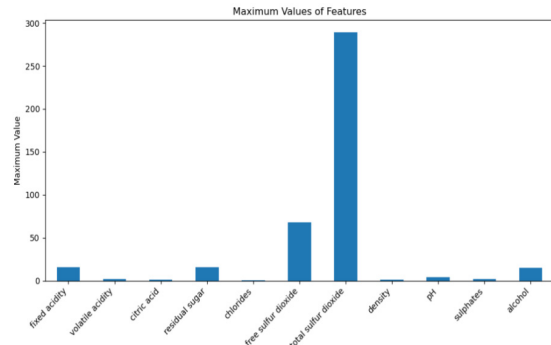


Figure 5: Maximum Values of Features (Picture credit: Original).

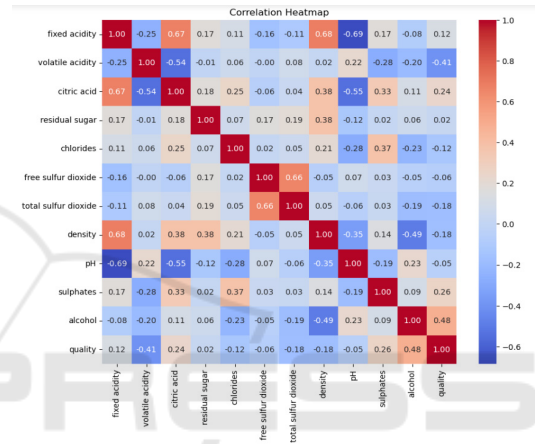


Figure 6: Correlation Heatmap (Picture credit: Original).

As shown in Figure 6, this research uses heat map to understand the release and changes of data, and selects appropriate features for model training according to the correlation among attributes. According to the correlation matrix, since the correlation between all features is less than 0.7, hence there is no obvious collinearity between the features. This shows that the correlation between the features is moderate and will not have a great impact on the model. In addition, when considering the label "quality" used for prediction, it is observed that the correlation of residual sugar, free sulfur dioxide, and pH is less than 0.1. Therefore, in order to better train the model, these features with too small correlation coefficients are discarded in this paper. These discarded features will not participate in model training. The resulting training set size is (2318, 8) and the test set size is (580,8).

Table 1: Description of Attributes in the Dataset.

Attribute	Description
fixed acidity	The amount of non-volatile acidic substances present in a fixed form
citric acid	Acts as a preservative to increase acidity and enhance the taste of wine
residual sugar	Sugars that are not fully converted to alcohol by yeast during brewing
chlorides	The amount of salt in wine
free sulfur dioxide	It is an additive used to protect the liquor from oxidation and microbial contamination
total sulfur dioxide	Total amount of dimethyl sulfate and free sulfur dioxide
density	The quality of wine per unit volume
pH	Wine acidity level, usually between 3 and 4
sulphates	An antioxidant and preservative that increases sulfur dioxide levels
alcohol	It is the ethanol component made from the sugars in grapes that are fermented
quality	The grade of the wine, the target to predict
Id	Sample number

4.2 Experimental Settings

All models were implemented in the Python 3.12.0 environment. Hardware configuration includes 2.60GHz I7-9750, 16GB RAM, and GTX1660T

All models are calibrated using grid search. The specific Settings of the model are as follows.

- K Nearest Neighbor

The KNN model chooses Manhattan distance as a distance metric, and considers the two nearest neighbors for classification, and the nearest neighbor has a higher weight.

- Support Vector Machine

The kernel of SVM is selected to be rbf. In the process of model tuning, the hyperparameter $\gamma = 2$ and the penalty parameter $C = 100$ were selected.

- Random Forest

The maximum depth limit for each decision tree is 20, the minimum number of samples on leaf nodes is 1, the minimum number of samples required for node splitting is 2, and 300 decision trees are included.

- Artificial Neural Network

The input layer, three hidden layers, and one output layer make up the five layers of an ANN. The hidden layer has 128 neurons. There are 128 neurons in the three hidden layers, and the activation function is relu. There are 6 neurons in the output layer, corresponding to 6 kinds of wine quality, and the activation function is softmax. The epoch of ANN is 50.

4.3 Evaluation Metrics

Accuracy, precision, recall, and F1 scores are the metrics used to evaluate the model. These metrics are used to evaluate the performance of the model.

- Accuracy

$$Accuracy = \frac{\text{Number of correct predictions}}{\text{Total number of predictions}} \quad (5)$$

It is the percentage of samples that the model correctly identifies out of all samples. But it can be misleading when the sample is imbalanced.

- Precision

$$Precision = \frac{\text{True Positives}}{\text{True Positives} + \text{False Positives}} \quad (6)$$

The number of samples true predicted as positive divided by the total number of samples predicted as positive by all models is known as precision. In multi-classification, the precision of each class is weighted to get the weighted-average precision.

- Recall

$$Recall = \frac{\text{True Positives}}{\text{True Positives} + \text{False Negatives}} \quad (7)$$

Recall is the proportion of the model that successfully predicts positive examples among all actual positive examples.

- F1 Score

$$F1 = 2 \cdot \frac{\text{Precision} \cdot \text{Recall}}{\text{Precision} + \text{Recall}} \quad (8)$$

The precision and recall weighted average is called F1. F1 used to balance the prediction accuracy and coverage of the model.

Table 2: Model Evaluation Results.

Model	Accuracy	Precision	Recall	F1 Score	Time(s)
KNN	0.83	0.83	0.84	0.83	0.0049
SVM	0.85	0.85	0.85	0.85	0.33
RF	0.84	0.84	0.85	0.84	1.34
ANN	0.80	0.81	0.81	0.80	6.23

Table 3: Model Evaluation Results with SVM and RF Selection.

Feature Importance	Model	Accuracy	Precision	Recall	F1 Score	Time(s)
SVM	KNN	0.82	0.82	0.83	0.82	0.0039
	SVM	0.82	0.82	0.83	0.83	0.33
	RF	0.82	0.81	0.82	0.82	1.31
	ANN	0.82	0.82	0.82	0.82	6.25
RF	KNN	0.83	0.82	0.84	0.83	0.0040
	SVM	0.84	0.85	0.84	0.84	0.35
	RF	0.84	0.84	0.85	0.84	1.26
	ANN	0.78	0.80	0.78	0.79	6.48

4.4 Model Evaluation

In order to evaluate the quality of wine, a total of four models are used in this paper. The evaluation results of these models are shown in Table 2.

In this research, all the models performed very well. Their accuracy is maintained between 0.80 and 0.85. precision, recall and F1 are similar to the accuracy and also maintain a high level. It shows that the data preprocessing and model selection are done well.

Furthermore, all four models performed similarly, with accuracy above 0.80, but ANN performed the worst. Although ANN is slightly less accurate than the other models, its training time is significantly higher, reaching 6.23s, almost five times that of RF.

This is expected, possibly because the amount of training data is not enough to support its learning, so the accuracy of the model is low. ANN is also a complex model, so it takes a lot of time to train. As a classical machine learning model, SVM performs best. It not only achieved the highest accuracy of 0.85, precision of 0.85, recall of 0.85 and F1 of 0.85, but also the training time is very short, only 0.33s. RF is the same as SVM in recall, and other indicators are also very similar, indicating that their performance is similar. It is worth noting that KNN takes the least time, only 0.0049s. Because its training process is very simple, just save the training set. Then, when making the prediction, KNN calculates the Manhattan distance between the test sample and all the training samples and votes to determine the classification of the test sample based on the labels of the two nearest

neighbors in Manhattan. Nevertheless, KNN ended up performing very well.

4.5 Feature Importance

In addition, two other feature selection methods are used to further explore the effect of features on model performance. The model is trained again by discarding the three least important features selected by SVM and RF respectively (Figure 7).

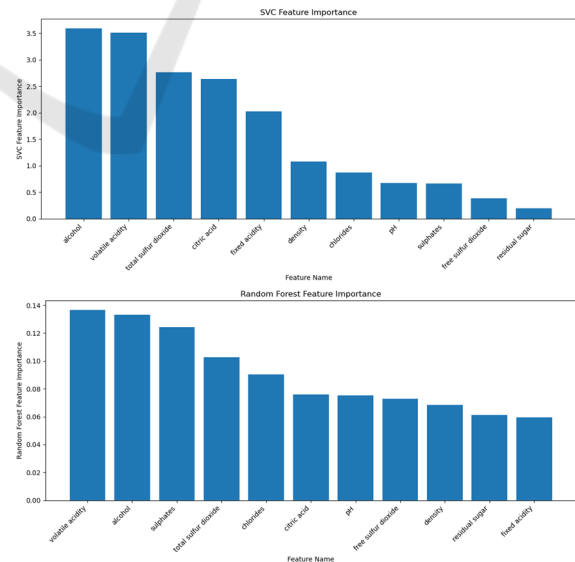


Figure 7: Feature Selection using SVM and RF (Picture credit: Original).

In the feature selection method of SVM, the least important features are sulphates, free sulfur dioxide and residual sugar. In the feature selection method of RF, the features that need to be discarded are density, residual sugar and fixed acidity. Notably, residual sugar is identified as a feature to be discarded in all feature selection methods. It shows that residual sugar may not be of great importance to the prediction of wine quality.

In addition, under different feature selection methods, the evaluation results of the model are shown in Table 3.

The performance of KNN and RF remains basically the same for the features extracted using RF, but they both consume less time. SVM performance has decreased slightly, accuracy, recall and F1 have all decreased to 0.84, and training time has increased to 0.35s. In addition, ANN is significantly affected. The ANN model performance decreases, the accuracy is only 0.78, and the training time increases to 6.48s. This feature selection is not a good method for SVM and ANN, but it reduces the training time for KNN and RF without affecting model performance. The improvement may be more obvious in more large data sets.

5 CONCLUSIONS

In summary, this paper used two learning methods, machine learning and deep learning, respectively trained four different classification models, and found a suitable method to predict wine quality. These four models are KNN, SVM, RF and ANN. Accuracy, Precision, Recall and F1 Score are introduced as a model of evaluation metrics. These models are evaluated under 3 different feature selections. The results show that each model exhibits different performance under different feature selection schemes. These different performances can provide avenues for research on multiple aspects of the model's impact on wine quality prediction. According to the feature importance of SVM, the performance of all models is similar. Features selected based on RF decrease ANN performance. These two methods of feature selection based on model results have a great impact on ANN. In all cases, SVM performances the best, predicting wine quality with the highest accuracy. ANN slightly lagging behind the other models. Although SVM shows better performance, the advantages of ANN may be realized if the size of the data set is increased. This paper mainly discusses the prediction of wine quality by machine learning and deep learning under different feature selection

schemes. In the future, larger data sets can be used, and features can be studied from more aspects.

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