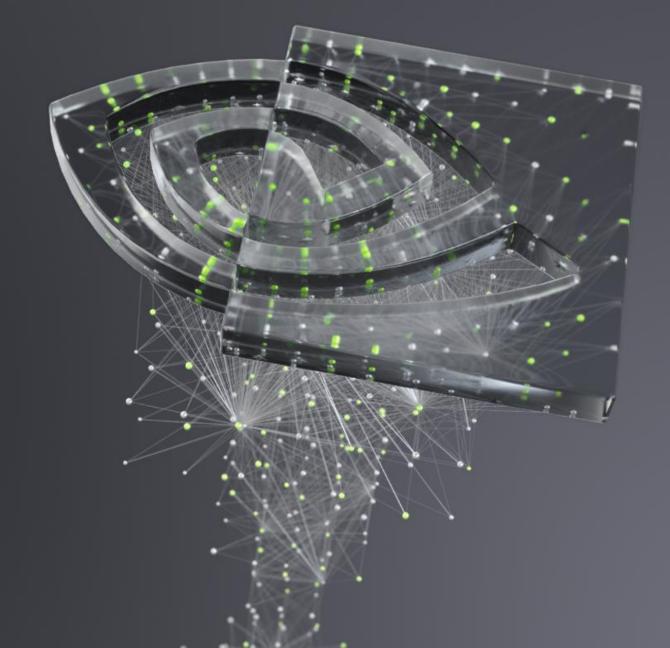
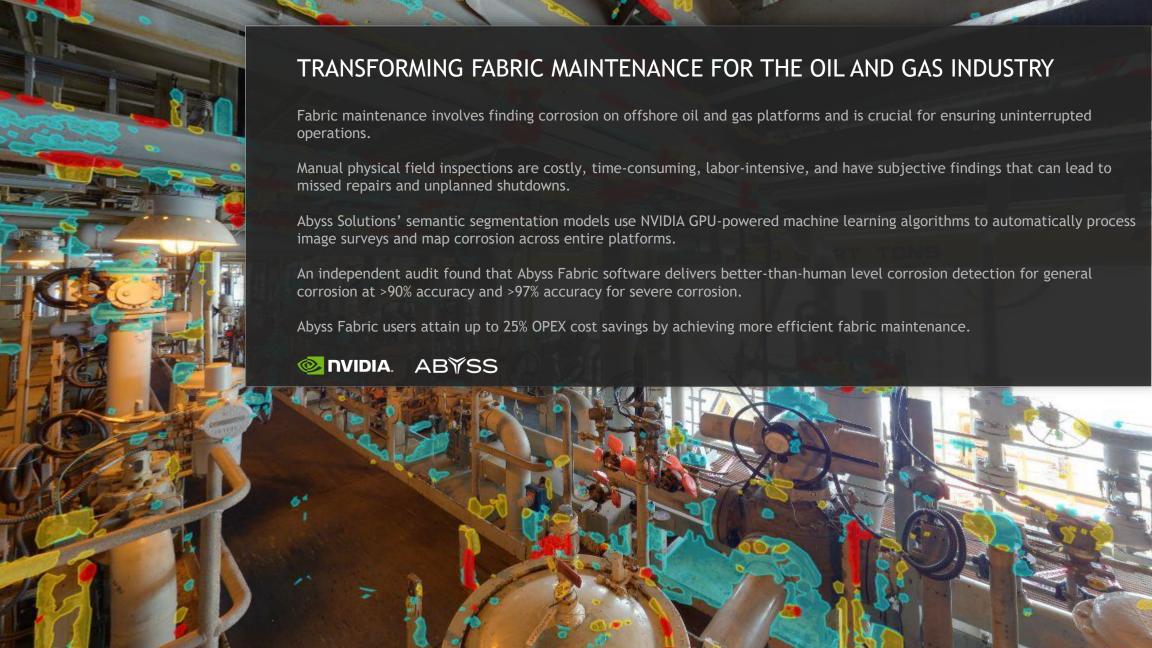


APLICAÇÕES DA IA, DA PIZZA À SAÚDE

Marcel Saraiva msaraiva@nvidia.com









AI-POWERED DESTINATION PREDICTION AND ROUTE PLANNING

Even more than its meticulous engineering, Mercedes-Benz is defined by its continuous innovation. Since inventing the car in 1886, the company has never stopped reinventing it. And now Mercedes-Benz is using AI to enhance the user experience behind the wheel by having its cars predict where drivers want to go.

Trained on driver behavior data from 24,000 road trips, the NVIDIA GPU-accelerated destination prediction Al learns the driver's habits over time in order to make better suggestions.



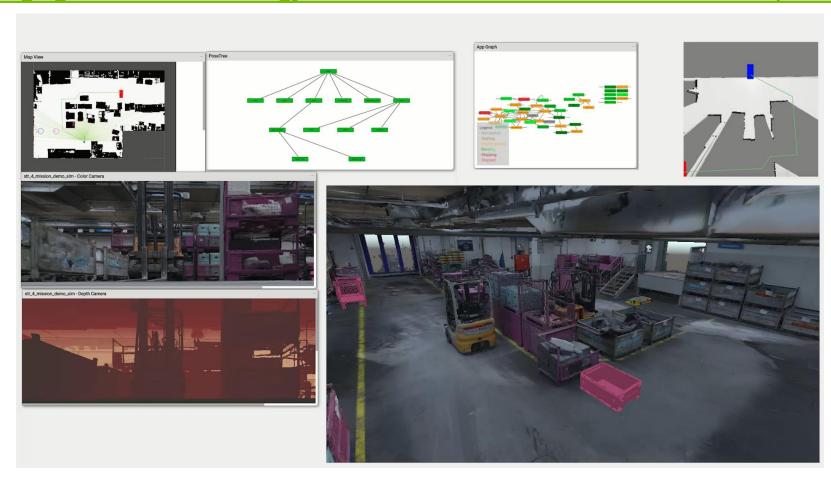




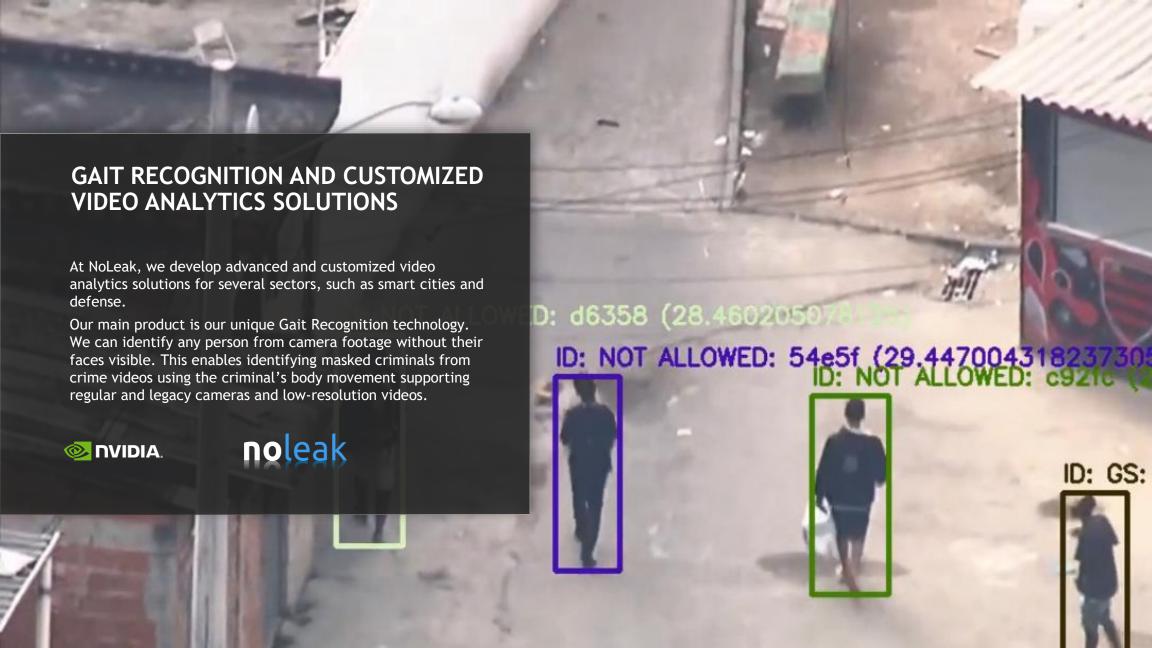


BMW SMART TRANSPORT ROBOT (STR) AND ISAAC PLATFORM

Leveraging NVIDIA's Technology for Ultimate Industrial Autonomous Transport Robot



SMART TRANSPORT ROBOT (STR)



INCREASE SALES, REDUCE THEFT

Retailers have sophisticated programs to monitor online consumer engagements, but not so for in-store analytics. Additionally losses due to theft and damage were \$225B U.S. in 2017, but traditional loss-prevention solutions are ineffective—and due to privacy concerns, cannot be operated in the cloud.

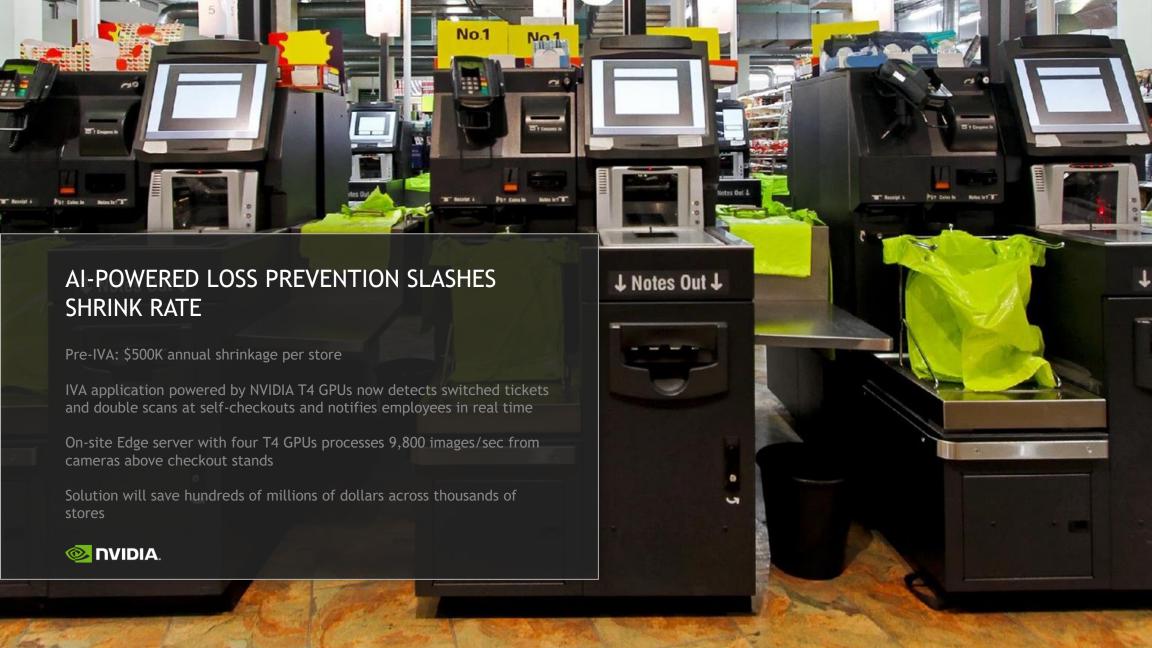
SkyREC uses the NVIDIA JETSON TX2 to power its AI surveillance and shopper analytics solution so its customers can monitor shopper behavior with demographics, hot spots, cold zones and dwell points. SkyREC customer Timberland reported 30% higher sales revenue due to precision marketing.



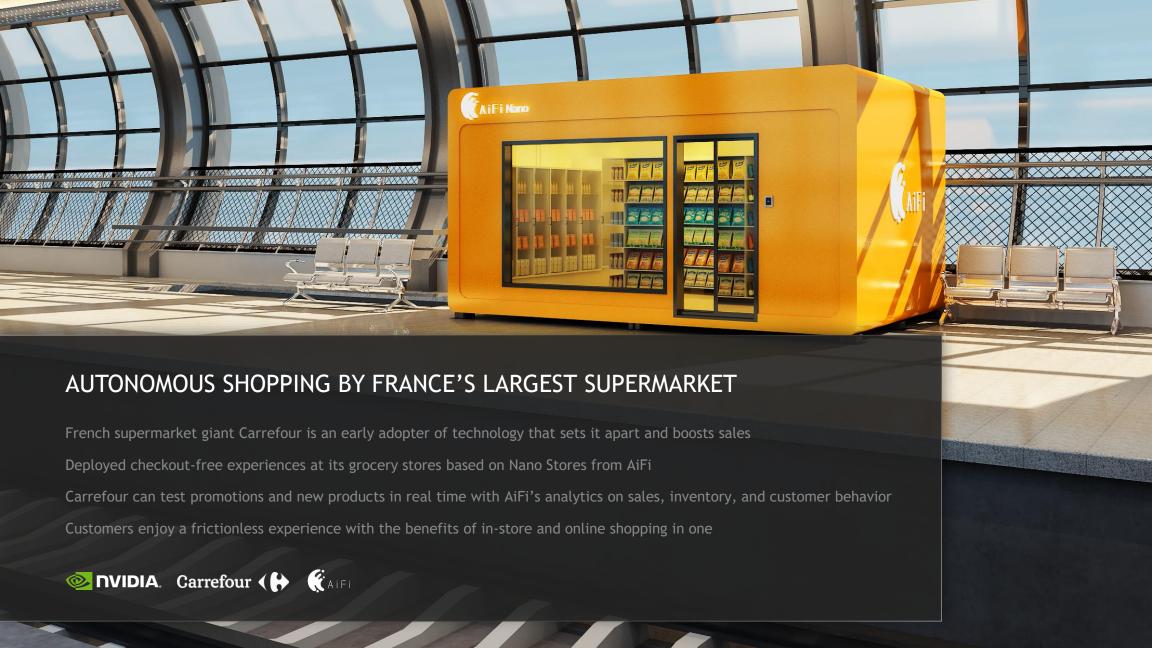


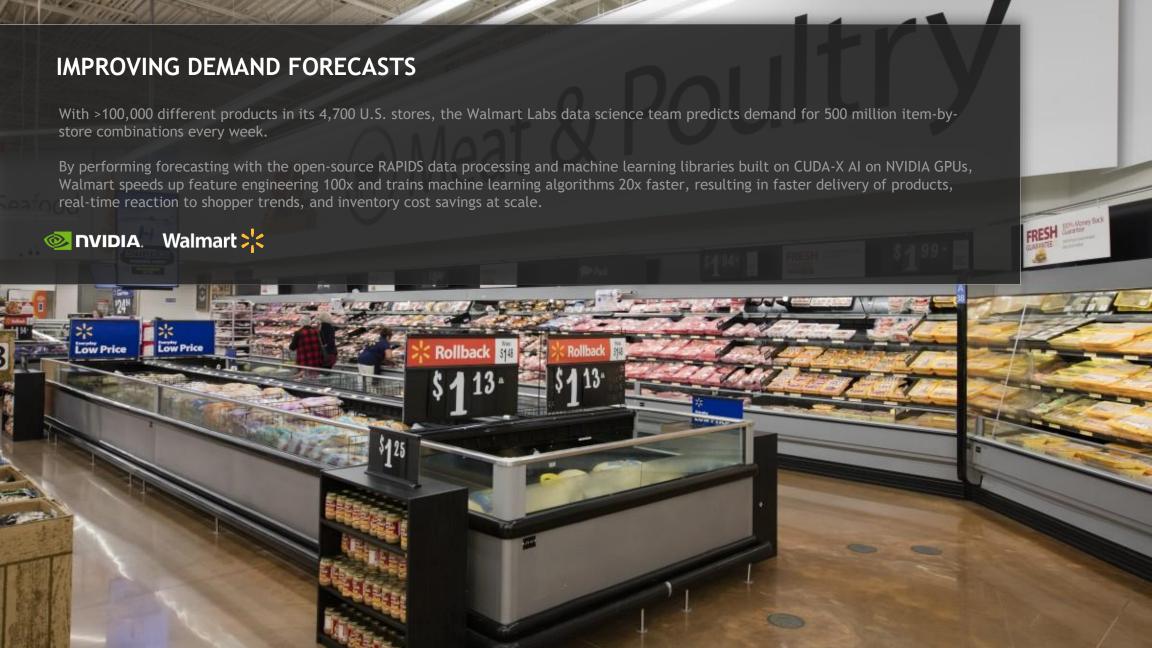








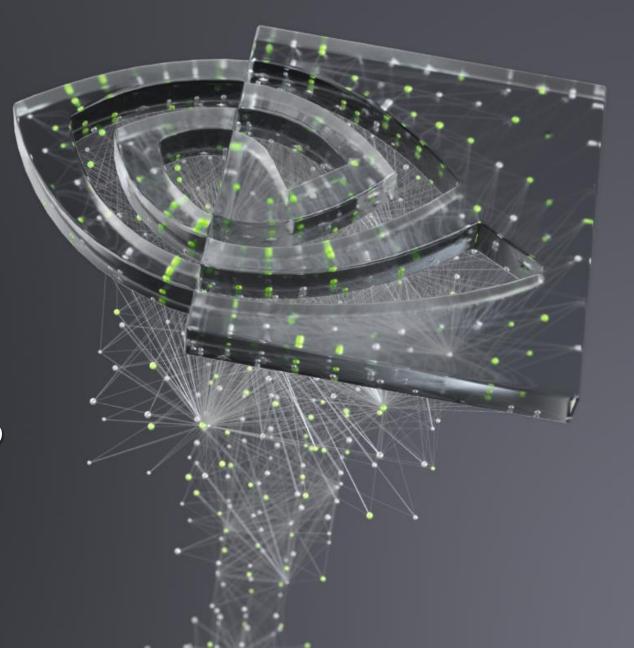






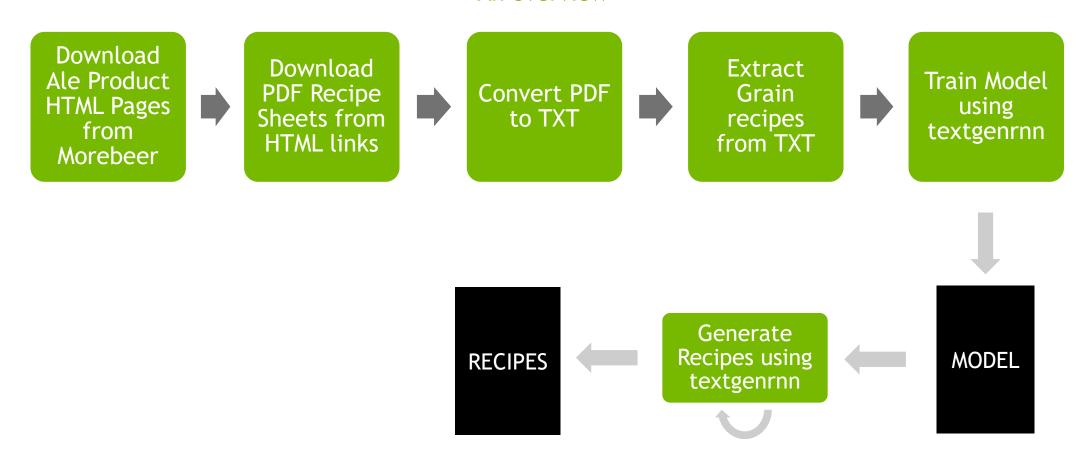
GENERATING BEER RECIPES WITH DEEP LEARNING

Eric Boucher



THE PROCESS

An overview



DOWNLOADING HTML PAGES FROM MOREBEER

All Grain Products

https://www.morebeer.com/category/ales-2.html?page=1

https://www.morebeer.com/category/ales-2.html?page=2

https://www.morebeer.com/category/ales-2.html?page=3

https://www.morebeer.com/category/ales-

2.html?page=4
\$ wget -r -l1 -I /products,/images -r

https://www.morebeer.com/category/ales-2.html?page=1 https://www.morebeer.com/category/ales-2.html?page=2 https://www.morebeer.com/category/ales-2.html?page=3 https://www.morebeer.com/category/ales-2.html?page=4

Products (153)

Displaying 1 to 48 of 153 products

Order By

Relevance

Page: [1] 234 »

Show Favorite Products Only





Haze Craze IPA -

All Grain Beer

Brewing Kit (5



MoreHaze! Juicy

Double IPA - All

Grain Beer Kit



Russian Rivers Pliny the Elder® -All Grain Been Brewing Kit (5 Gallons)

**** 72 Reviews

\$49.99

**** 54 Reviews

\$42.99

Gallons)

37 Reviews

\$51.99

German Hefeweizen - All Grain Beer

Brewing Kit (5)

Gallons) **** 21 Reviews

\$18.39 to \$22.99









Sierra Nevada Pale Ale Clone -Cali Mountain (All Grain)

0

**** 7 Reviews

\$24,99

Citra® Session Pale Ale - All Grain Beer Brewing Kit (5 Gallons)

**** 15 Reviews

\$25,99

Zombie Dust® Clone - Soulless Hop Pale Ale (All Grain)

**** 15 Reviews

\$37.99

Hop Blonde - All Grain Beer Brewing Kit (5 Gallons)

**** 26 Reviews

\$20,99









DOWNLOAD PDF RECIPE SHEETS

From Downloaded HTML Links

Python script

Looks for the recipe link Recipe Sheet in the downloaded HTML pages

And download the PDF file

Our recipe kits DO NOT include grain bags, yeast or priming suga menu under "Yeast Options". For more info, click on the recommunmilled base malts.

ABV % 8
IBU 200
SRM 10

Beer Style IPA & Imperial IP/

Ready to Drink Within 2-4 Weeks
Alcohol Content High (7-9%)

Bitterness Very High (71ibu-

Fermentation Temp Range 64-72
Brewing Method All Grain

Pre-Milled

Documents

- Brewing Instructions
- · Recipe Sheet Pliny The Elder

CUSTON

Recipe Sheet Pliny The Elder

EXTRACT GRAIN RECIPES FROM TXT

Python script

Using regular expression text matching

Text has always the same format

Generate recipe with same consistent format

```
CUT THIS OUT FOR
    YOUR TAP HANDLE
    SUGGESTED YEAST
   White labs: WLP001 English
    Wveast: 1056 British
    SESSION BROWN ALE
    GigaYeast: GY011 British Ale #1
    A Signature Series Kit By The Brewing Network
                                                     Imperial: A09 Pub
                                                     Fermentis Dry: US-04 English
    EXTRACT (KIT739)
                                                     ALL-GRAIN (KIT741)
    7 lbs Ultralight Malt Extract
                                                     8 lbs British Pale
    SPECIALTY MALTS
                                                     SPECIALTY MALTS
    1 lb Crystal 75L
                                                     1 lb Crystal 75L
    8 oz Crystal 120L
                                                     8 oz Crvstal 120L
    8 oz Carafa II
                                                     8 oz Carafa II
    8 oz Special Roast
                                                     8 oz Special Roast
                                                     8 oz Pale Chocolate
    8 oz Pale Chocolate
    1.5 oz Northern Brewer - Boil 60 min
19
20
    0.5 oz Northern Brewer - Boil last 0 min
    OTHER ADDITIONS
    Clarifier - Boil last 5 min
23
24
25
26
```

Name: brown ale brewing network, Yeast: WLP001, Grains: 128.0 oz British Pale, Grains: 8.0 oz Crystal 120L, Grains: 8.0 oz Carafa II, Grains: 8.0 oz Special Roast, Grains: 8.0 oz Pale Chocolate, Hops: 1.5 oz Northern Brewer - Boil 60 min, Hops: 0.5 oz Northern Brewer - Boil last 0 min, Additions: 0.0 oz Clarifier - Boil last 5 min

Train Model

Using Textgenrnn

108 Recipes. Not much but gave decent results

On CPU - Intel Core i7-8700K @ 3.70 Ghz, and 32 GB or RAM: 1 hour 45 minutes

On a NVIDIA QUADRO GV100 using CuDNN: 7 minutes



```
textgen.train_from_file(
   file_path=TEXT_TRAIN,
   new_model=True,
   num_epochs=40,
   gen_epochs=40,
   batch_size=128,
   rnn_layers=5,
   rmm_size=128,
   rnn_bidirectional=True,
   #dim_embeddings=100,
   #dropout=0.0,
   max_length=40,
   verbose=2
)
```

Generate Recipes

Using Textgenrnn

Generated recipes using different temperatures, which represent the "creativity" of the generated text.

Most recipes were reasonable. Names are copied.

A few goofs like:

#6

Name: sierra nevada pale ale clone cali mountain, Yeast: WLP001, Grains: 176.0 oz 2-Row Pale, Grains: 8.0 oz Carapils, Hops: 1.0 oz Cascade - Boil 60 min, Hops: 1.0 oz Cascade - Boil last 5 min, Hops: 1.0 oz Cascade - Boil last 5 min, Hops: 2.0 oz Cascade - Boil last 10 min, Hops: 2.0 oz Witlameot, Hops: 1.0 oz Centennial - Boil Last 0 min at flameout, Hops: 1.0 oz Centennial - Boil Last 15 min, Hops: 0.5 oz Crystal - Boil Last 0 min, flameout, Hops: 12.0 oz Honey - Boil Last 15 min, Hops: 4.0 oz Simcoe - Dry Hop after 45 days of pre primary fermentation, Additions: 0.0 oz Clarifier - Boil last 5 min

```
txt=textgen.generate(
    max_gen_length=1000,
    return_as_list = True,
    temperature=0.5
)
```

```
TEMPERATURE = 0.75
    Name: snowflake smoked porter ray daniels, Yeast: WLP007, Grains: 192.0 oz 2-Row Pale, Grains: 4.0 oz Crystal 40L,
    Grains: 4.0 oz Carafa Special II, Hops: 1.0 oz Perle - Boil 60 min, Hops: 1.0 oz Cascade - Boil Last 5 min, Additions:
    0.0 oz Clarifier - Boil last 5 min
    Name: english pale ale, Yeast: WLP002, Grains: 128.0 oz 2-Row Pale, Grains: 4.0 oz Caramel Munich, Grains: 48.0 oz
    2-Row Pale, Grains: 8.0 oz Crystal 40L, Grains: 4.0 oz Acidulated, Hops: 0.5 oz Magnum - Boil 60 min, Hops: 1.0 oz
    Cascade - Boil last 1 min, Additions: 0.0 oz Clarifier - Boil last 5 min
    Name: kit canadian breakfast stout place holder, Yeast: WLP001, Grains: 208.0 oz 2-Row, Grains: 12.0 oz Roasted Barley,
    Grains: 8.0 oz Chocolate, Grains: 4.0 oz Black Patent, Grains: 4.0 oz Chocolate, Hops: 1.0 oz Northern Brewer - Boil 60
    min, Additions: 0.0 oz Clarifier - Boil last 5 min
11
12
    Name: unicorn fart pale ale, Yeast: WLP001, Grains: 160.0 oz 2-Row Pale, Grains: 8.0 oz Carapils, Grains: 8.0 oz
    Crystal 60L, Grains: 8.0 oz Victory, Grains: 4.0 oz Carapils, Grains: 4.0 oz Chocolate, Hops: 1.0 oz Northern Brewer -
    Boil 60 min, Hops: 1.0 oz Northern Brewer - Boil Last 20 min, Hops: 0.5 oz Cascade - Boil Last 1 min, Hops: 2.0 oz
    Centennial - Dry hop in primary fermentation, 3-7 days, Additions: 0.0 oz Clarifier - Boil last 5 min
15
16 Name: kolsch ale, Yeast: WLP029, Grains: 240.0 oz 2-Row Pale, Grains: 8.0 oz White Wheat, Grains: 8.0 oz Chocolate,
```

BREW DAY

With the Help of BeerSmith3 and Tilt

Validated a few generated recipes using Beersmith, so check color, bitterness ratio, alcohol level etc...

Chose that one to enjoy during summer and named it Full Nerd #1

Yeast: WLP001,

Grains: 144.0 oz 2-Row Pale, 8.0 oz Crystal 10L, 8.0 oz Carapils,

Hops: 0.5 oz Warrior - Boil 60 min, 1.0 oz Cascade - Boil 20 min, 2.0 oz

AMARILLO - Boil last 1 min,

Additions: Clarifier - Boil last 5 min

Used the Tilt Hydrometer to monitor the fermentation











TensorFlow

5.2% ABV

650ml



AI HELPS DOMINO'S PREDICT WHEN THREE BILLION PIZZAS ARE READY FOR PICKUP

Domino's, a leader in pizza delivery, has over 17,000 stores worldwide and delivers more than 3 billion pizzas a year.

The company is using AI to improve order readiness accuracy, delivery routing, and marketing outreach.

With NVIDIA DGX-1 servers Domino's trains complex models, iterates quickly, and scales services. Training time improved 72x and order readiness prediction is now 95% accurate.

An Al-based "Points for Pie" campaign drove crowdsourced images to provide volume for model training, while increasing customer engagement and loyalty.



