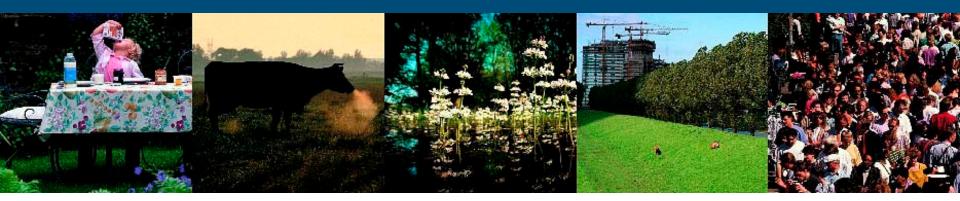
# Sensory specific satiation: using Bayesian networks to combine data from related studies

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- Bayesian networks vs. Bayesian statistics
- II. Sensory specific satiation: two related studies
- Bayesian networks to combine data
  - Necessary requirement
  - Inference individual networks
  - Inference combined network
- N. Take-home messages



## Bayesian networks vs. Bayesian statistics

### **Bayesian statistics**

a philosophy in statistics – Bayesian vs. Frequentist

e.g., ANOVA models with both 'approaches'

assumptions: priordistributions of all parameters

### **Bayesian networks**

a modeling technique in machine learning

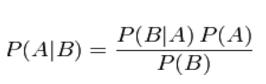
Bayesian network models vs. ANOVA models

assumptions: conditional independence among variables

calculate posteriordistributions of the parameters

relates to Bayes theorem when making inference



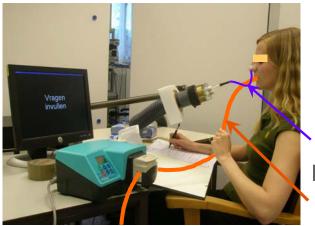




## Sensory specific satiation: two related studies (1)

 $\triangleright$  Hypothesis: more flavor  $\rightarrow$  lower intake

## Taste study



Aroma study

2 tomato soups dif. in salt concentration (bottomless soup bowl)

**4 tomato aroma release profiles** via retronas al tube

same soup base pumped with constant rate

#### normal consumption

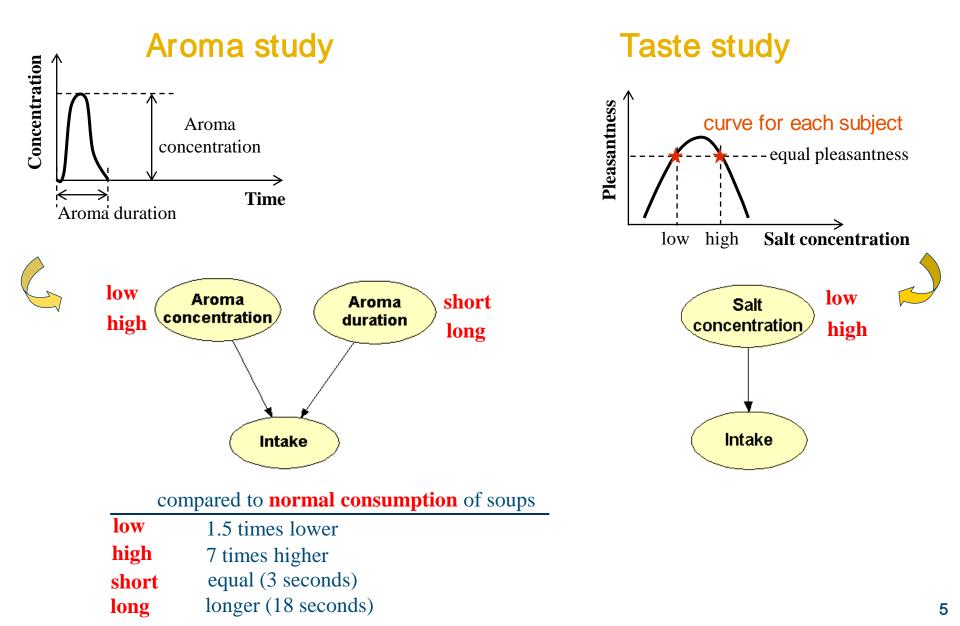


#### adlib. intake = amount of soup eaten till pleasantly satiated

- # subjects = 38
- # test conditions = 4
- # observations = 118 (not all subjects finished 4 conditions)

- # subjects = 48
- # test conditions = 2
- # observations = 48 x 2 = 96

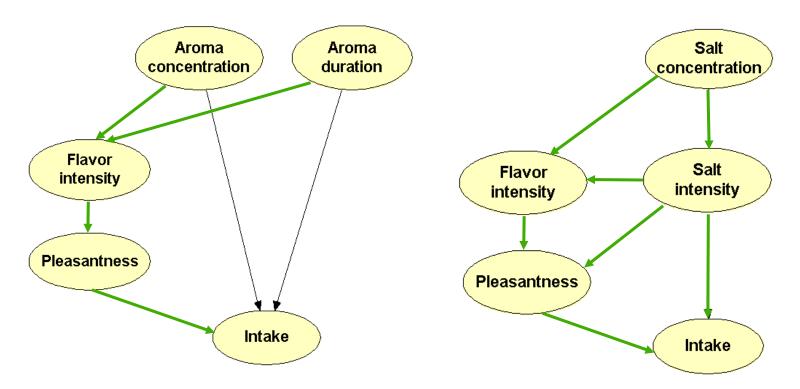
Sensory specific satiation: two related studies (2)



## Two related studies building network structure (1)

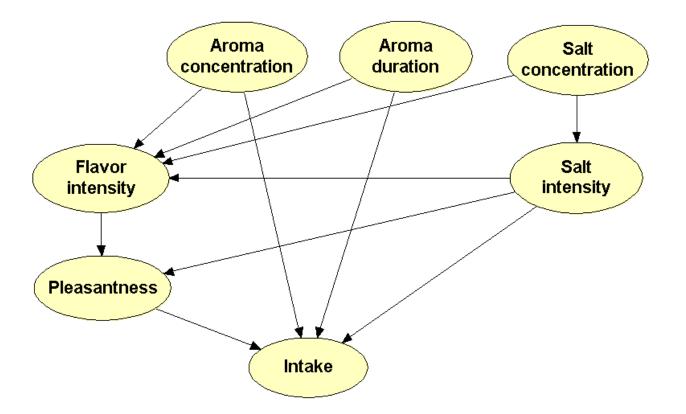
Aroma study

Taste study



## Two related studies building network structure (2)

### **Combined network**



All relationships were defined by expert knowledge + hypothesis
Data → BNs software can 'learn' new relationships

## Bayesian network to combine data Necessary requirement

#### **Combined database**

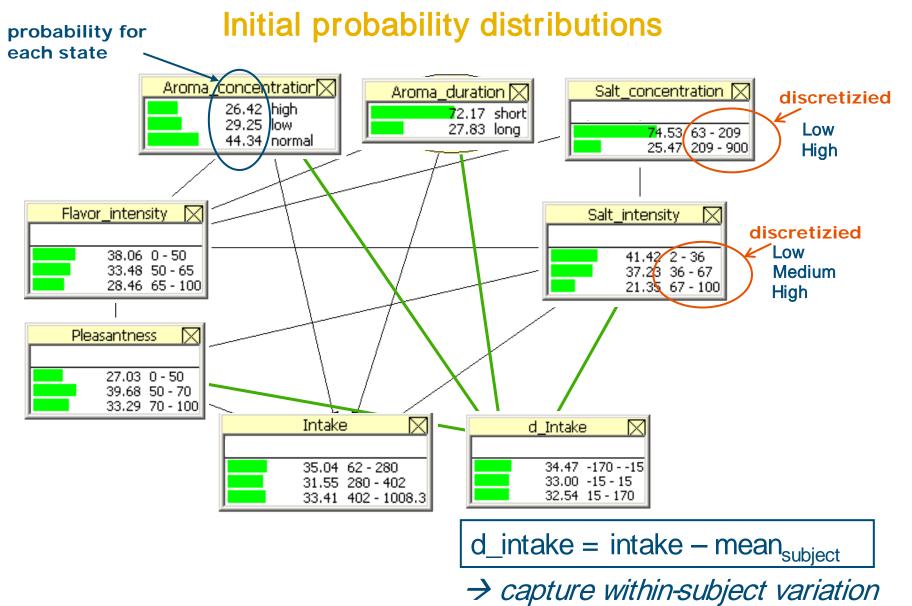
	Aroma concentration	Aroma duration	Salt concentration	Salt intensity	Flavor intensity	Pleasantness	Intake
Aroma study	low	short					
Aroma study	low	long	red	ING			
Aroma study	high	short	calculated	MISSING			
Aroma study	high	long	Cat	· · ·		le	
						available	
Taste study	normal	short	low			<b>o</b> .	
Taste study	normal	short	high				

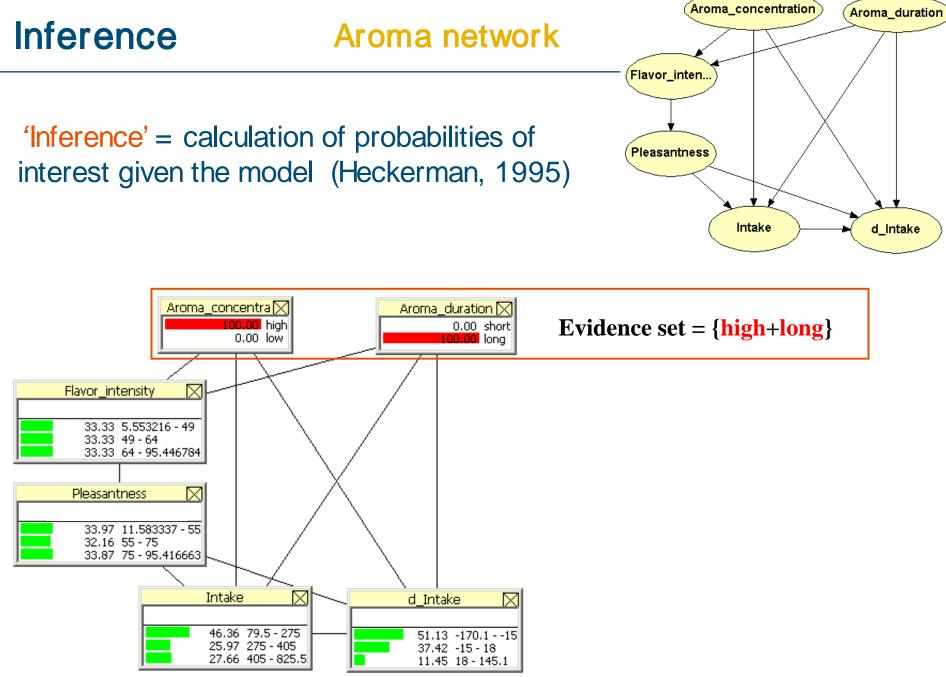
**Design Of** 'Aroma study'  $\rightarrow$  define 'Aroma concentration' and 'Aroma duration' values for 'Taste study'

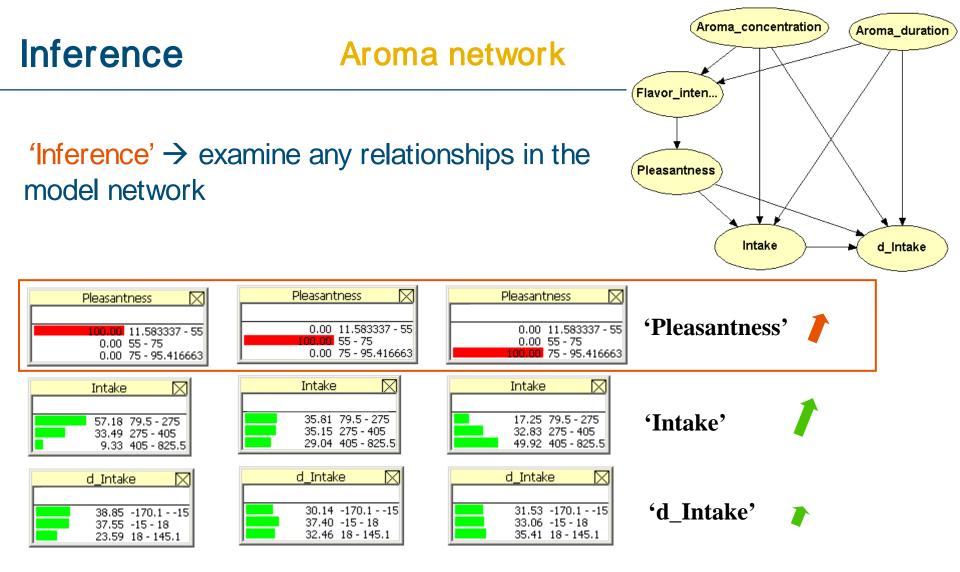
■ Extra experiment/leave 'MISSING' → estimate 'Salt intensity' values for 'Aroma study'

# Bayesian network to combine data

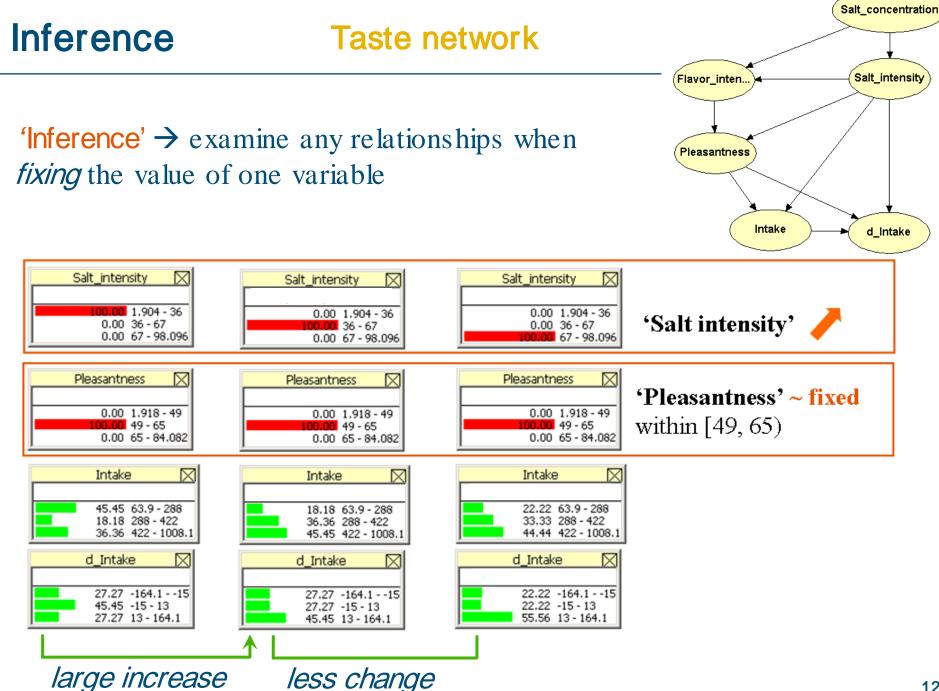
<u>Inference</u>



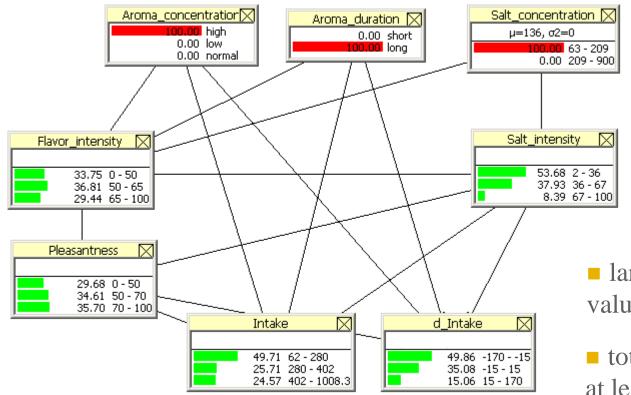




→ 'Pleasantness' influences the food intake over a population to a larger extent compared to its influence on the individual intake



'Inference'  $\rightarrow$  predict the interaction between 'Aroma aspects' and 'Salt concentration'



#### warnings

large # 'Salt intensity' values MISSING

total # observations ~ 200 vs. at least 800 needed [5 times # parameters of 'Intake']

## Take-home messages

## Recommendations for designing experiments:

- Start with 'big network', define variables & their levels Conduct 'small studies', get information on variables of interest in one study from other studies
- Bayesian networks give possibilities to:
  - Incorporate expert knowledge
  - Combine data from related studies
  - Communicate complex problems

## Acknowledgements



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## Aroma study

## **Taste study**



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