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OPTIMAL VIABLE PATH SEARCH FOR A CHEESE RIPENING PROCESS USING A MULTI-OBJECTIVE EA

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Abstract: Viability theory is a very attractive theoretical approach for the modeling of complex dynamical systems. However, its scope of application is limited due to the high computational power it necessitates. Evolutionary computation is a convenient way to address some issues related to this theory. In this paper, we present a multi-objective evolutionary approach to address the optimisation problem related to the computation of optimal command profiles of a complex process. The application we address here is a real size problem from dairy industry, the modeling of a Camembert cheese ripening process. We have developed a parallel implementation of a multiobjective EA that has produced a Pareto front of optimal control profiles (or trajectories), with respect to four objectives. The Pareto front was then analysed by an expert who selected a interesting compromise, yielding a new control profile that seems promising for industrial applications.

1 Introduction

In this paper, we consider a multi-objective optimisation problem related to the modeling of an agri-food industrial process, that is the camembert cheese ripening process. Experimental and analytical approaches allow to build a set of models that reflect the numerous interactions that take place at different scales, from microscopic to macroscopic levels. These models are combined into a single complex one, that is exploited via as a so-called viability analysis.

Viability theory considers the problem of maintaining a system under a set of constraints (Aubin, 1991). To solve viability problems one generally builds a viability kernel, which is the set of initial states from which there exists a trajectory that remains in the set of constraints. This theory is very convenient to model complex systems, but current numerical applications are limited due to the high computational power it necessitates. A question currently addressed by the community is the computation of a viability kernel, and various approaches now exists (Bokanowski et al., 2006).

We deal here with another critical problem related to the application of this theory, which is how to practically use a viability kernel once it has been computed. A question that needs to be addressed is the one of finding an optimal path within the viability kernel. By optimal path we mean a set of control parameters and commands that guides the dynamical system toward a desired target state (that is, in the case of a cheese, a desired target weight and quality). We will see in the sequel that it can be formulated as a multi-objective optimisation problem.

The paper is organised as follows. Section 2 describes some basic principles of a viability analysis applied to cheese ripening modeling, and describes the optimisation problem that has to be solved. Then the OpenMOLE platform on which algorithms have been developed, is described in section 3. Section 4 presents the details of the algorithm that has been developed: it is based on an indirect encoding of a path in the viability graph. Experimental setup and results are given in section 5. An analysis of the optimal trajectory is then made by a cheese-ripening expert in section 5.3, before concluding (section 6).

2 Viability analysis of an industrial cheese ripening process

Industrial cheesemaking of camembert is based on the use of pasteurized milk, and on a ripening process conducted in controlled chambers, in order to obtain a product at a given (savety and quality) target.

A camembert type cheese is made by inoculating milk with lactic acid bacteria (Flora Danica lyophilisate, CHN11, Chr Hansen, Arpajon, France), and other specific microorganisms like Kluyveromyces marxianus (GMPA collection, 448), Geotrichum candidum (Degussa,D), Penicillium camemberti (Degussa,R), and Brevibacterium aurantiacum (ATCC9175) as ripening flora. After coagulation and cutting, it is then shaped in moulds. After drained (around 24h), fresh cheese is obtained and transfered in the ripening chamber. At this stage, each cheese weights around 300g. The cheeses are then left for ripening for at least 3 weeks, in order to obtain to obtain (1) a limited mass loss and at the same time (2) a given quality of coat of the rind and a creamy texture, due to an optimum microorganisms behavior.

For modeling purpose, we consider here a critical phenomenon for industrials which is the cheese mass loss during the ripening process. It is linked in a complex way to evaporation and to carbon consumption due respiration of micro-organisms in the ripening chamber (Helias et al., 2007), for instance:

- Low relative humidity and high temperature on the cheese surface increases evaporation.

- Cheese surface temperature decreases when evaporation occurs.

- Respiration increases the cheese surface temperature as heat is produced during the substrate degradation.

The *state variables* that have then been chosen to build the viability kernel are:

- the cheese mass, with a range from 250g to 310g with steps of 1g,

- the cheese temperature from 8° C to 16° C (step 1° C)

- the respiration rate of micro-organisms from 0 to 50 $g/m^2/day$ (step 1$g/m^2/day$).

Additionnally, the *control variables* are

- the ripening room temperature (from 8° C to 16° C, step 1° C),

- the relative humidity (from 84% to 98%, step 2%).

The viability kernel is defined by the following constraints:

- The ripened cheese should have at the end of the process a mass between $250 - 270g$, a temperature between $8° - 10°$ C and a respiration between 23 and $50g/m^2/day$.

- The (CO_2, O_2) gas rate evolution should follow a specified profile along the process, in order to fully exploit the micro-organisms capabilities. This constraint is set by experts. The respiration rate should begin at level 0 on day 1 (microbial growth latency), reaches a maximum between day 3 and day 8 and decreases slowly during the last days of ripening (see (Sicard et al., 2009) for more details).

On the basis of this model, a viability kernel has been calculated (Sicard et al., 2009). Coupled to this calculus, a geometric analysis of the shape of the viability kernel, and of all the viable paths to the target (also named the viability tube), provides useful informations about the robustness and uncertainties of the system. This analysis is based on the computation of the boundaries of the viability tube, and for each point of the tube, on its distance to the nearest boudary. Optimal algorithms for the Euclidean distance transform (EDT) in arbitrary dimension have been developed for morphological mathematics and image analysis purpose. (Mesmoudi et al., 2009) adapted one of these algorithms (Coeurjolly and Montanvert, 2007) for the analysis of viability tube data.

The aim is to find an optimal strategy, i.e. an optimal and real path, among each possible viable path to the target. However each trajectory in the viability tube can be evaluated according to four goals : loss mass minimisation, number of control changes, trajectory robustness and optimal breath evaluated by the time to reach the maximal respiration rate. Convenient algorithms for that purpose are thus multi-objective optimisation ones.

Multi-objective optimisation problems are often NP-hard, complex and CPU time consuming. Exact methods can be used to find the exact Pareto front (or a subset of the front), but usually it is impossible to compute exact solutions for large problems, as they are time and memory consuming. For instance, for the cheese ripening case, there exists 10^{24} possible trajectories in the viability kernel we defined.

We rely in this work on the use of multi-objective Evolutionary Algorithm (EA) to approximate Pareto fronts within a reasonable computation time. Additionnally, as the cheese mass loss modeling is actually a large sized problem, the algorithms have been implemented on a parallel and distributed computation grid.

Our problem corresponds to a search for an optimal path in a graph, where each node represents the
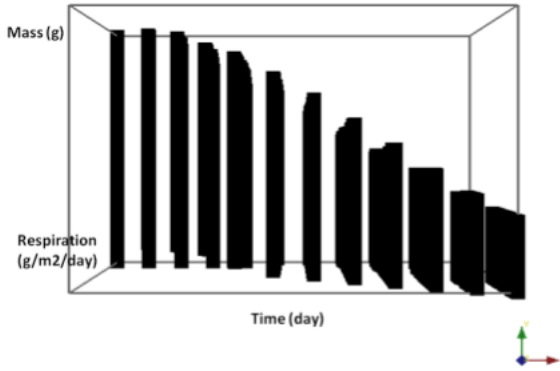
Figure 1: The viability graph calculated for 12 days of ripening. The time, respiration rate and cheese weigth viable value for each days are represented.

state of the cheese (mass and breath) and each edge represents a control (relative humidity and chamber temperature). The graph is organised as a succession of slices, each representing a day, it is therefore not complete.

3 Parallel Implementation

In this paper, we deal with a grid of computers (multicomputers architecture), a multiple-population (or multiple-deme) structure is more convenient. These algorithms maintain several subpopulations that occasionally exchange individuals (during a migration step). Additionnally, we choose to use the multiobjective approach proposed by (Horn et al., 1994) and (Deb et al., 2000): Nondominated Sorting Genetic Algorithm (NSGA) and NSGAII.

Our implementation is based on the OpenMOLE platform of "workflow" (Reuillon et al., 2010). The development of OpenMOLE was organized under the form of a community of free software programs that is today very active. OpenMOLE is a framework providing distributed computing facilities. It takes advantage of generic interface of JSAGA (http://grid.in2p3.fr/jsaga/) and provides on top of that. OpenMOLE has been designed to work out of the box on the user desktop with the idea of completely hiding the fact that computation may be carried out on distributed environments.

4 Algorithm

The NSGA-II algorithm is based on a ranking that shares the population into several classes at each gen-

eration (see (Deb et al., 2000) for more details).

4.1 Search space, solutions encoding

The Camembert ripening process can be described via a graph, where each node is a viable state, i.e. a point in a space of dimension 3: mass(M) (in g), breathing (R) (in $g/m^2/day$) and time (i) (in days of ripening). This graph is oriented with respect to time. It is incomplete since every state cannot be connected to all others states. Usually, for every viable state there exists k outgoing edges, or controls, such as $1 \leq k \leq 74$. Every viable state $E_{M_i,R_i,i}$ such as $2 \leq i \leq N$ is at least connected by two oriented edges:

$$E_{M_{i-1},R_{i-1},i-1} \rightarrow E_{M_i,R_i,i} \rightarrow E_{M_{i+1},R_{i+1},i+1}$$

to each edge ($\rightarrow$) corresponds a control pair C_{i_k}: that represents the relative humidity and the ripening room temperature to be applied to obtain the connected node (objective state), for instance $E_{M_{i+1},R_{i+1},i+1}$ from $E_{M_i,R_i,i}$.

A first question to address now is how to encode a viable path in a genome and respect the various validity constraints. A *direct encoding* is for instance an ordered list of states, that represent the successive states of a camembert during its ripening. Each state change, that corresponds to an edge of the viability graph, is characterised by its controls C_{i_k}. This representation has however an important drawback, as it becomes difficult to maintain a set of valid solutions after the application of genetic operators.

We thus preferred an *indirect encoding*, i.e. to encode the way a graph is built instead of encoding the graph itself. Any viable path can be specifyed, by its initial state and by a set of successive controls. But, as the the number of outgoing controls/edges may be different for each state, it has been necessary to built an ad-hoc addressing that is valid whatever the state.

Let $C_i = C_{i_1}, C_{i_2}, \ldots, C_{i_k}$ be the set of possible outgoing control pairs for the state $E_{M_i,R_i,i}$ (k is variable and depends on the current state). To specify a given edge it is thus enough to provide an index that identify the edge in the set C_i.

A robust way to do this, while ensuring a valid edge is uniquely identified at each state, is to use an edge addressing based on real numbers, as follows. Let $S = \{p(C_1), p(C_2), .., p(C_N)\}$ be a set of reals of $[0, 1]$ where each $p(C_i)$ represents a proportion, or percentage that is interpreted with respect to the number of outgoing edges of the state E_i. For instance, if in a state E_i has 10 outgoing edges, then if $p(C_i)$ belongs to $[0, \frac{1}{10}]$ it represents the first edge, the second one if it belongs to $]\frac{1}{10}, \frac{2}{10}]$, so on until $]\frac{n-1}{10}, \frac{n}{10}]$ for the last edge. The edges are ordered using the values of the associated control pair (humidity and temperature).

4.2 Fitness functions, pareto optimality

An optimal ripening path can be defined with respect to four objectives:

1. mass loss, to be minimised

2. number of control changes, to be minimised,

3. trajectory robustness, to be maximised,

4. number of days to get the maximum of respiration, to be minimized.

This problem is a typical multiobjective optimisation, usually defined as follows.

$$"min/max"z = f(x) = (f_1(x), f_2(x), ..., f_m(x)) \in \mathbb{R}^m$$

with $x = (x_1, x_2, ..., x_n) \in X$, an $n-dimensional$ vector, and X the search space. f_i are partial evaluations of the solution, usually corresponding to contradictory aims. The optimal solutions correspond thus to a set of compromise between the m various partial evaluations. In other words, the Pareto optimal set X^* is made of all *non-dominated* points, i.e. points for which it is impossible to improve any objective without simultaneously worsening another:

$$X^* = \{x^* \in X | \not\exists x \in X, f(x) \leq f(x^*)\},$$

where $f(x) \leq f(y) \iff \forall i \in 1..m, f_i(x) \leq f_i(y)$
and $\exists j \in 1..m, f_j(x) < f_j(y)$

4.3 Genetic engine

- Selection and elitism: Among the various selection operators that have been proposed in the literature (see for instance (Goldberg, 1989)), we choose to use a tournament selection, due to its parsimonious mechanism that only considers a small random subsample of the population. Additionnally, comparisons are based on both domination and crowding criteria (Tsai et al., 2002).

- Crossover: In the case of a direct coding, i.e. when the path is encoded as a set of successive states, it becomes necessary to repair invalid genomes after crossover. There exists various solutions in the literature to cope with order-based encodings, like cycle crossover (Oliver et al., 1987), partially matched crossover (Goldberg, 1989) and order crossover (Goldberg, 1989), (Davis, 1985).

  However, the indirect encoding we propose in section 4.1 allows to directly use simple crossovers such as the uniform crossover (UX) (Syswerda, 1989) and arithmetic crossover (AX) (Eiben and Smith, 2003).

- Mutation: In this work we used a basic random mutation.

5 Results

5.1 Parameters setting

The parameter values were set heuristically. Additionally, as the computational load is high (around 8 hours using a computionnal grid) we did not perform a comprehensive study on the influence of different parameter settings, and it is possible that a careful fine-tuning of some values could bring slight improvements to the achieved results. For all experiments, the parameter setting is given in table 1.

5.2 Numerical results

The Pareto front that has been estimated is made of 142937 trajectories, however, with respect to the objectives, they correspond to only 329 combinations (see figure 2). A principal component analysis (PCA) was performed on the Pareto front obtained using our implementation. The PCA was based on the following variables: mass loss minimisation, number of control changes, trajectory robustness and optimal breath evaluated by the time to reach the maximal respiration rate. The first two eigenvectors represent 45.35% and 28% of the total variance, respectively. The variable projection and the distribution of the Pareto front solutions are represented in Figure 2. we can notice that the objective space is diversified: several solutions are associated to each objectif.
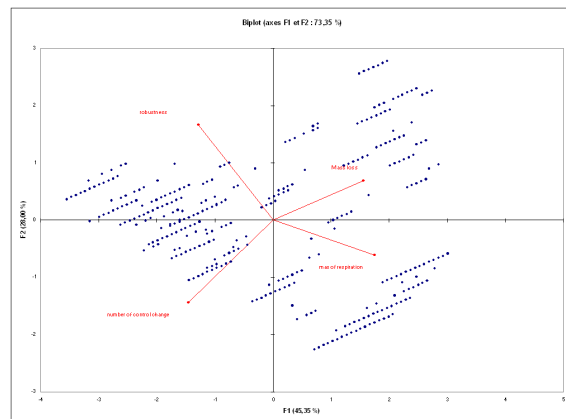

Figure 2: Projection of Pareto front solutions using a principal component analysis (PCA).

5.3 Analysis

This Pareto front has been analysed by a cheese ripening expert, who selected an efficient optimised trajec-

Population size		10 000
Crossover rate	UX	0.1
	AX	0.1
Mutation rate	inversion	0.7
	random	0.1
Stopping criterion	max number of evaluations	10 000000
	max number of evaluations without improvement	10000
Number of replication		1000

Table 1: Parameters setting

	T° value			RH% value		
Day	PT	TVA	SRT	PT	TVA	SRT
1	12	12	12	84	84	92
2	11	13	12	96	94	92
3	14	14	12	95	94	92
4	14	14	12	95	94	92
5	14	12	12	95	94	92
6	9	12	12	96	94	92
7	9	9	12	96	94	92
8	-	-	12	-	-	92
9	-	-	12	-	-	92
10	-	-	12	-	-	92
11	-	-	12	-	-	92

Table 2: Summary of controls (temperature T° and relative humidity RH%) applied to the optimised trajectory PT, the viable trajectory TVA , and a standard trajectory SRT.
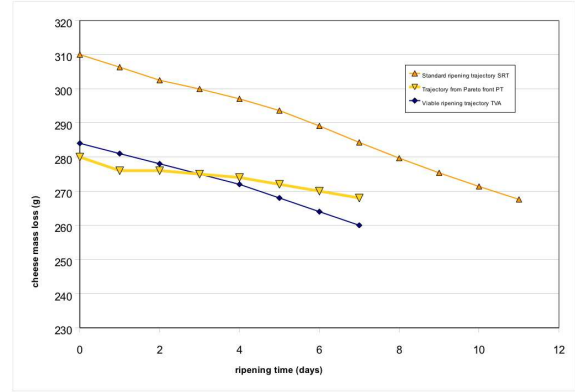

Figure 3: Comparison of cheese mass loss between PT trajectory (computed values), and TVA and SRT ones (measured values from real experiments in a ripening chamber).
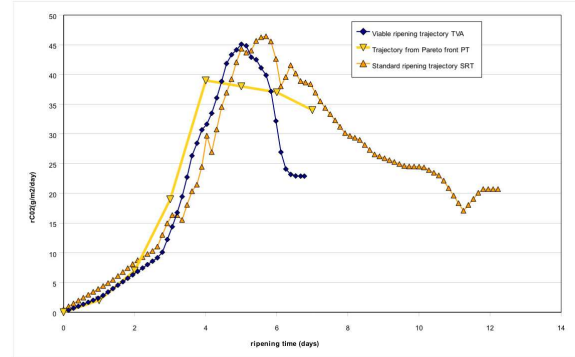

Figure 4: Comparison of respiration rates between PT trajectory (computed values), and TVA and SRT ones (measured values).

tory (PT) for a 0.280 kg cheese. The controls of this trajectory are presented in table 2.

The optimised trajectory (PT), has been compared to a viable trajectory (TVA) computed in a 8-day viability kernel and already applied a pilot (Sicard et al., 2010), and to a standard one (SRT) running in 12-day and used in dairy industry. This TP trajectory differs from the TVA trajectory and from the classical one. The relative humidity is not constant like in TVA (94%) or in the standard SRT trajectory (92%) (table 2). However, like in TVA (table 2) the temperature control varies whereas in the standard trajectory it remains constant. To analyse the consequences of these PT trajectory control changes, we compare its cheese mass loss evolution and respiration rate to those of TVA and standard trajectories.

Figure 3 shows the expected mass loss during the PT trajectory compared to the mass loss during the TVA and SRT trajectories. The quantities that are displayed are computed for PT, and measured during an experimental real simulation in a ripening chamber for TVA and SRT. The mass loss is 0.013 kg for the PT trajectory, while it is of 0.034 kg for the TVA tra-

jectory and of 0.054 kg for the standard ripening. This result is significative, as a minimisation of mass loss is a very challenging issue for the dairy industry. This small mass loss can be explained by the high values of relative humidity of the PT trajectory. The cheese mass at the end of the robust ripening remains within the desired target range (0.25 kg to 0.27 kg).

Nevertheless, the mass loss is not enough to assess the quality of a cheese ripening process. Mass loss is

a very sensitive parameter (a mass can be lost in a dried atmosphere in a few days only), but it is not the only one. If the other phenomena are not correctly controlled, ripening may not be satisfying. The microbial activities of optimized (PT), viable (TVA) and standard (SRT) ripening processes were also compared, and the results are presented in Figure 4. The respiration rate is the only kinetic that was checked. As shown, the respiration rate starts at 0, reaches a maximum of over 40 $g/m^2/day$, and then slowly decreases until the day the cheese is wrapped. The maximum respiration rate begins two days earlier in the PT ripening process than in the standard ripening process, and one day and a half ealier in the TVA ripening process.

We can therefore conclude that the PT ripening process is very similar to the TVA one.

6 Conclusion

In this work, we used a parallel multi-objective evolutionary algorithm to model a cheese ripening process. Based on viability theory, the analysis yield a Pareto front of a set of viable trajectories. A analysis made by a cheese ripening expert allowed to select an interesting trajectory in this Pareto set. The major improvement of this optimal controlled trajectory is its shortening, which is in accordance with previous work on this topic. It has been experimentally verified that a 8 days trajectory (the TVA trajectory of figure 3 and 4) was able to yield a similar cheese in terms of sensory panel (Sicard et al., 2010) in comparison to the standard trajectory used in cheese ripening industry. Additionally, for the 8 days trajectory, the simulated process yield quantities that seems coherent with real experiments using expert-based optimised control settings. Further work on this topic will consist in using the Pareto optimal trajectory to control an experimental ripening process, in order to verify the precision and validity of the modeling.

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