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Inria

intact
one quality

Session 89

Optimizing rearing performance through algorithmic approaches to maximize meat quality in livestock

Cécile Berri



Marie-Pierre
Ellies



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Hocquette



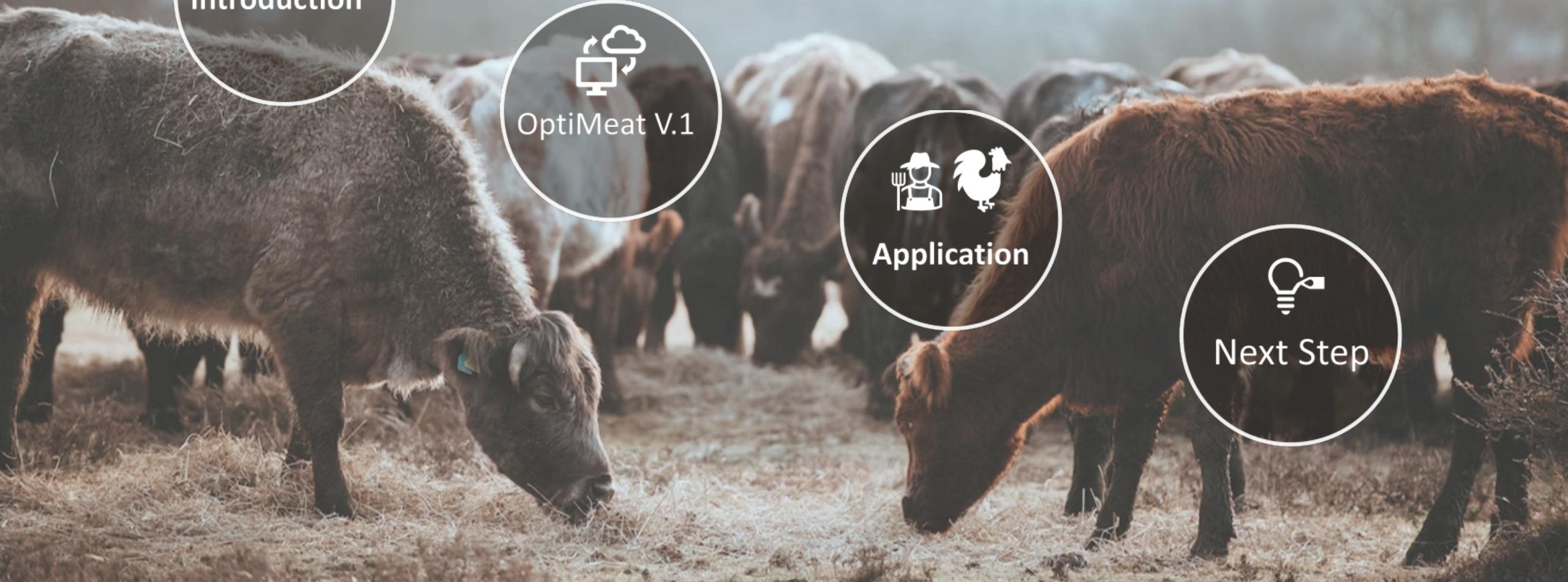
Jérôme
Saracco



John Albechaalany, INRAE, BSA, France



Headline





Introduction



Introduction

Consumer is more concerned

- Animal rearing system
- Sensorial and nutritional quality
- Environmental impact



Introduction

Adapting to consumer preferences and meet
consumer expectations is mandatory for the viability

of the market

How to optimize breeding practices to respond for market demand

Multi-objective algorithm

Deterministic

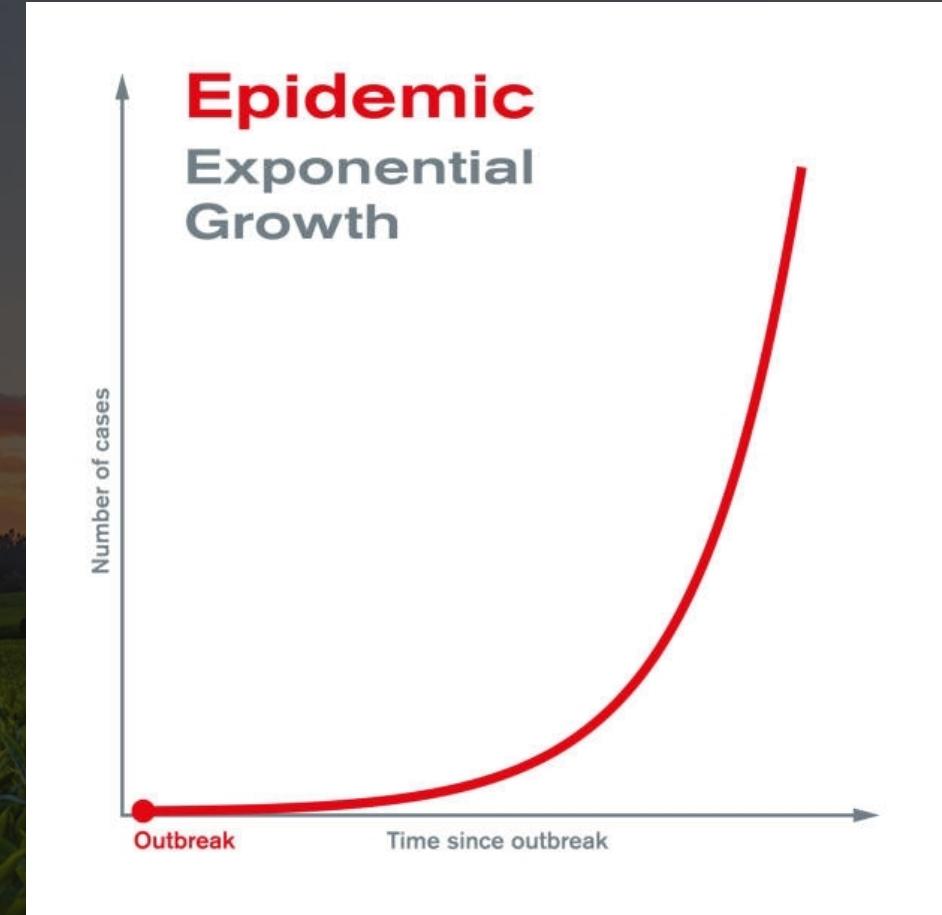
Object	Combinaison	Temps
5	32	0.0003 s
10	1024	0.0008 s
20	1 048 576	1 s
...		
77	23 722 485	5000 year

100%

Stochastic

Objet	Combinaison	Temps
77	23 722 485	1.7 s

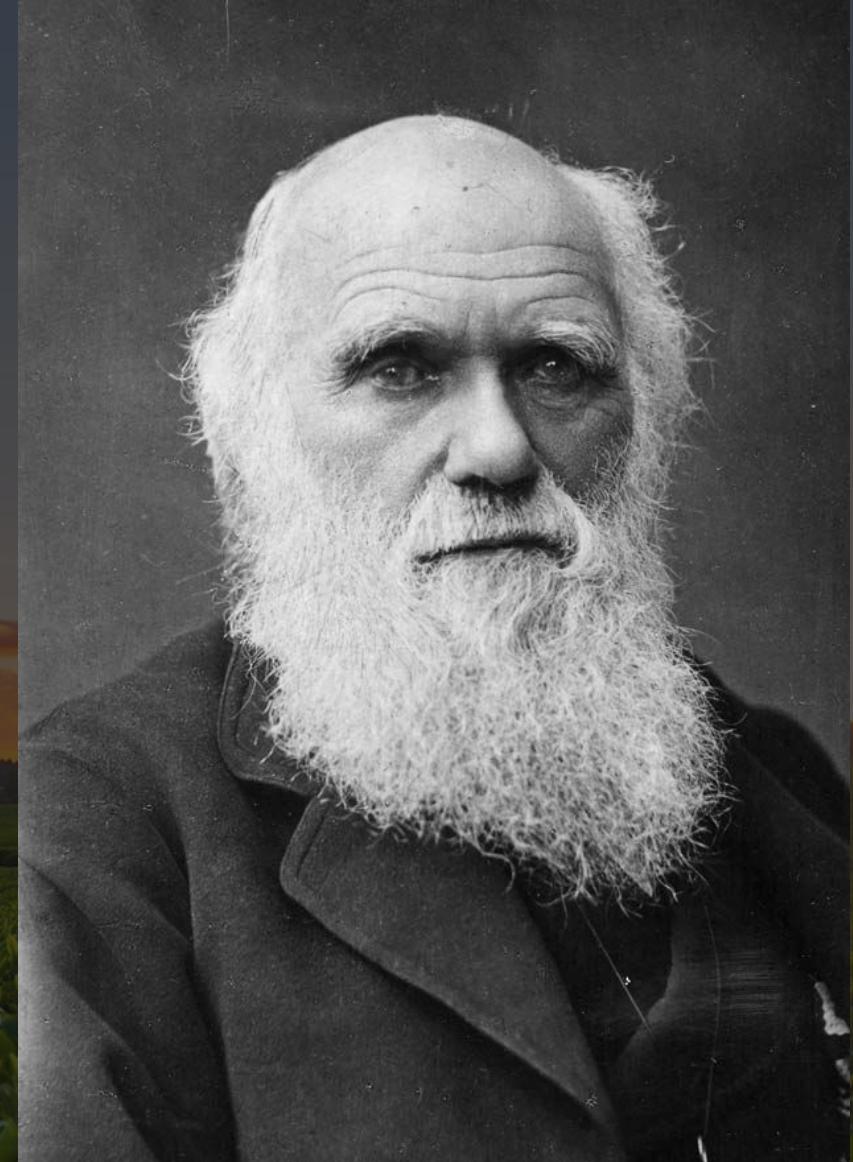
93%



Genetic Algorithm

Stochastic Optimization
Methods
Darwin's theory

Often used to find the best solution to
a problem, when there is no
deterministic method to calculate the
exact solution.





OptiMeat V.1

OptiMeat v.1

INPUT

Decision Matrix

Body weight

Metabolizable Energy

Ageing

Feed consumption

Objective Matrix

Maximization Minimization

Tenderness

Juiciness

Flavor

Lipid



OptiMeat v.1



Decision Matrix			Objective Matrix	
ME	BW	Ageing	Tenderness <i>Maximization</i>	Flavor <i>Maximization</i>
10	2	3	4.3	12.4
12	3	5	6.3	20.4
11	7	6	14.3	24.4

OptiMeat v.1



$$\text{Tenderness} = 2 + 0.3 \text{ BW}$$

$$\text{Flavor} = 4 + 0.4 \text{ Ageing} + 0.2 \text{ ME}$$

Decision Matrix			Objective Matrix	
ME	BW	Ageing	Tenderness	Flavor
10	2	3	4.3	12.4
12	3	5	6.3	20.4
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OptiMeat v.1



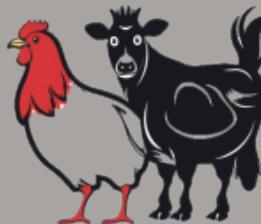
Decision Matrix		
ME	BW	Ageing
10	2	3
12	3	5
11	7	6

Fitness

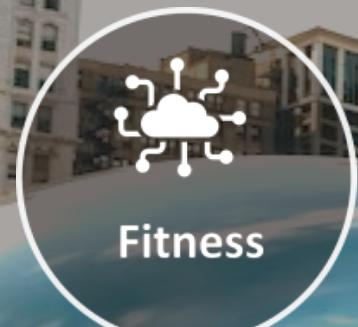
$$\text{Tenderness} = 2 + 0.3 \text{ BW}$$

$$\text{Flavor} = 4 + 0.4 \text{ Maturatin} + 0.2 \text{ ME}$$

OptiMeat v.1



Decision Matrix



$$f(X) = a_1x_1 + a_2x_2 + a_3x_3$$



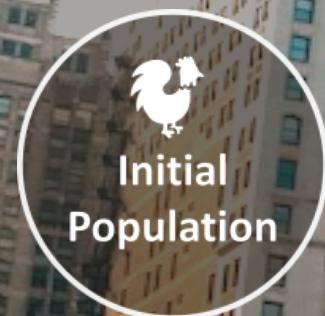


Genetic
operator

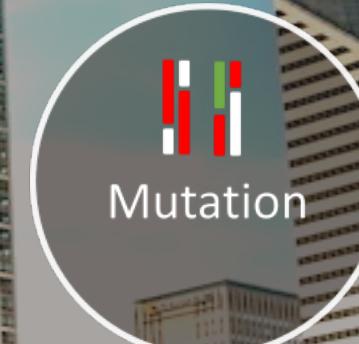
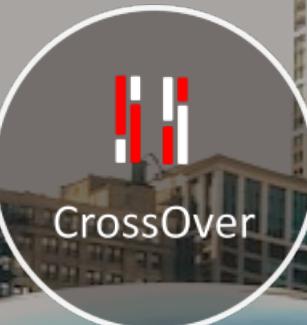


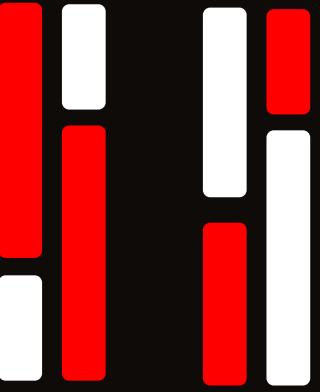
Genetic operator

Generation: n times



Decision Matrix





CrossOver

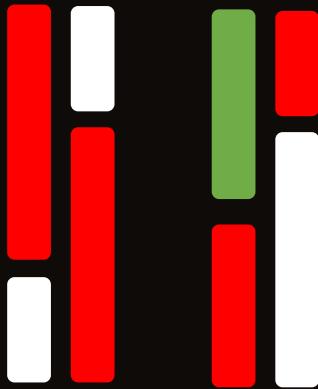


Crossover

(Bloc Swap)

Individual	ME	BW	Ageing
Parent 1	42	500	5
Parent 2	50	300	15

Child 1	42	500	15
Child 2	50	300	5



Mutation

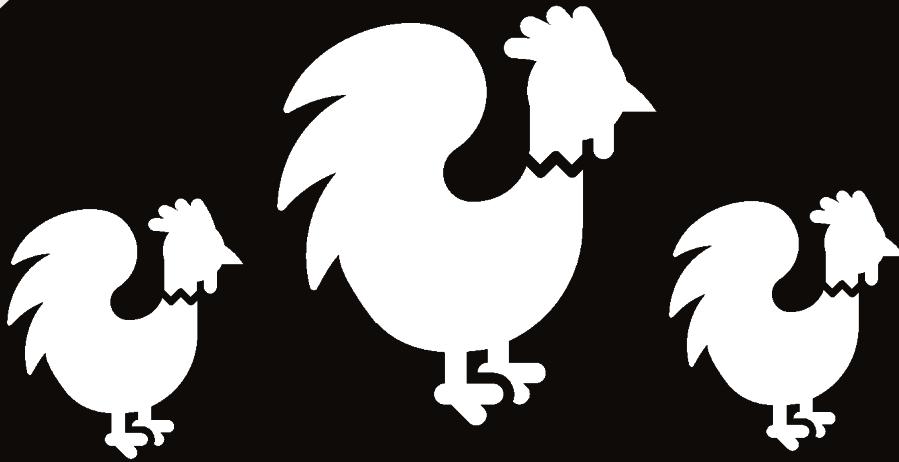


Mutation

Maximum-Minimum

		minimum	maximum
BW	200	400	
Individual	ME	BW	Ageing
Parent 1	42	500	5
Child 2	42	300	5

Individual	ME	BW	Ageing
Parent 1	42	500	5
Child 2	42	300	5



Children
= N size



Population

Parent = Decision Matrix

ME	BW	Ageing
10	2	3
12	3	5
11	7	6

Children = Decision Matrix

ME	BW	Ageing
42	500	15
50	300	5
50	300	5



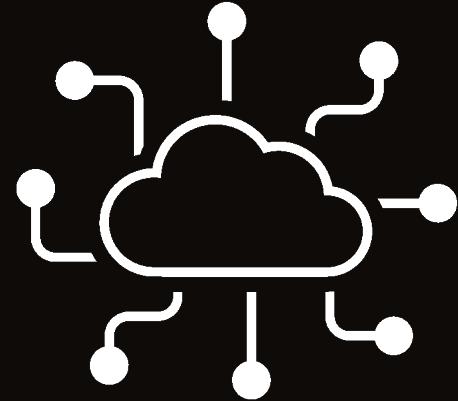
Population

Parent

Child

Decision Matrix

	ME	BW	Ageing
10	2	3	
12	3	5	
11	7	6	
42	500	15	
50	300	5	
50	300	5	



Fitness



Fitness

Parent

Child

Decision Matrix		
ME	BW	Ageing
Child	Parent	Child
10	2	3
12	3	5
11	7	6
42	500	15
50	300	5
50	300	5

Parent

Child

Objective Matrix	
Tenderness	Flavor
Child	Parent
4.3	12.4
6.3	20.4
14.3	24.4
?	?
?	?
?	?



Fitness

Parent

Child

Decision Matrix		
ME	BW	Ageing
10	2	3
12	3	5
11	7	6
42	500	15
50	300	5
50	300	5

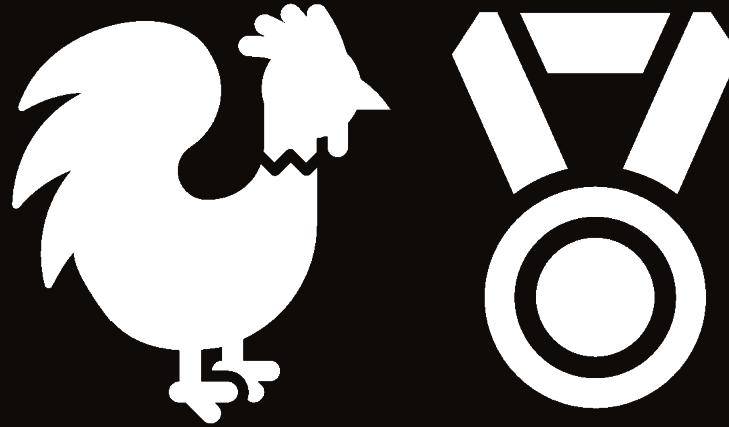
Parent

Child

Objective Matrix	
Tenderness	Flavor
4.3	12.4
6.3	20.4
14.3	24.4
4.3	12.4
6.3	20.4
14.3	24.4

$$\text{Tenderness} = 2 + 0.3 \text{ BW}$$

$$\text{Flavor} = 4 + 0.4 \text{ Maturatin} + 0.2 \text{ ME}$$

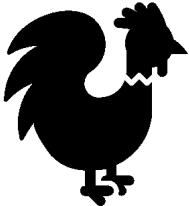


Selection



(Pareto Front)

Selection

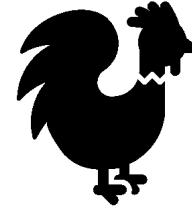


Objective Matrix		
	Tenderness	Flavor
A	4.3	12.4
B	6.3	20.4
C	14.3	24.4
D	14.3	24.4
E	4.3	12.4
F	6.3	20.4
G	14.3	24.4



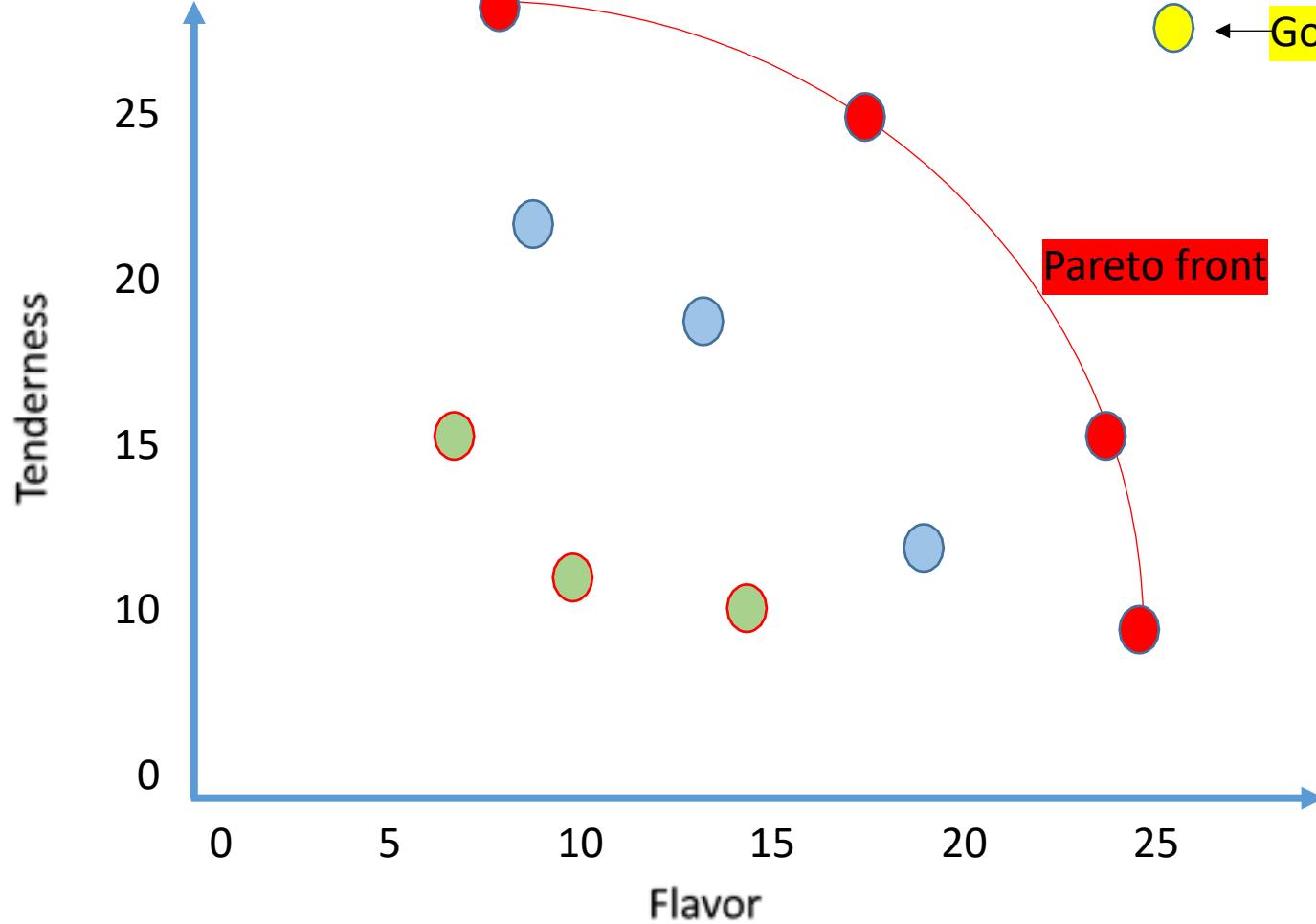
Selection

(Pareto Front)



ME	BW	Ageing
10	2	3

Golden solution





Headline



Introduction



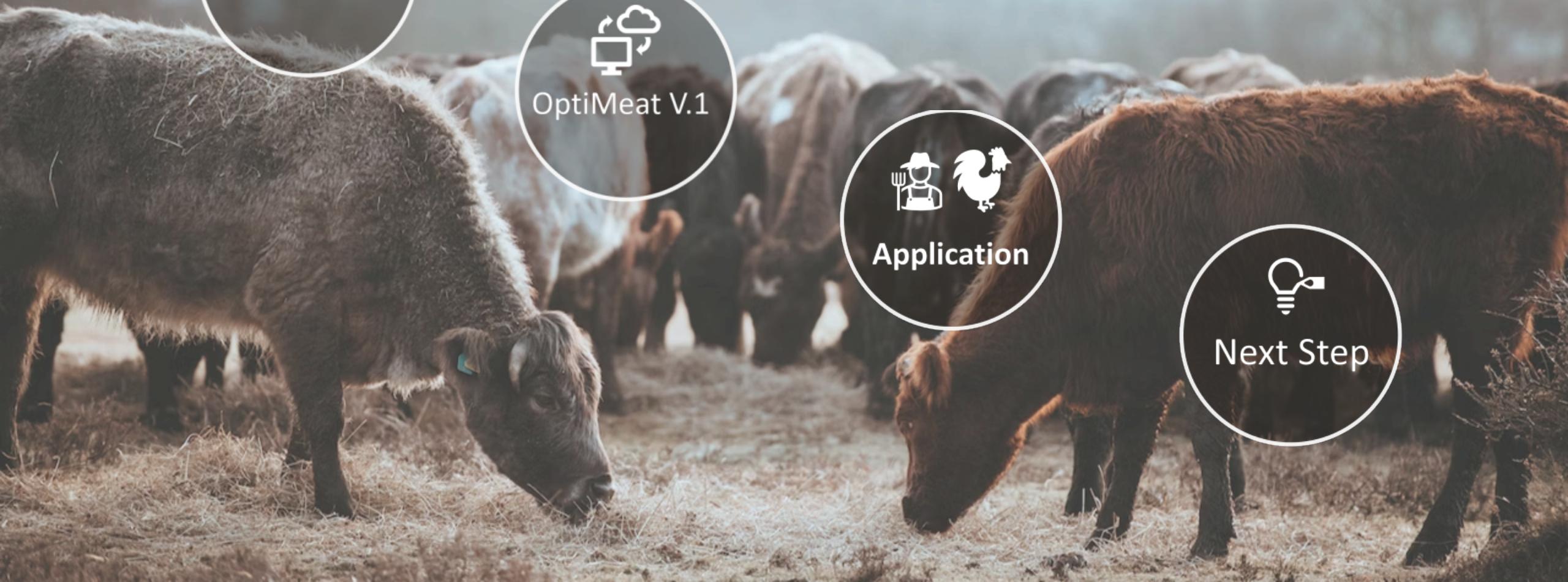
OptiMeat V.1

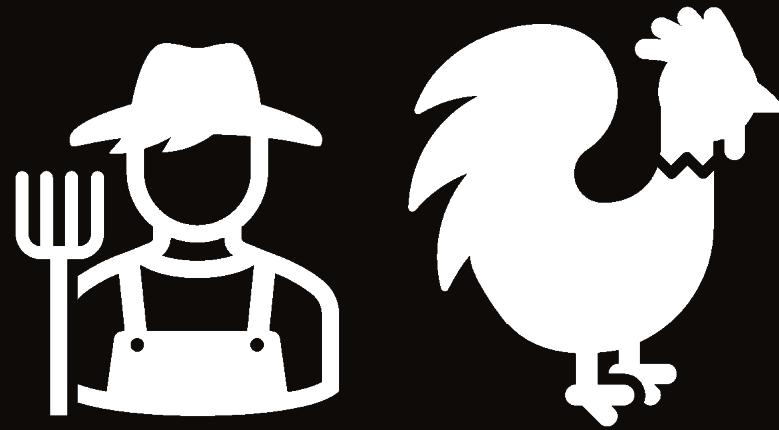


Application

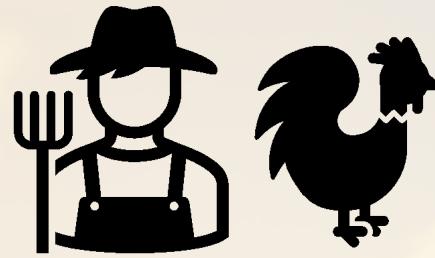


Next Step





Application



Application



ITAVI

INRAe

Label Rouge, Certified, Standard and Heavy Broilers

four main French production systems

7,843 Chicken Breast

Decision Matrix

BW (kg)

Age (day)

Carcass Holding Period (hour)

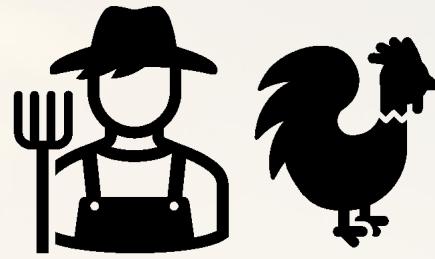
Objective Matrix

Minimization

Lipids (%)

Toughness (N)

Cooking loss (%)

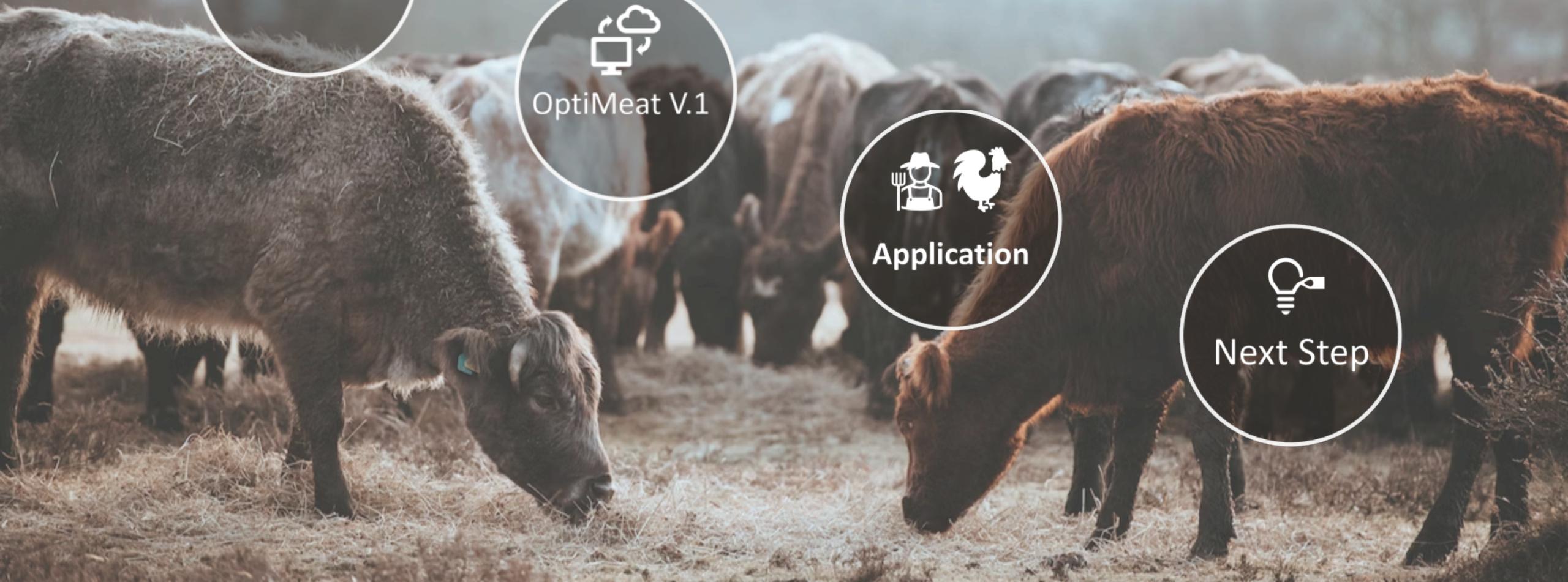


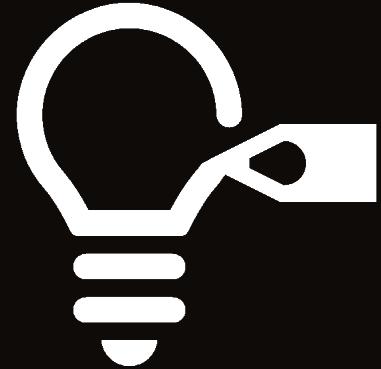
Result

	Standard	Certified	Label	Heavy
<i>Generation</i>	11	6	8	8
<i>BW (kg)</i>	2.39	1.80	2.42	4.78
<i>Age (day)</i>	35	44	92	N/A
1. Carcass Holding Period (hour) DEBONING TIME	30	48	8	3
PLUS EXPL				
<i>Lipids (%)</i>	1.62	1.19	0.95	1.70
<i>Toughness (N)</i>	9.50	17.15	20.02	15.04
<i>Cooking loss (%)</i>	10.65	12.36	12.44	12.77



Headline





Next Step



Next Step

Evaluation

Nonparametric method
Random forest

Decision Matrix

Implementing
Qualitative variable

Precision

Flexibility

Confidence
Level

Thank you

Acknowledgments



Cécile Berri



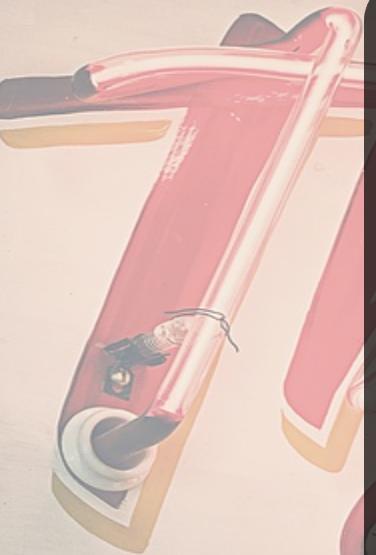
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SCAN ME