

Quantitative Analysis of Sucrose, Raffinose and Moisture Content in Sugarbeets Utilizing Hyperspectral Imaging and Advanced Machine Learning Techniques

by

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Sugar Beet Industry Overview

1 Global Importance

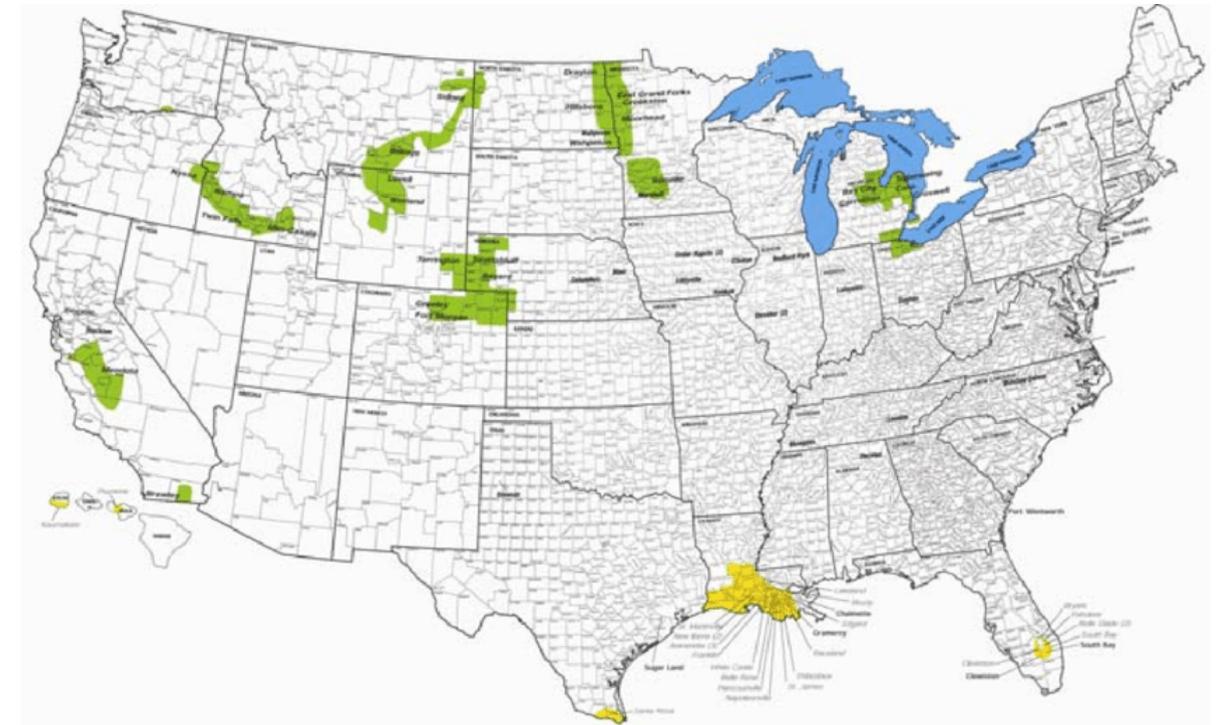
20 - 25% of sugar worldwide is produced from sugarbeets. The other 75 - 80 % comes from sugarcane.

2 U.S. Production

9 - 12% to the global 20 %. This is about 9 million tons of sugar annually.

3 Sugar

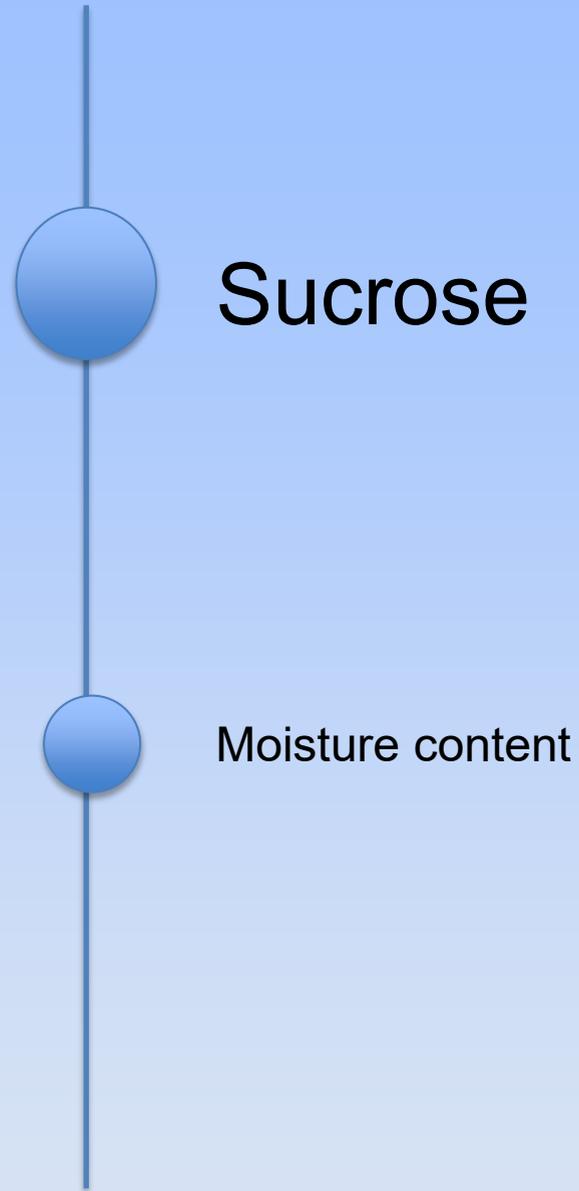
Sucrose = Glucose and Fructose.



Composition of Sugarbeets

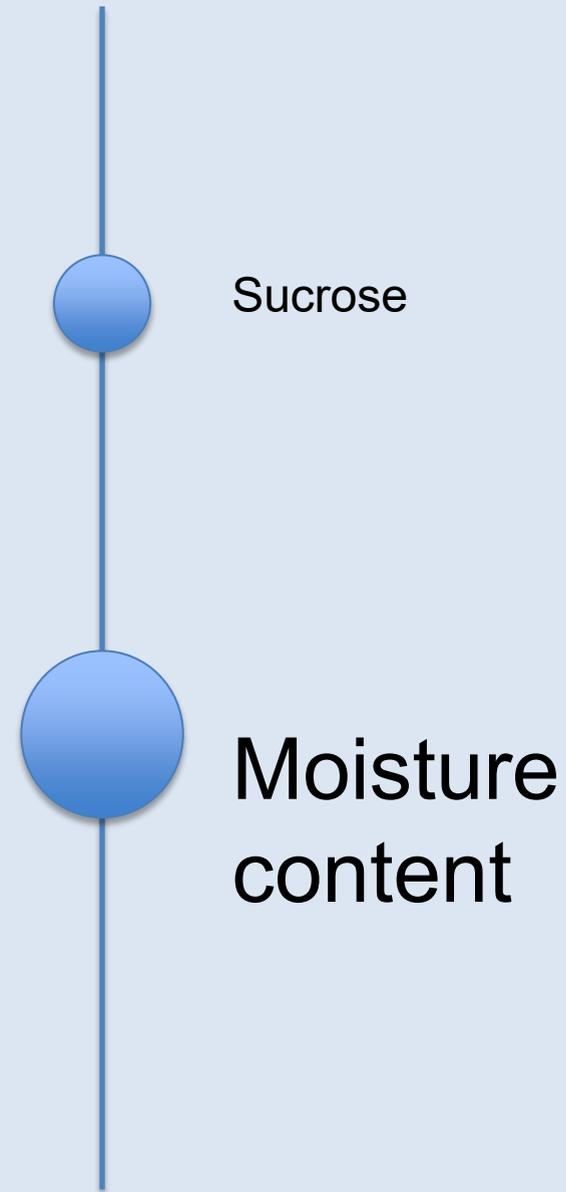
Component	Concentration %
Moisture	75 - 86
Sucrose	15 - 20
Non-sucrose	2 - 3
Pulp	~ 5

Raffinose = Galactose + Glucose + fructose



Need for Rapid Analysis

- Farmers get paid based on recoverable sugar per acre.
- Processors want beets with high sucrose content for more profits.
- Factories to adjust extraction and purification processes.
- Monitoring roots while in storage



Need for Rapid Analysis

- High moisture dilutes sucrose content.
- Excess moisture promotes microbial growth.
- Affects slicing, diffusion, and drying processes.



Objective

Develop models to accurately measure sucrose, raffinose and moisture content in sugar beets.

Sample Acquisition and Preparation



To increase variability, Sugar beet samples were collected from **three** locations; **Moorhead, MN, Renville, MN, and Wahpeton, ND**

To further increase variability, they were sliced (**15mm**) and cored (**15mm**).

Hyperspectral Image Acquisition



Camera

Specim SWIR camera in the spectral region of 1000 - 2,500 nm.



Lighting

Images will be captured in a dark room to prevent interference.



Processing

Image analysis and modeling were done using Python 3.10 .11.

Measuring Moisture Content

Ermis & Özkan, (2021)

- ❑ Wet weight (*WW*) of samples recorded with scale balance.
- ❑ Samples were dried in oven at 65°C until constant weight.
- ❑ Dried weight (*DW*) of samples recorded.
- ❑ Samples crushed using coffee grinder.
- ❑ Moisture content (%) = $(WW - DW) / WW * 100$.



Measuring Sucrose Content

Trebbi & McGrath, 2004

Ground sample

Weighed
(0.1g)

Mixed with
4ml
80% ethanol
solution

Orbital
shaker
50rpm at
40°C for 16h

Centrifuged
at 3000g for
10min

1ml of
supernatant was
vacuum dried at
65°C

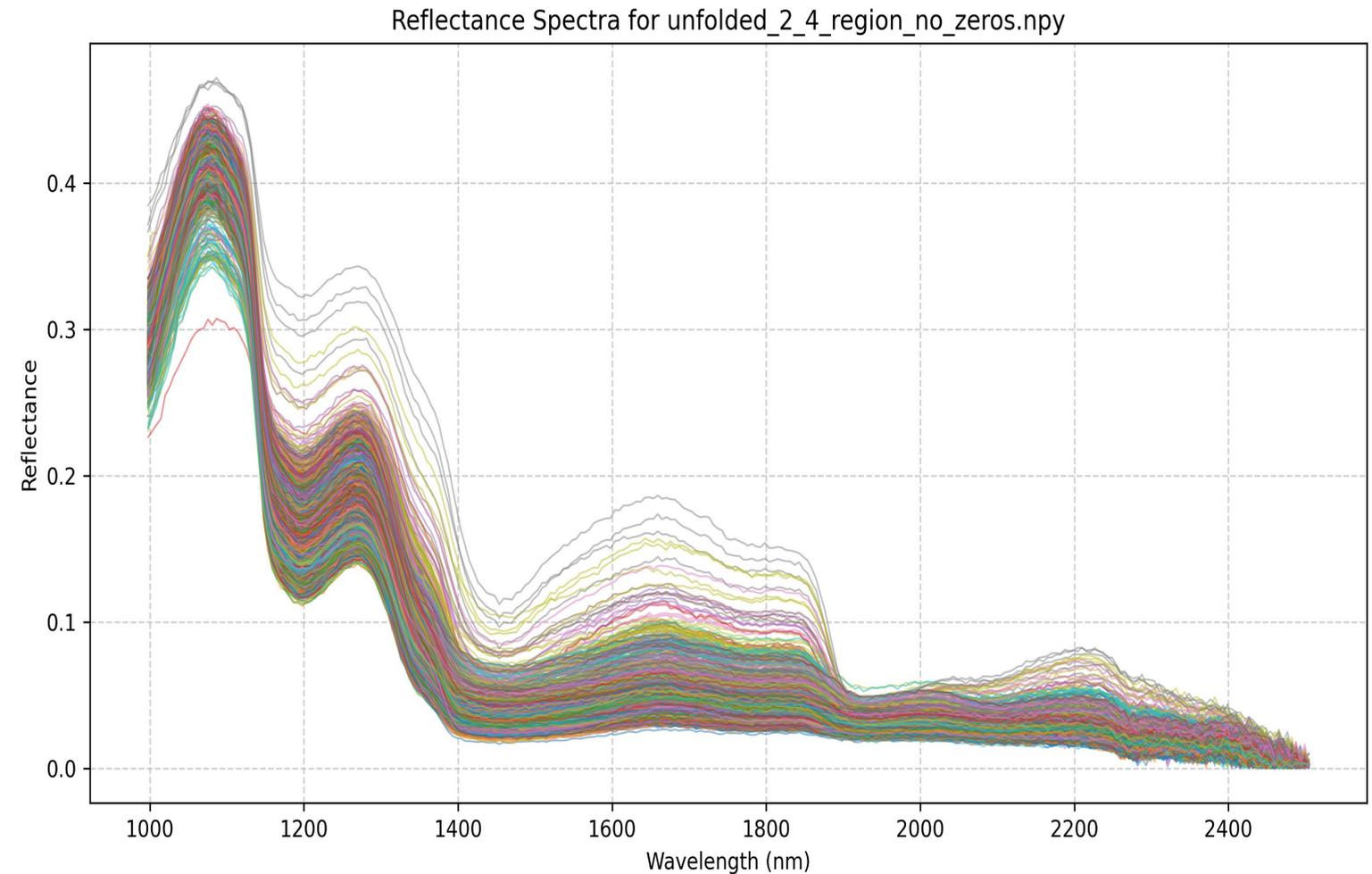
Dried pellet
resuspended in
1ml high
resistivity water

Solution
filtered with
0.22µm

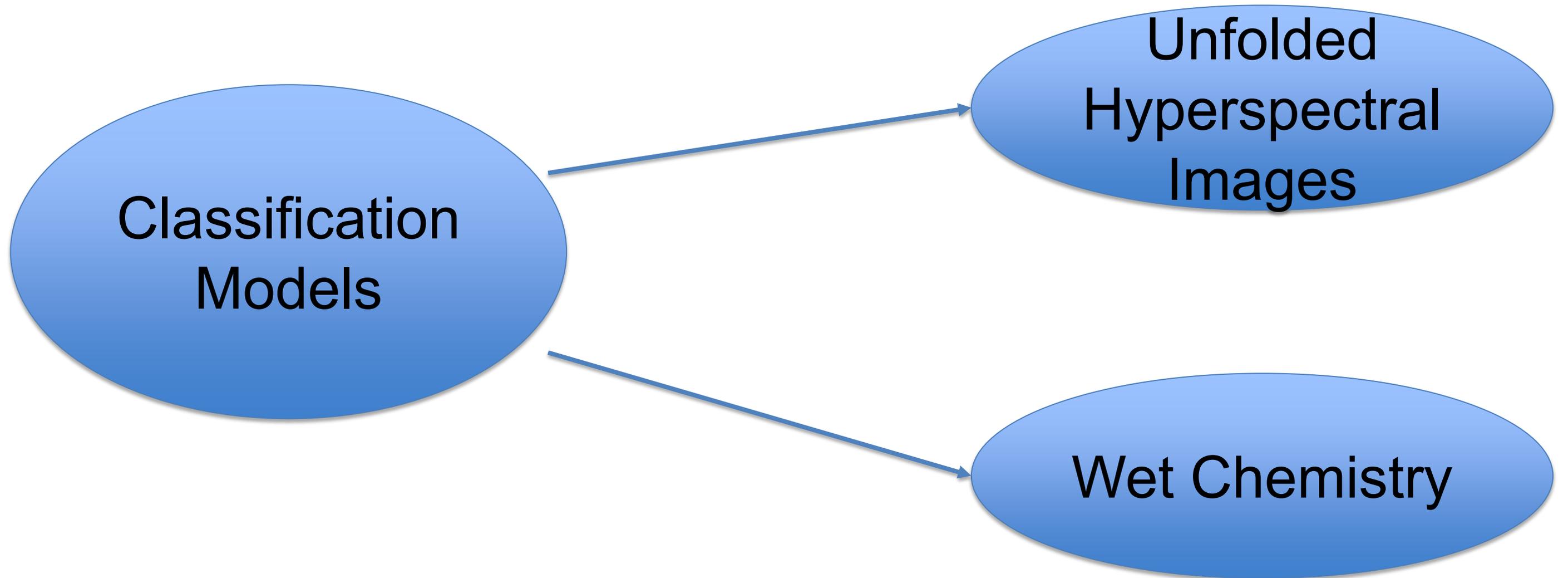
Filtered solution was
tested for sucrose in
Agilent 1200 series
HPLC

Hyperspectral Image Preprocessing

- Calibration using dark and white reference images.
- Cropping the region of interest.
- Unfolding the hypercube.



Model Development



Model Selection

- Artificial Neural Networks (ANN), Support Vector Machine (SVM), Random Forest (RF), and Linear Discriminate Analysis (LDA) for classifying both moisture and sucrose content.
- Selection of these models was based on their proven effectiveness in similar agricultural classification tasks.

Model	Accuracy %	References
ANN	>85	Pantazi et al. (2019)
SVM	93.45	Shao and Lunetta (2012)
RF	98.4	Geetharamani and Arun Pandian (2019)
LDA	98.3	Lu et al. (2018)
SVM	98	Lu and Lu (2019)

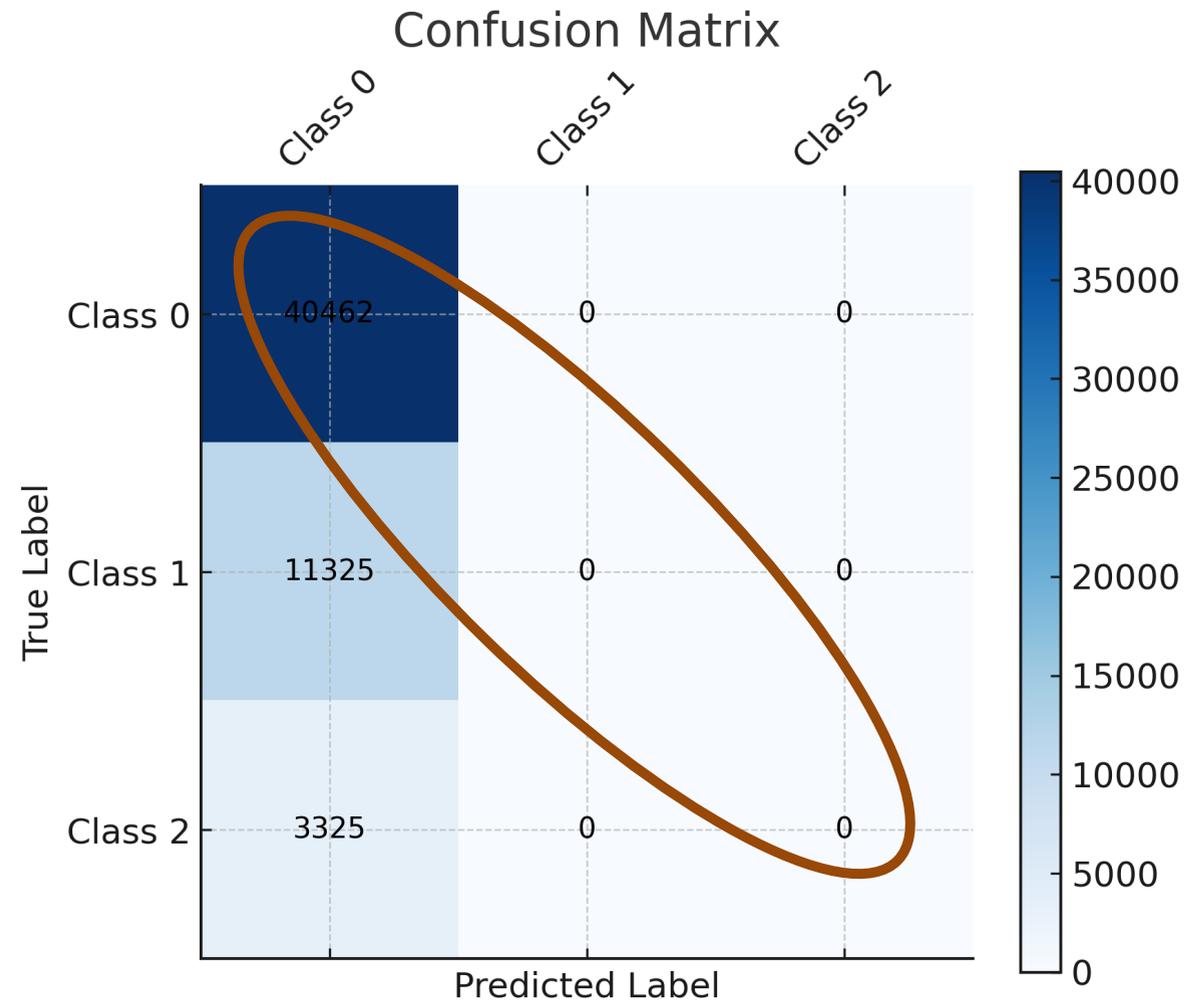
Model Development

1. 3 Classes were assigned to the wet chemistry data.
 - Moisture Content: Low (0) = < 75 , Medium (1) = $76 - 78$, High (2) = > 78
 - Sucrose Content: Low (0) = < 5 , Medium (1) = $6 - 11$, High (2) = > 11
2. All unfolded data for samples were combined into one dataset.
3. Dataset was split into 60%, 20% and 20% for training, validation and testing.

Basic Statistics

Feature	Mean	Standard Deviation	Max Value	Min Value
Moisture	72.12	3.78	80.01	63.75
Sucrose	8.82	4.37	16.54	0.0018

Moisture Content: ANN

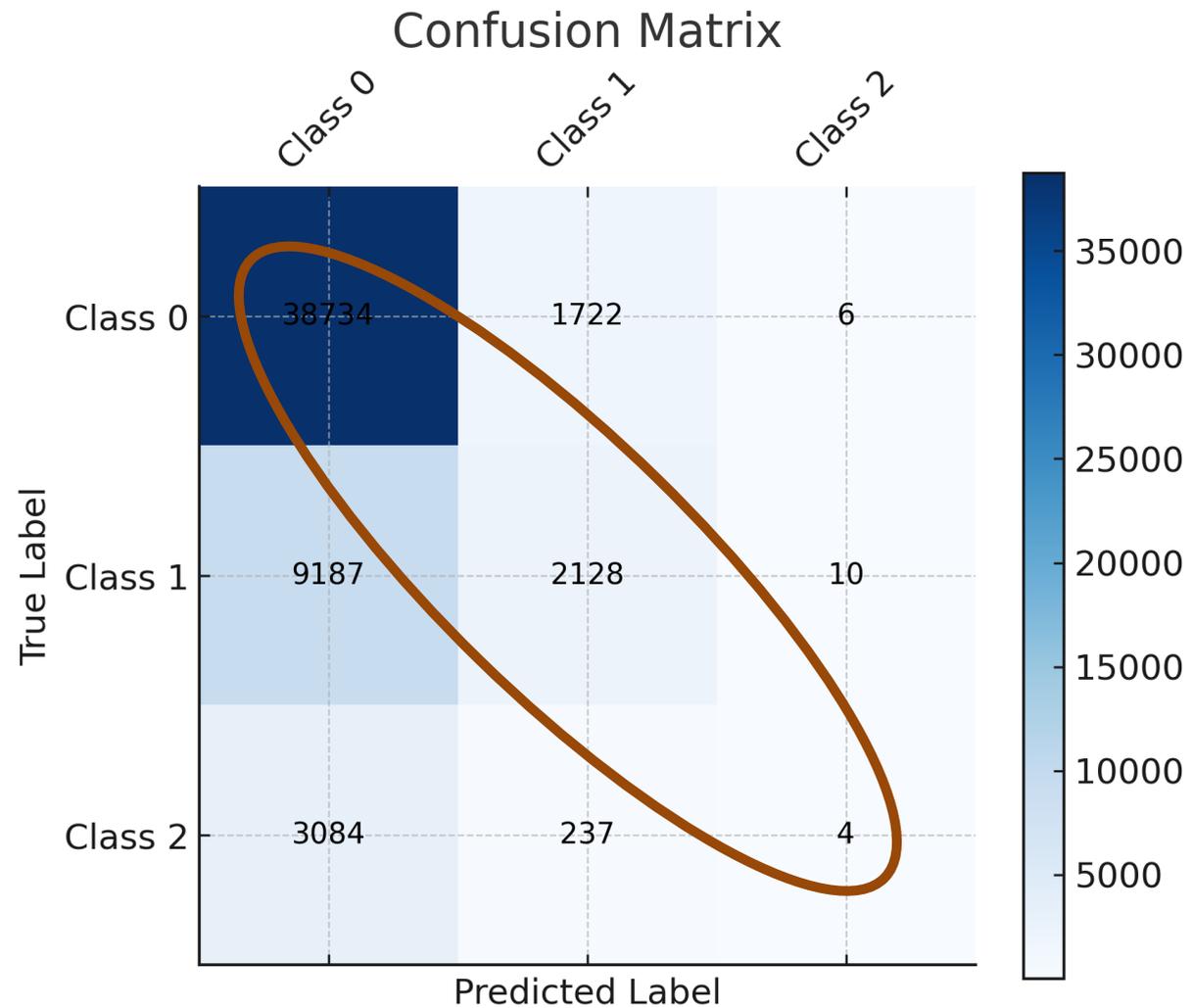


Accuracy: 0.7342
F1 Score: 0.6216

Classification Report:

	precision	recall	f1-score	support
0	0.73	1.00	0.85	40462
1	0.00	0.00	0.00	11325
2	0.00	0.00	0.00	3325
accuracy			0.73	55112
macro avg	0.24	0.33	0.28	55112
weighted avg	0.54	0.73	0.62	55112

Moisture Content: LDA

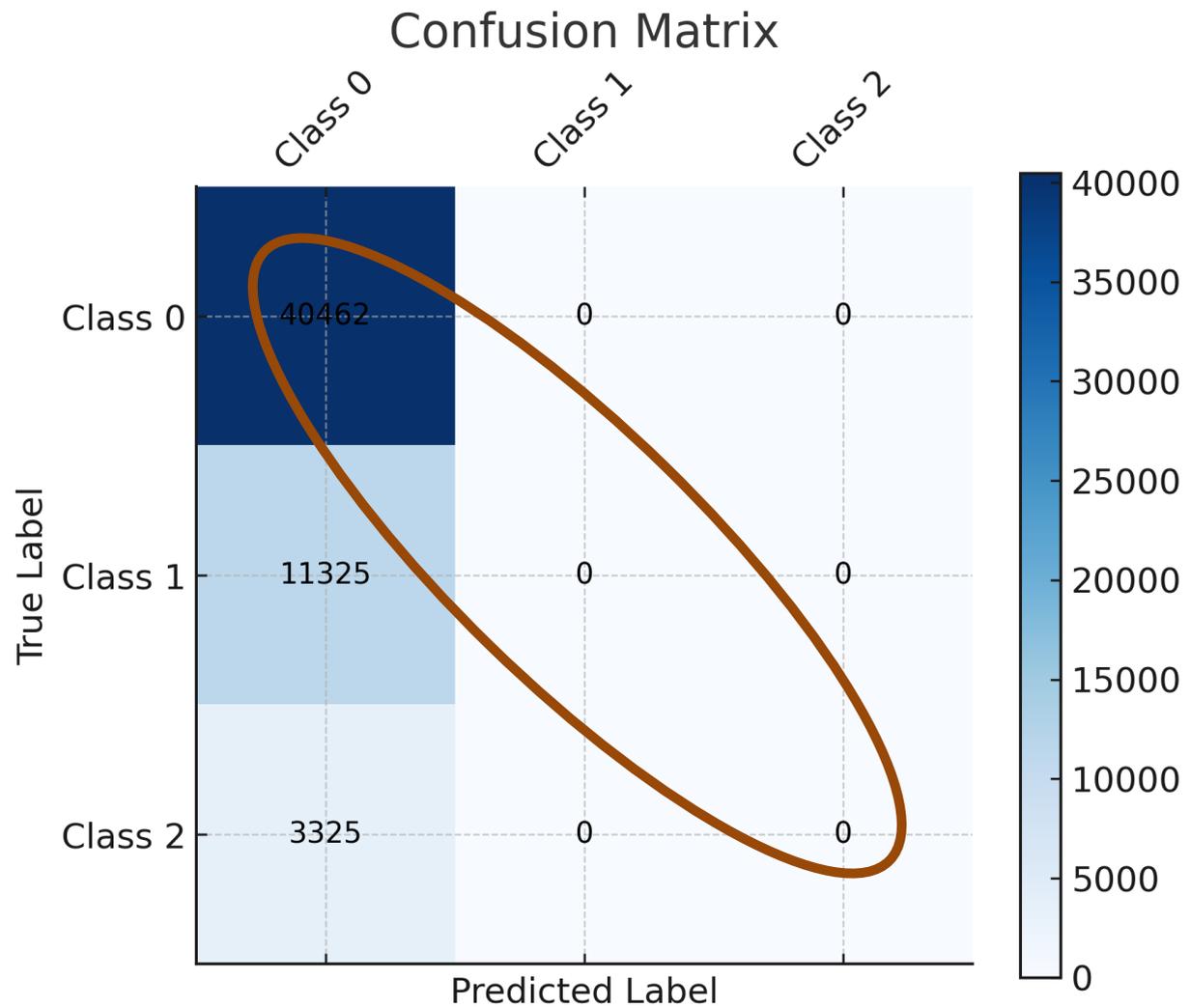


Accuracy: 0.7415
F1 Score: 0.6787

Classification Report:

	precision	recall	f1-score	support
0	0.76	0.96	0.85	40462
1	0.52	0.19	0.28	11325
2	0.20	0.00	0.00	3325
accuracy			0.74	55112
macro avg	0.49	0.38	0.38	55112
weighted avg	0.68	0.74	0.68	55112

Moisture Content: SVM

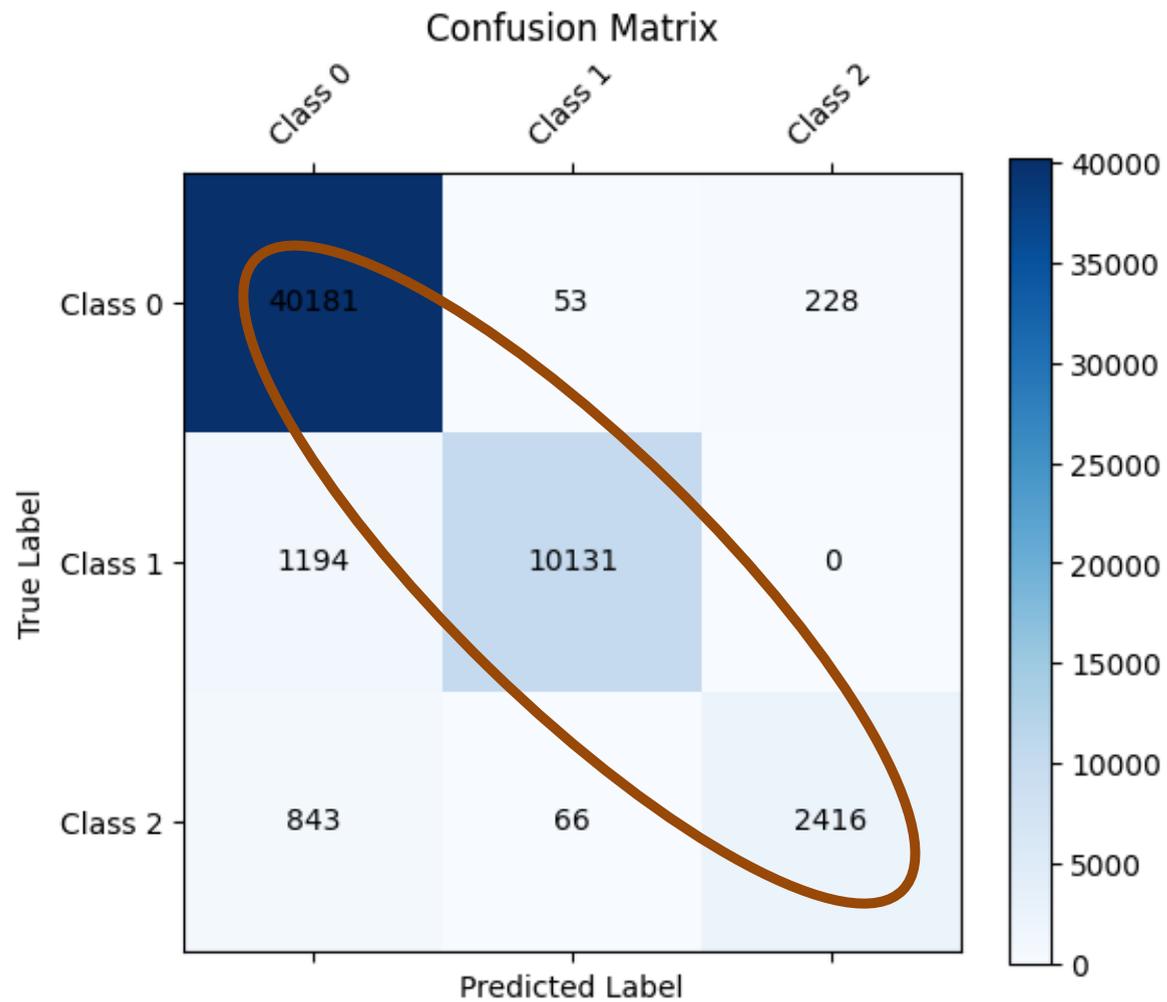


Accuracy: 0.7342
F1 Score: 0.6216

Classification Report:

	precision	recall	f1-score	support
0	0.73	1.00	0.85	40462
1	0.00	0.00	0.00	11325
2	0.00	0.00	0.00	3325
accuracy			0.73	55112
macro avg	0.24	0.33	0.28	55112
weighted avg	0.54	0.73	0.62	55112

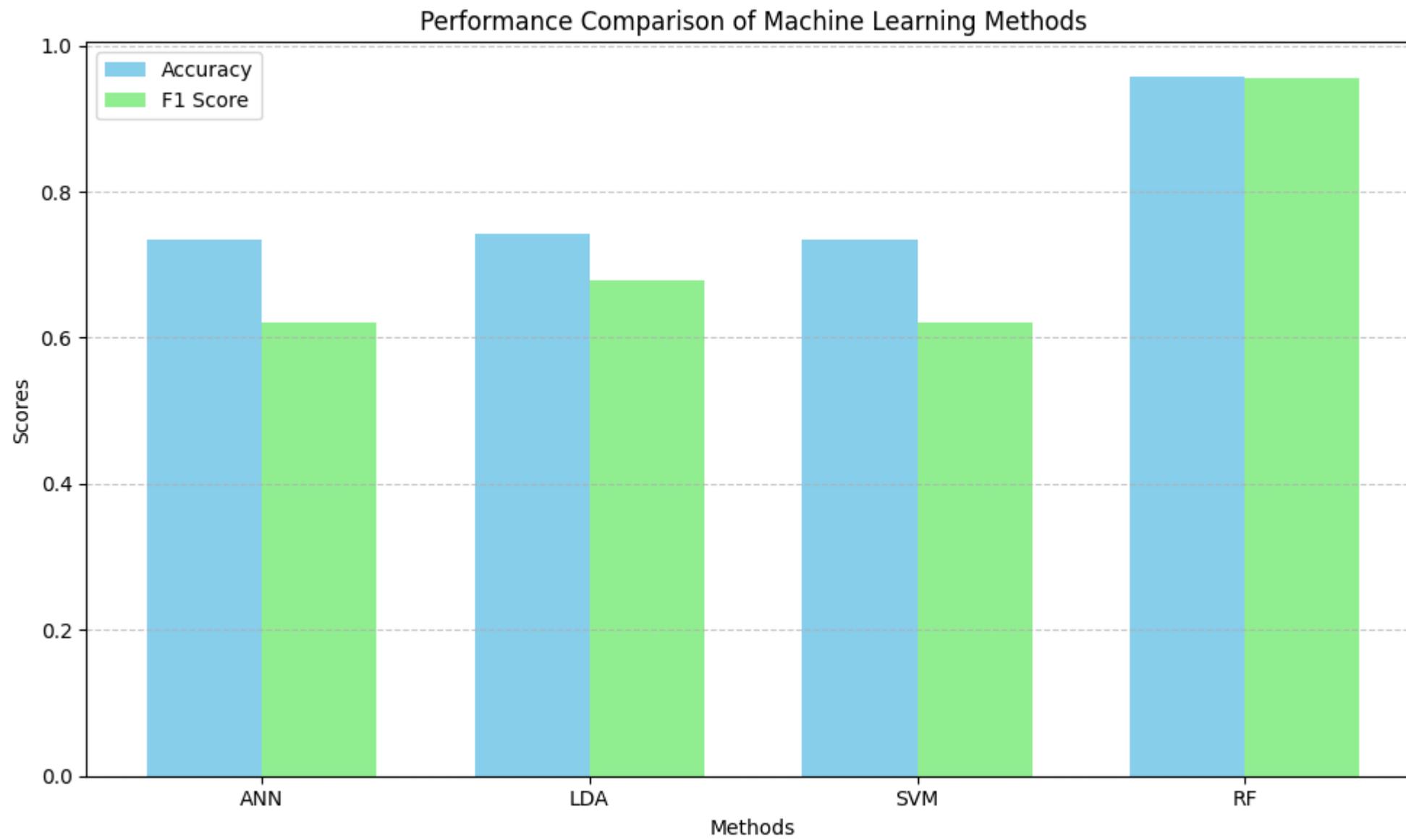
Moisture Content: RF



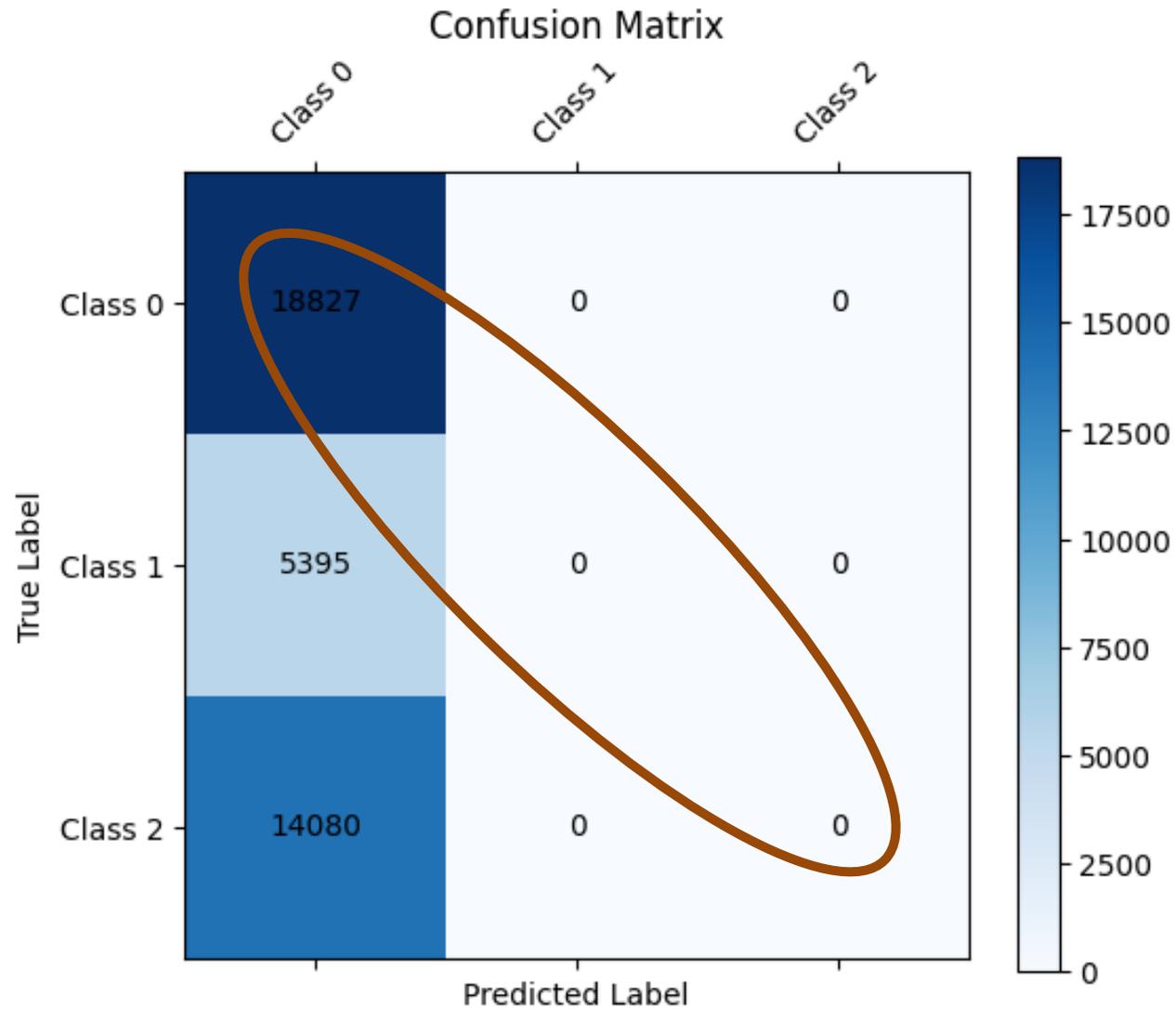
Accuracy: 0.9567
F1 Score: 0.9554

Classification Report:

	precision	recall	f1-score	support
0	0.95	0.99	0.97	40462
1	0.99	0.89	0.94	11325
2	0.91	0.73	0.81	3325
accuracy			0.96	55112
macro avg	0.95	0.87	0.91	55112
weighted avg	0.96	0.96	0.96	55112



Sucrose: ANN

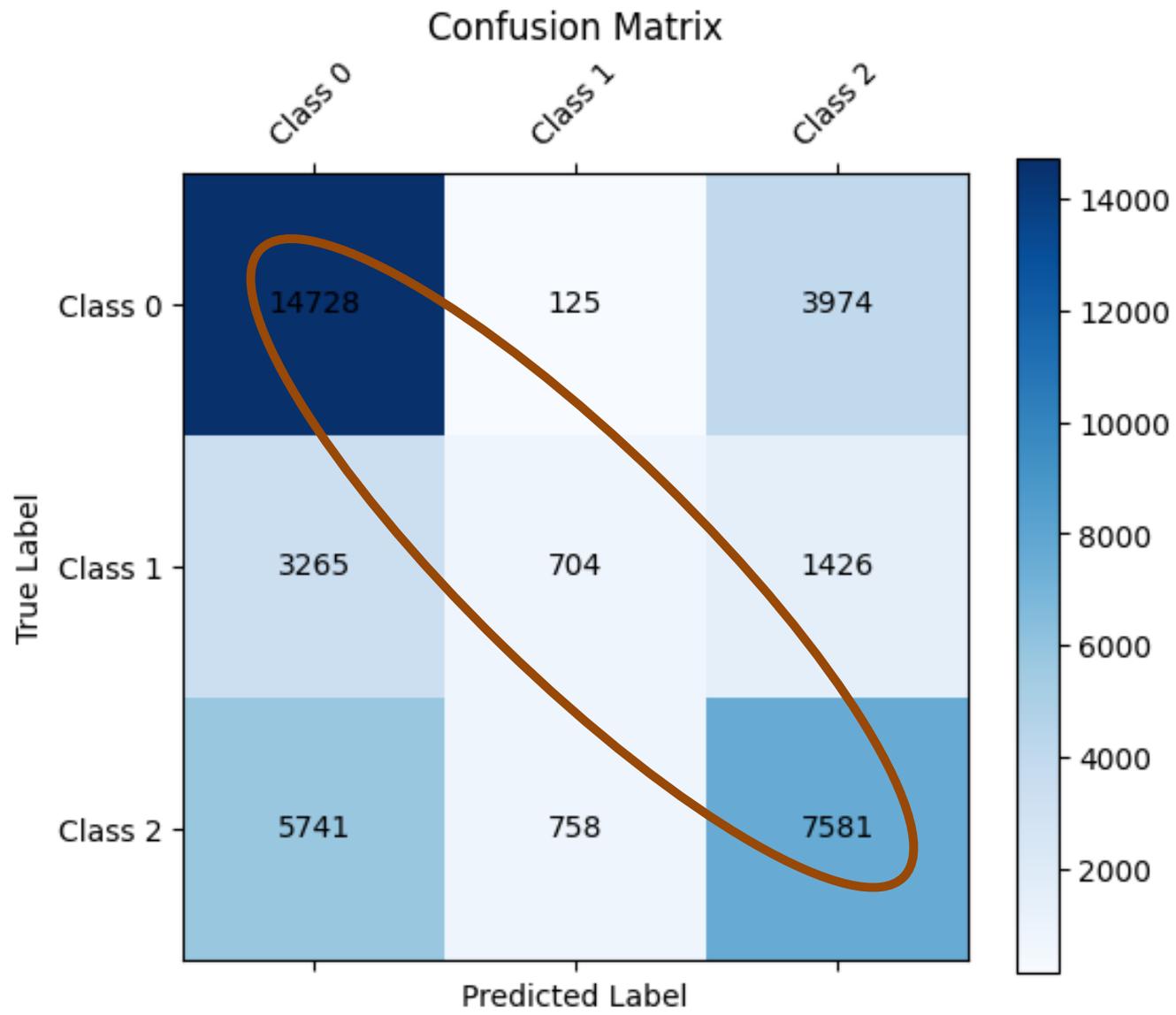


Accuracy: 0.4915
F1 Score: 0.324

Classification Report:

	precision	recall	f1-score	support
0	0.4915	1	0.6591	18827
1	0.0	0	0.0	5395
2	0.0	0	0.0	14080
accuracy			0.4915	38302
macro avg	0.1638	0.3333	0.2197	38302
weighted avg	0.2416	0.4915	0.3240	38302

Sucrose: LDA

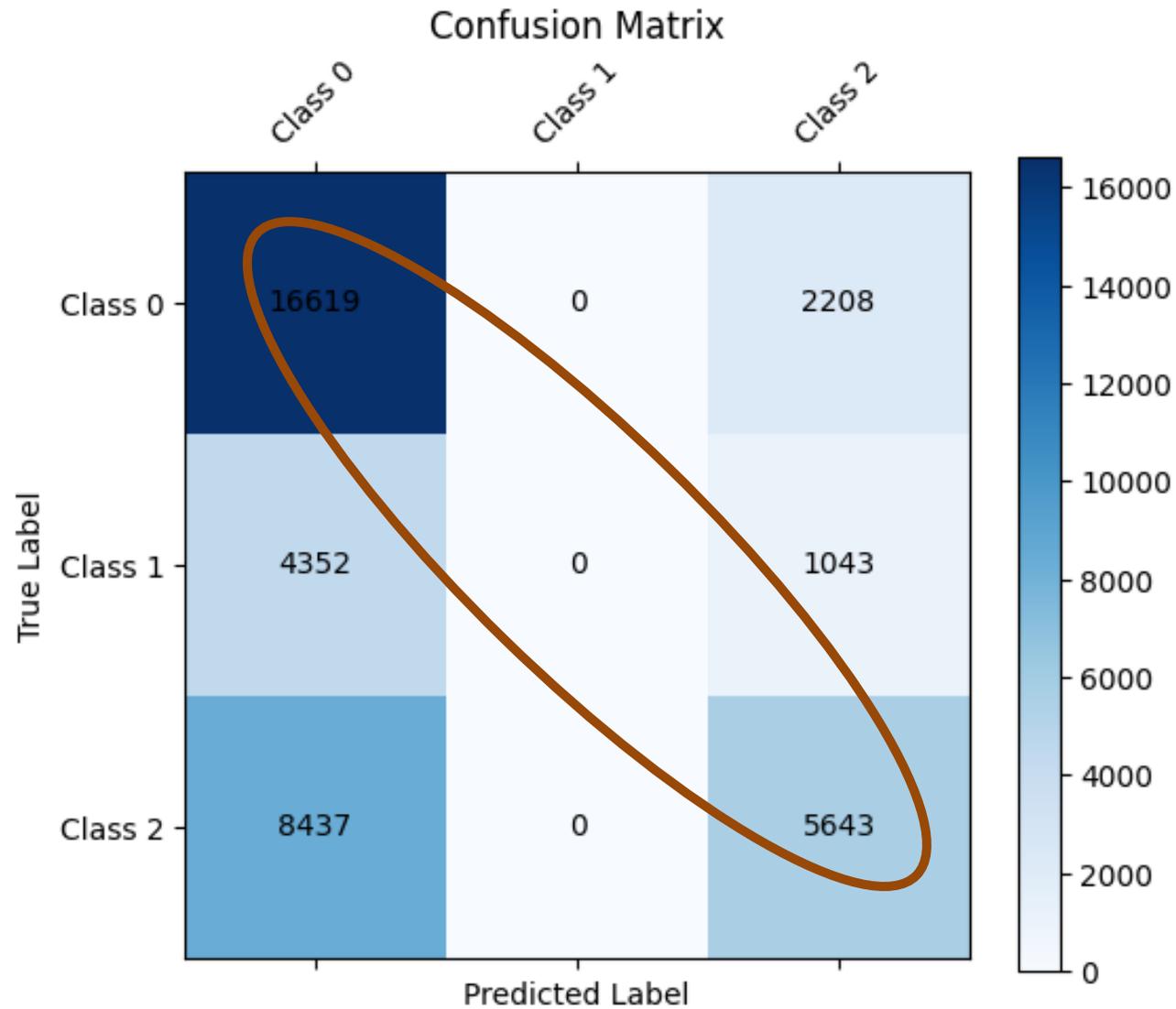


Accuracy: 0.6008
F1 Score: 0.5746

Classification Report:

	precision	recall	f1-score	support
0	0.62	0.78	0.69	18827
1	0.44	0.13	0.20	5395
2	0.58	0.54	0.56	14080
accuracy			0.60	38302
macro avg	0.55	0.48	0.48	38302
weighted avg	0.58	0.60	0.57	38302

Sucrose: SVM

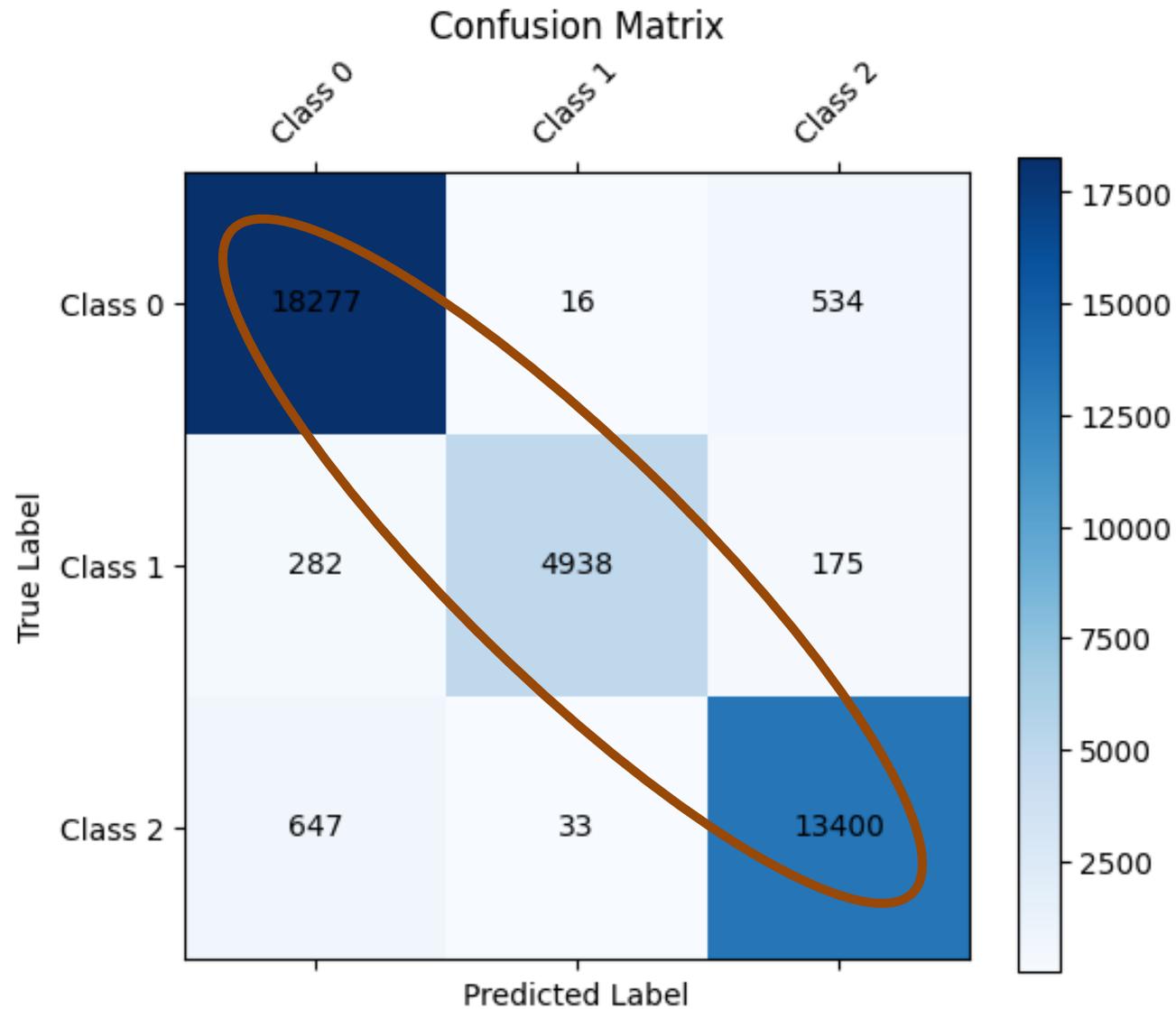


Accuracy: 0.5812
F1 Score: 0.5193

Classification Report:

	precision	recall	f1-score	support
0	0.57	0.88	0.69	18827
1	0.00	0.00	0.00	5395
2	0.63	0.40	0.49	14080
accuracy			0.58	38302
macro avg	0.40	0.43	0.39	38302
weighted avg	0.51	0.58	0.52	38302

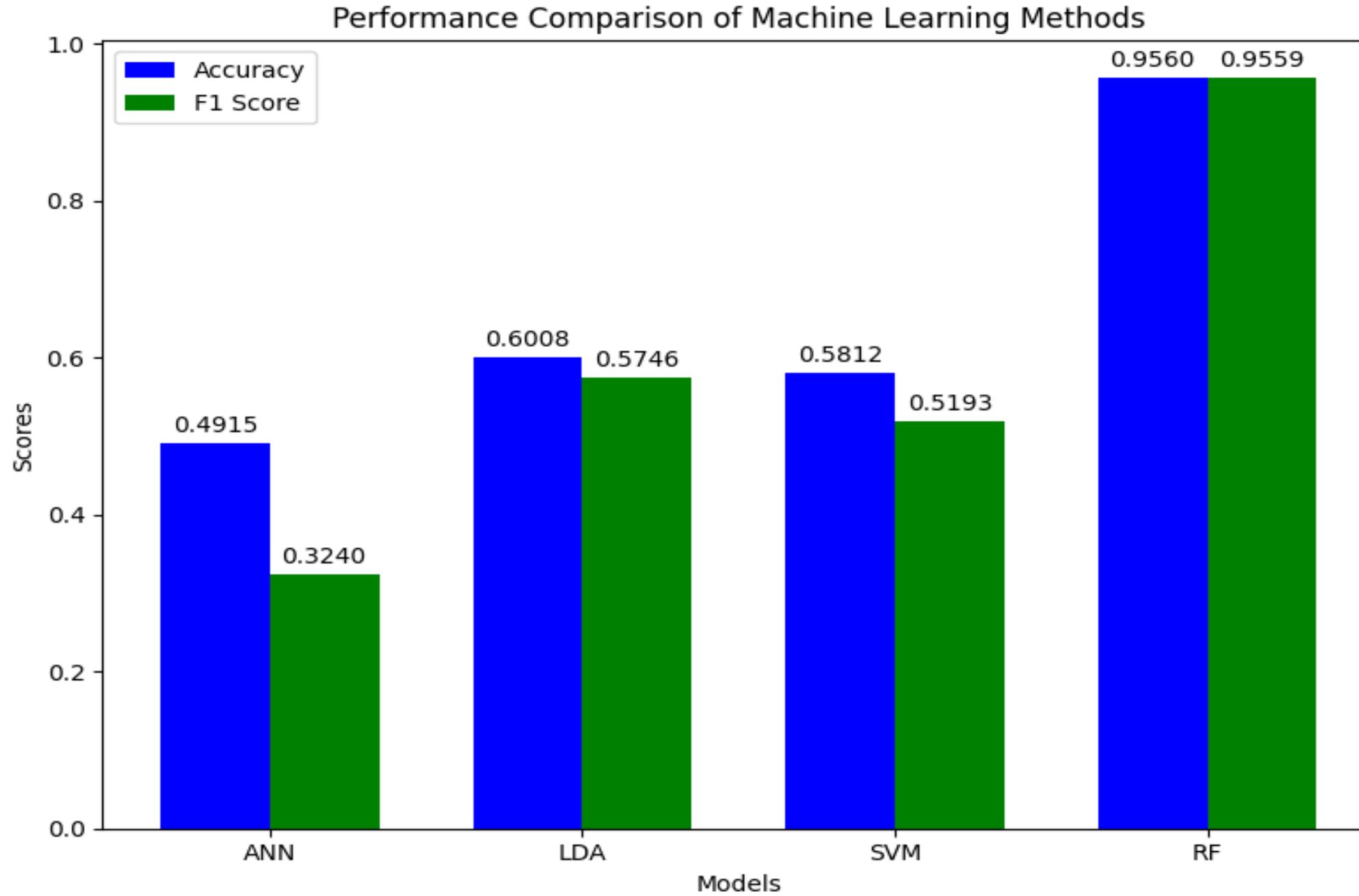
Sucrose: RF



Accuracy: 0.9560
F1 Score: 0.9559

Classification Report:

	precision	recall	f1-score	support
0	0.95	0.97	0.96	18827
1	0.99	0.92	0.95	5395
2	0.95	0.95	0.95	14080
accuracy			0.96	38302
macro avg	0.96	0.95	0.95	38302
weighted avg	0.96	0.96	0.96	38302



Conclusion

Models did not perform badly considering;

- Small sample sizes were used.
- No preprocessing techniques like Standard Normal Variate, Savitzky-Golay Filtering were used.
- No feature extraction was done to select most significant features, representative of sucrose, and moisture content.

Conclusion

Hyperspectral Imaging technology combined with Machine Learning techniques are accurate for predicting moisture content and sucrose content in sugar beets.

Acknowledgments



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Sugarbeet Technologists

Thank You!



Questions?

Happy to answer any questions you might have.