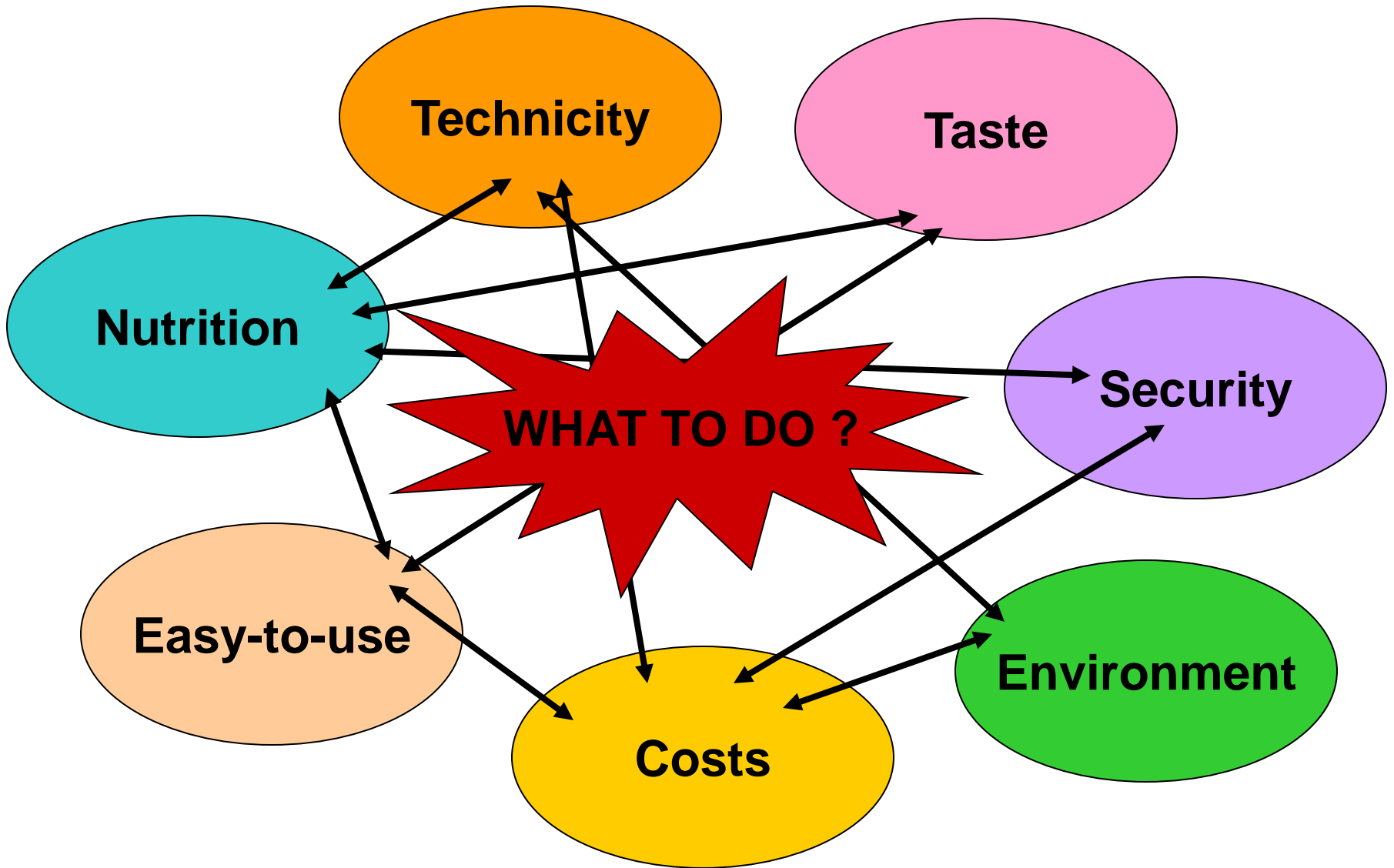


Information for decision-making is ubiquitous: revisiting the reverse engineering mode in breadmaking technology

Rallou Thomopoulos, Ahmed Chadli, Madalina Croitoru, Joël Abécassis, Gérard Brochoire and Hubert Chiron

Context

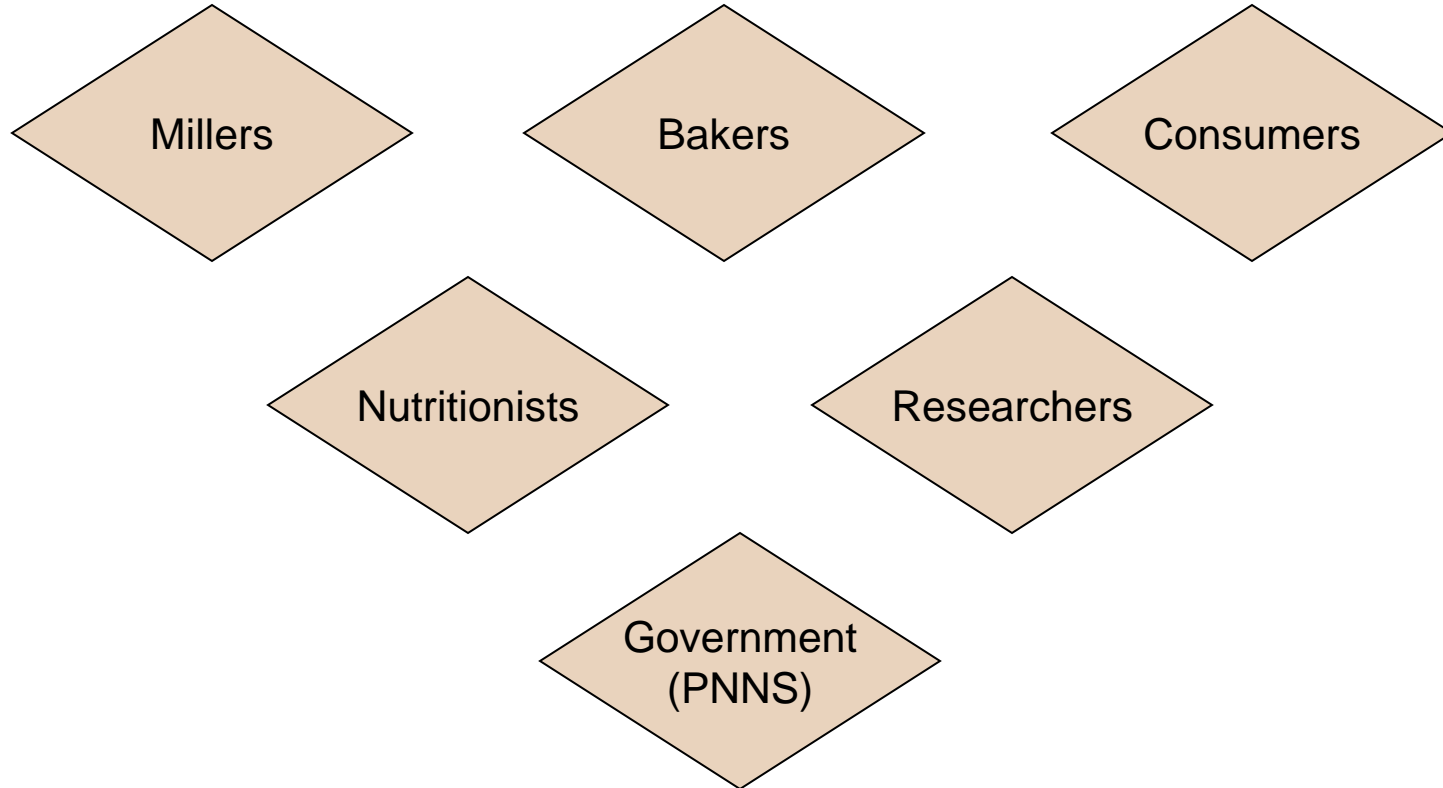




Example



Bread food chain





Example



white?

complete?

Avoiding chemical contamination

Proposing a consumer-attractive bread

Limitating irritating fibers

Avoiding the responsibility for consumer security

Maintaining sells

Preserving the profession's technicity

Increasing nutritional components

Decreasing costs

Controlling appetite

Limitating salt consumption

Reducing costly widespread diseases



Example: nutritional aspects

The « ideal » healthy bread

Conserved envelopes and germ
→ T80 or more, stone milling
→ Use of composite particles

Conserved minerals, vitamins, soluble fibers & nitrogenous matter

Contaminant-free

Pesticide-free → organic
Mycotoxin-free → debranning

Bioavailable micronutrients

Phytic acid-free
→ with natural yeast

Low-salt

Reduced salt adjunction

Satiety and low glycemic index

Diversified trace element intake

Digestibility: limited cellulose fibers

Limited coarse bran

Mixture of cereals
Adjunction of dried fruits, Sprouted seeds, oilseeds

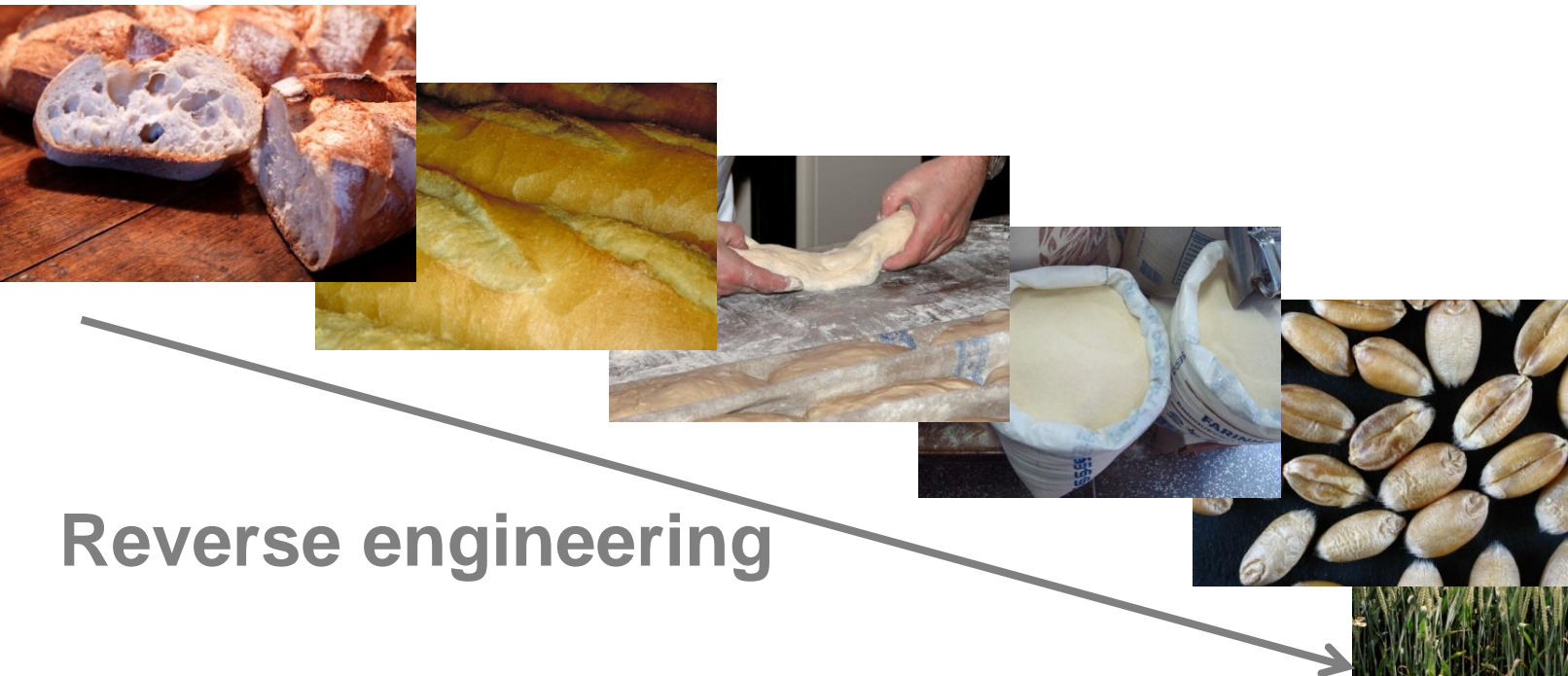
↑ soluble fibers and fatty acids
↓ starch accessibility
Dense texture
→ adjunction of coarse flours (rye, oats, barley)
→ adjunction of cereal grains
→ adjunction of dried fruits, sprouted seeds, oilseeds
→ composite particles



Reverse engineering

Question

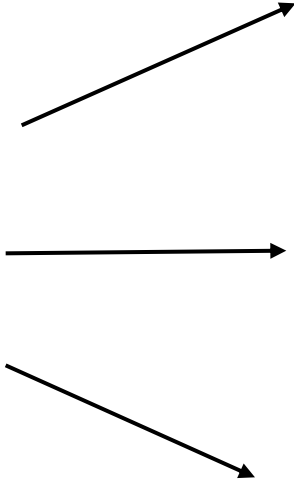
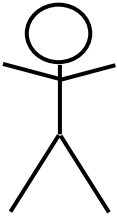
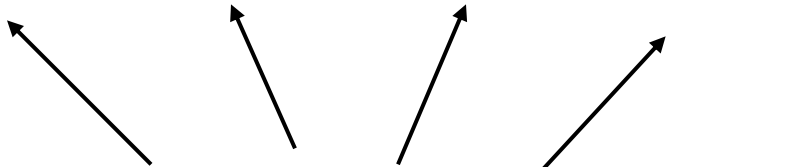
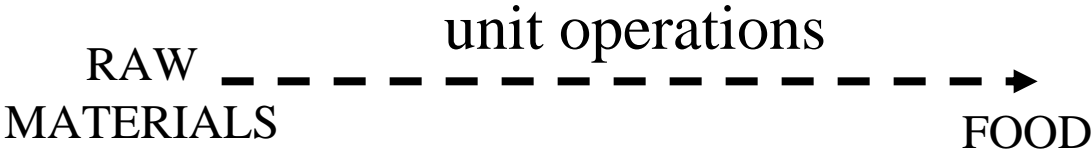
How to suggest possible actions that « best » fulfill the goals expressed?



Reverse engineering

Reverse Engineering

Actions



Goals

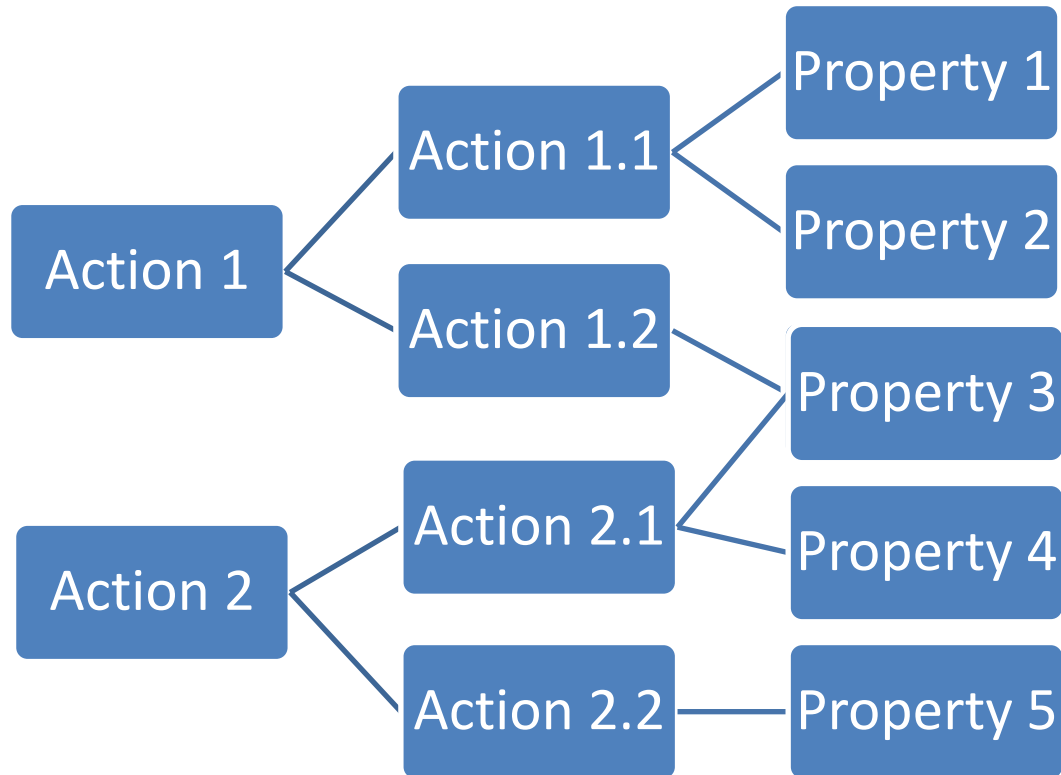


nutritional qualities

organoleptic qualities

hygienic qualities

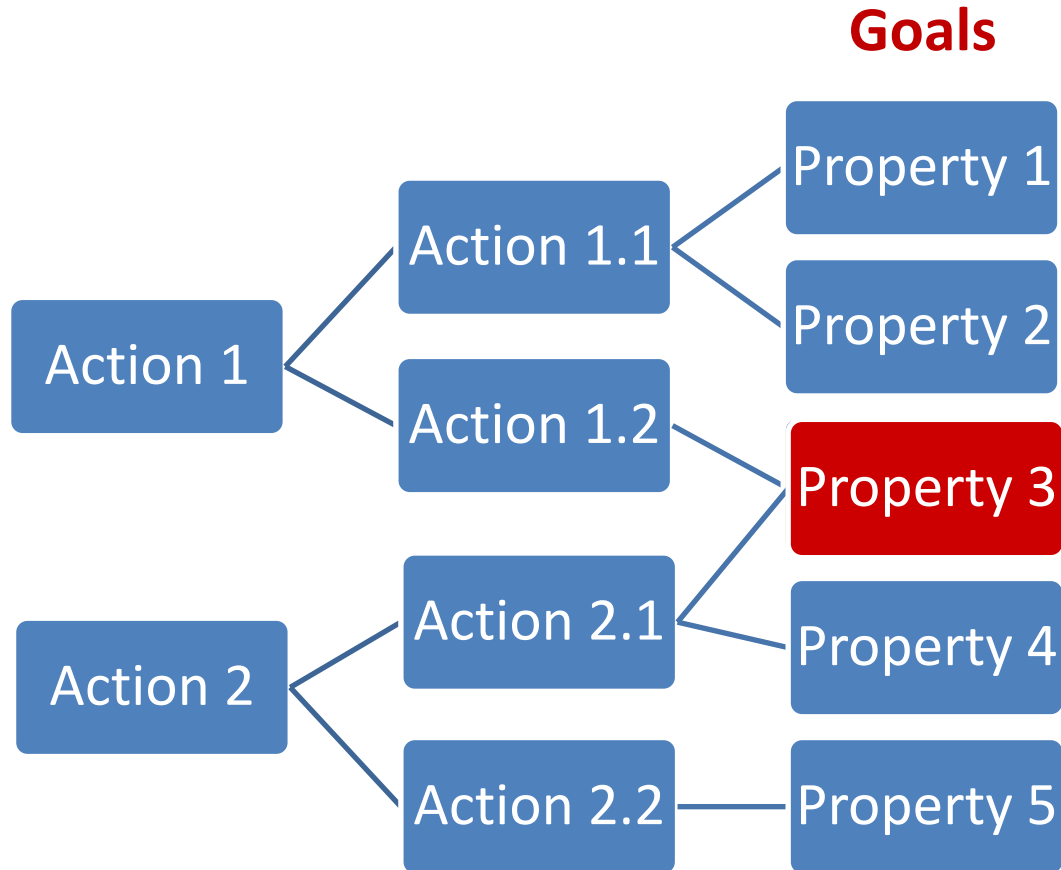
Problem formalisation



$$R_1 = \forall x, y (Bread(x) \wedge ExtractionRate(y, x) \wedge Decrease(y) \rightarrow Digestible(x))$$

Problem formalisation

1)



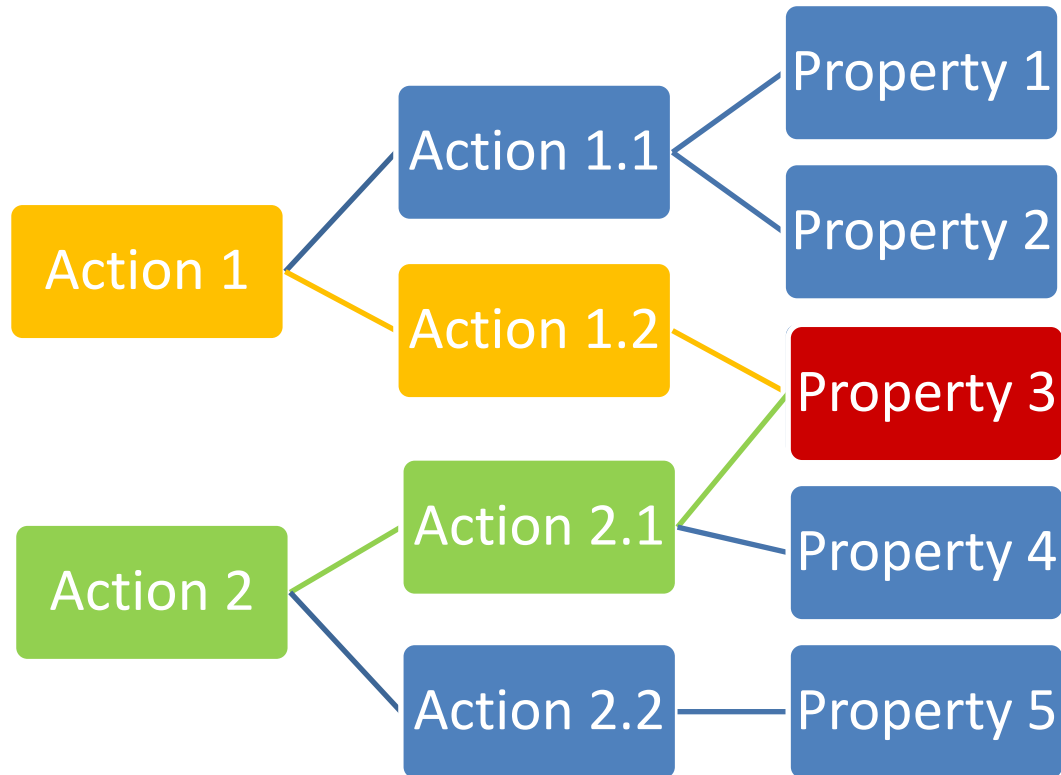
$$G_3 = \exists p (Bread(p) \wedge TraceElementRich(p)),$$

where $\kappa(G_3) = nutrition$

$$G_4 = \exists p (Bread(p) \wedge PesticideFree(p)),$$

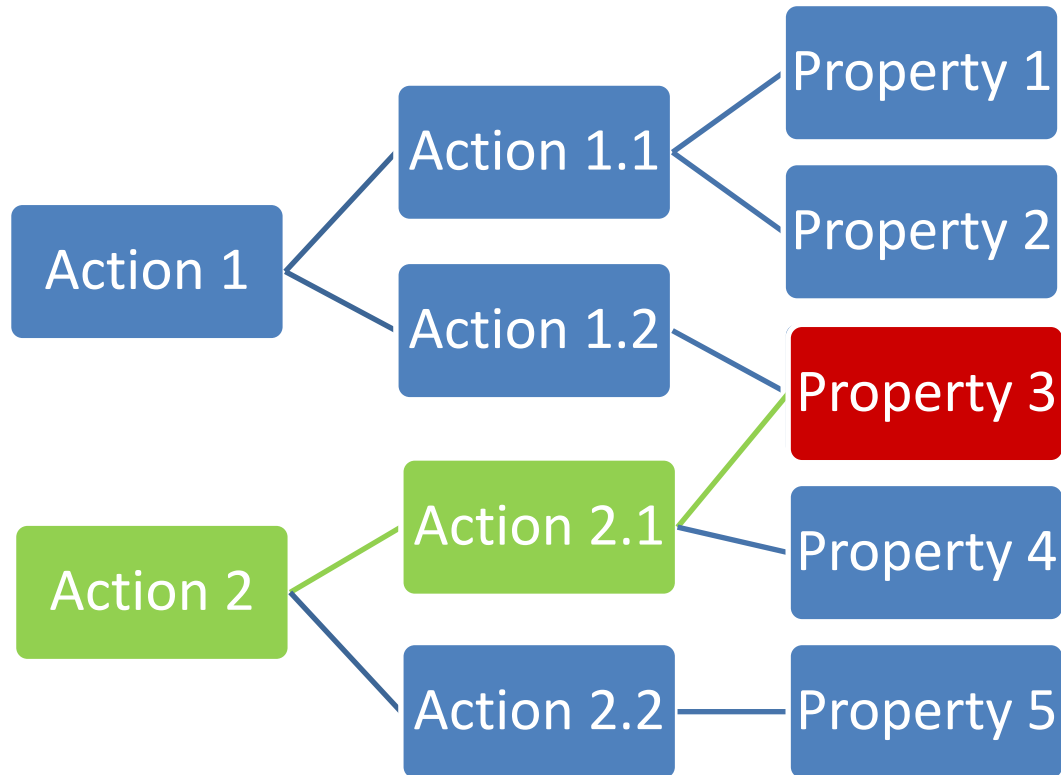
where $\kappa(G_4) = sanitary$.

Problem formalisation

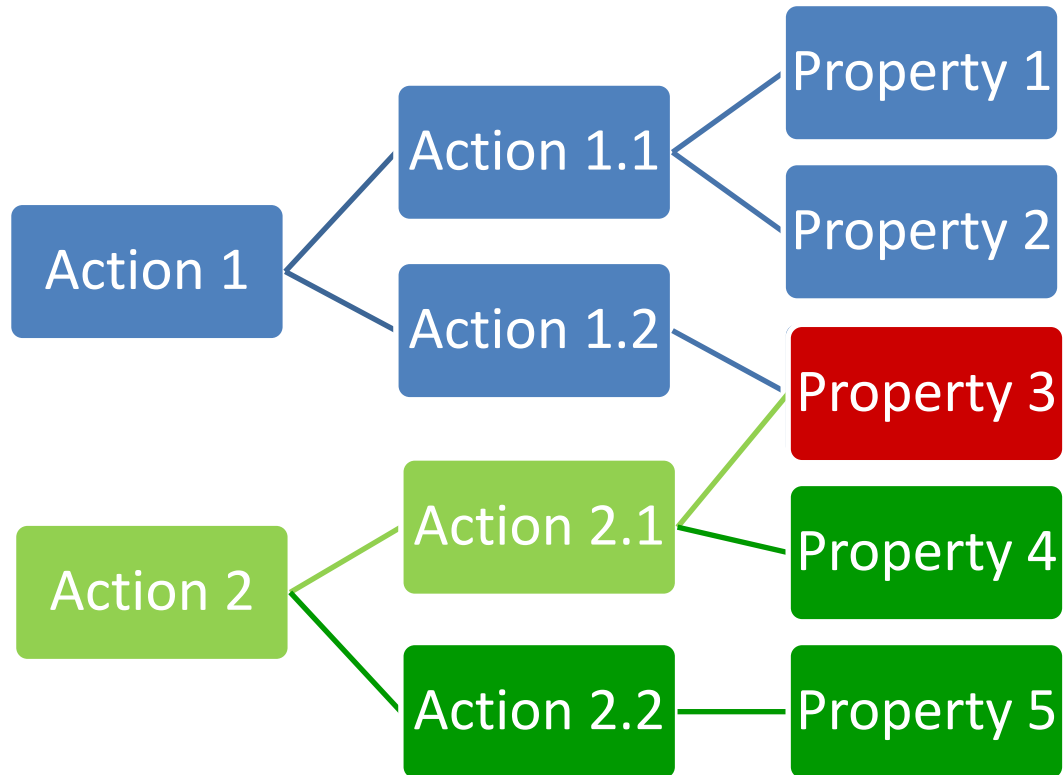


Problem formalisation

2)

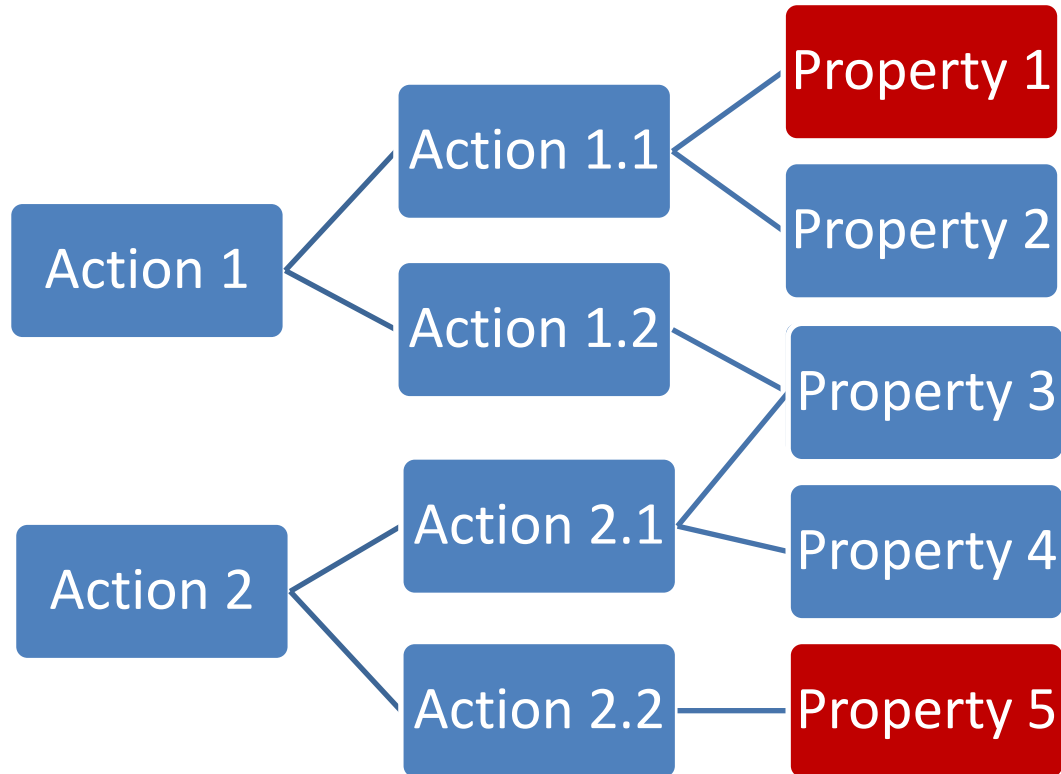


Problem formalisation

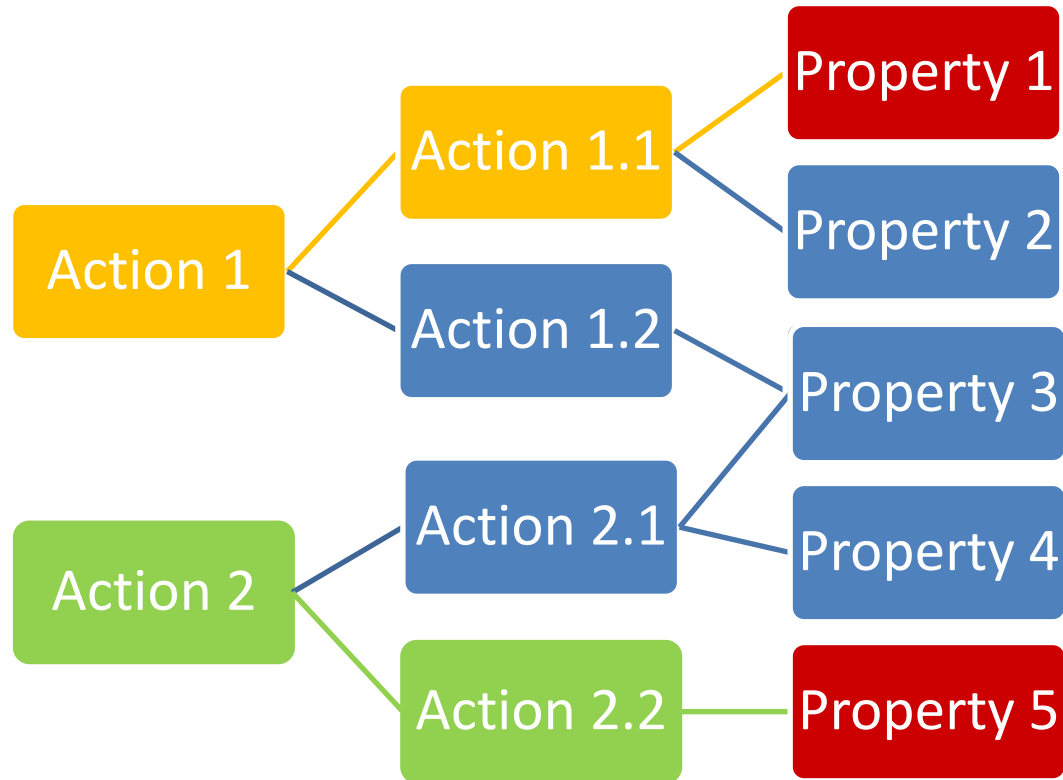


Problem formalisation

3)



Problem formalisation



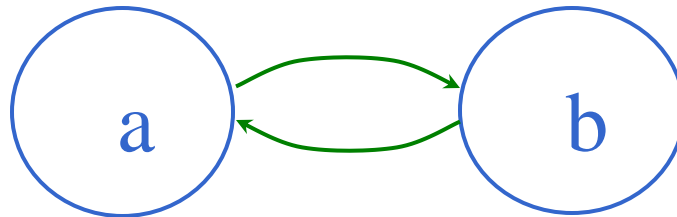
$$N = \neg(\exists x (Growth(x) \wedge \bar{Decrease}(x)))$$

Method

- Logical formalism
- Negative constraints
- Computation of maximal coherent sets of actions, based on « extensions » in argumentation

Argumentation

- Abstract argumentation framework (Dung, 1995)
(A,R) with:
 - A a set of arguments
 - R an attack relation



- Notion of « extension »
- Several semantics:
 - E.g. preferred extension: no conflicts + defense + maximal

Mozilla Firefox

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Outil d'aide à la décision en ingénierie inverse

Démonstrateur

Pain

Type de propriété

Sensoriel

Propriété

Couleur

Niveau impact

Blanche

Ajouter Une Propriété

Validez Vos Choix

Affichez Les Actions

Liste des propriétés choisies...

- Teneur en fibres : Eleve
- Couleur : Blanche

Mozilla Firefox

Fichier Édition Affichage Historique Marque-pages Outils ?

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www1.montpellier.inra.fr/ingenierie_inverse_pain/actions.php

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Outil d'aide à la décision en ingénierie inverse

Démonstrateur

Vous avez choisi :
Teneur en fibres : Eleve
Couleur : Blanche

[Retour accueil](#)

Les Leviers Possibles

Varietes
Utiliser des bles plus riches y compris dans l amande (0)
Production Agronomie
Utiliser du ble blanc (+)
Mouture
Melanger farine blanche avec diverses fractions moutures (ble concasse) (+)
Melanger farine blanche avec diverses fractions moutures (semoule vetue) (+)
Augmenter taux d extraction (-)
Melanger farine blanche avec diverses fractions moutures (gros/fins sons) (+)
Panification
Ajouter des fibres exogenes (amidon modifie, inuline) (+)
Ajouter des graines (+)
Augmenter la teneur en sel (+)

Les Leviers Possibles

Varietes

Conclusion

- Method definition: sets of coherent actions to best fulfill the goals
- Feasibility proof on the bread chain
- Demonstrator
- Cognitive feedback:
 - Reverse engineering scenarios
 - Application complexity
- Perspectives:
 - graphical representation
 - links with argumentation-based decision
 - bipolar approach, ...