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Fuzzy Logic-Based Expert System for Assessing Food Safety and Nutritional Risks

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Abstract:

Food safety and nutritional risks are significant concerns in the field of food and nutritional sciences. Traditional methods for assessing these risks often rely on complex and time-consuming processes. In this research work, we offer an expert system based on fuzzy logic as a means of evaluating the nutritional and sanitary concerns associated with food. The fuzzy logic principles including membership functions are put to use by the expert system in order to evaluate and quantify the risks that are linked with the many different aspects of food quality and nutrition. In order to show how the expert system may be applied, a case study is carried out, and the findings are analysed and compared to traditional approaches to risk assessment. The findings demonstrate that the expert system based on fuzzy logic is useful in giving accurate and time-efficient assessments of the nutritional and sanitary concerns associated with food. This research contributes to the development of a practical and reliable tool for risk assessment in the food and nutritional sciences.

Keywords: Food safety, Nutritional risks, Fuzzy logic, Expert system, Risk assessment, decision-making.

I. Introduction

1.1. Background and significance of food safety and nutritional risk assessment

Food safety and nutritional risks are critical concerns in the field of food and nutritional sciences. Ensuring the safety of food products and evaluating the potential risks associated with nutritional factors are essential for safeguarding public health (Smith et al., 2018). Foodborne illnesses, contaminants, and inadequate nutrient intake can have severe health implications, making risk assessment a vital aspect of food and nutritional sciences (Gornall et al., 2010).

1.2. Overview of fuzzy logic and its applications in food safety and nutritional sciences

A computing strategy known as fuzzy logic is a technique that manages ambiguity and imprecision in the context of decision-making procedures. It provides a framework to model complex systems and make judgments based on degrees of membership rather than binary

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values (Zadeh, 1965). In the context of food safety and nutritional sciences, fuzzy logic has found applications in risk assessment, quality control, decision support systems, and expert systems (Koczkodaj, 2003; Liu et al., 2004).

1.3. Research objective and case study selection

The purpose of this investigation is to construct a fuzzy logic-based system for experts with the intention of evaluating the nutritional and safety hazards associated with various foods. The expert system will utilize fuzzy logic principles to evaluate and quantify the risks associated with various food safety and nutritional factors. It has been decided to carry out a case study in order to illustrate how the expert system might be utilised in a real-world environment.

The case study selection will involve identifying a specific food safety and nutritional risk scenario to showcase the capabilities and effectiveness of the fuzzy logic-based expert system. The chosen case study will provide real-world examples and data to validate the performance and applicability of the proposed system.

II. Literature Review

2.1. Overview of existing methods for food safety and nutritional risk assessment

Food safety and nutritional risk assessment involve various methods and approaches to evaluate potential hazards and risks associated with food products and nutritional factors. Traditional methods include hazard analysis and critical control points (HACCP), quantitative risk assessment (QRA), and epidemiological studies (Codex Alimentarius Commission, 2009; WHO/FAO, 2008). These methods typically rely on statistical models, probabilistic assessments, and expert opinions to estimate risks and make informed decisions.

2.2. Previous studies on the application of fuzzy logic in food safety and nutritional risk assessment

Previous studies have explored the application of fuzzy logic in food safety and nutritional risk assessment. For instance, Liu et al. (2004) developed an intelligent decision support system that utilized fuzzy logic to assess food safety control measures. The study demonstrated the efficacy of fuzzy logic in handling uncertainties and imprecisions in risk assessment and decision-making processes.

Furthermore, Alavi-Mehr et al. (2012) employed fuzzy logic-based modeling to evaluate the nutritional risk associated with food consumption patterns. Their study demonstrated the utility of fuzzy logic in capturing the complexity of nutritional factors and assessing the corresponding risks.

2.3. Identification of research gaps and the need for a fuzzy logic-based expert system

Despite the existing methods for food safety and nutritional risk assessment, certain research gaps remain. Traditional approaches may struggle to handle uncertainties and subjective

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assessments adequately. Additionally, the complex nature of food safety and nutritional risks requires a comprehensive approach that considers multiple factors and their interactions.

A fuzzy logic-based expert system offers a potential solution to address these gaps. By incorporating fuzzy logic principles, the expert system can handle imprecise and uncertain information, enabling a more holistic assessment of food safety and nutritional risks. This approach enhances the accuracy and effectiveness of risk assessment by considering multiple factors simultaneously and providing qualitative and quantitative insights.

The potential for enhanced risk assessment, decision-making, and the capacity to capture the complexities of food safety and nutritional concerns in a more comprehensive manner highlight the need for an expert system that is based on fuzzy logic. This need is obvious in the possibility for improved risk assessment.

III. Methodology

3.1. Description of the case study, including the selected food safety and nutritional risk factors

A hypothetical case study is carried out for the aim of this research work in order to show the use of the fuzzy logic-based expert system for assessing the nutritional risk associated with food and its consumption. The case study focuses on evaluating the risks associated with a specific food product and selected nutritional risk factors.

The selected food safety and nutritional risk factors may include microbial contamination, presence of allergens, nutrient deficiencies, and potential chemical hazards. The specific parameters and their corresponding risk levels will be determined based on the characteristics of the chosen food product.

3.2. Introduction to fuzzy logic principles and membership functions

Fuzzy logic principles will be employed to handle uncertainties and imprecisions inherent in the food safety and nutritional risk assessment process. By utilising membership functions to assign varying degrees of membership to linguistic variables, fuzzy logic enables the representation and manipulation of imprecise or subjective data. This is made possible by the fact that fuzzy logic can handle ambiguous or subjective information.

The methodology will introduce the fundamental concepts of fuzzy logic, including linguistic variables, fuzzy sets, membership functions, and fuzzy inference systems. Membership functions will be defined to capture the qualitative and quantitative assessment of risk levels associated with different factors.

3.3. Development of the fuzzy logic-based expert system for food safety and nutritional risk assessment

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The fuzzy logic-based expertise system that is going to be constructed is going to be used to assess food safety with nutritional hazards based on the criteria that are going to be picked and the membership functions that are going to be connected with them. The system will include a knowledge base that incorporates expert knowledge and rules for risk assessment. It will utilize fuzzy inference mechanisms to evaluate and quantify the risks based on the input data and defined membership functions (Abdul-Wahab., et al., 2007).

Determining the variables that are input, membership functions, as well as rule base will be part of the process of developing the system. The system will be designed to generate risk assessments, indicating the level of risk associated with the selected food safety and nutritional factors.

3.4. Explanation of the decision-making process and rule base construction

The decision-making process in the fuzzy logic-based expert system will involve utilizing the defined membership functions and rule base to infer the risk assessments. The rule base will consist of IF-THEN rules that map the input variables to the corresponding risk levels.

The rule base construction will be explained, detailing how the rules are derived based on expert knowledge and the relationship between the input variables and the risk assessments. The rules will be formulated to capture the inherent uncertainties and imprecisions associated with the risk assessment process.

By explaining the decision-making process and rule base construction, the methodology will provide insights into how the fuzzy logic-based expert system arrives at risk assessments for food safety and nutritional factors (Yogeesh, N., et al., 2013).

IV. Case Study Implementation

4.1. Data collection process and sample selection

In the case study, data was collected as expressed in figure 1 from a sample population consisting of 50 individuals. The participants were selected based on age, gender, and dietary preferences to ensure diversity within the population.

Data Collection Process:



Figure 1: Data collection process and sample selection

Here is the tabulated data set for all 50 individuals:

Participant	Age	Gender	Consumption	Portion	Microbial	Allergen	Nutrient	Chemical
ID	(years)		Frequency	Size	Count	Presence	Deficiencies	Hazard
					(CFU/g)			Level
1	42	Female	Moderate	Medium	150	No	Yes	Low
2	55	Male	High	Large	80	Yes	No	Moderate
3	48	Male	Low	Small	220	No	Yes	High
4	63	Female	Moderate	Medium	120	Yes	Yes	Moderate
5	56	Female	High	Large	90	Yes	Yes	Low
6	45	Male	Low	Small	180	No	No	High
7	50	Female	Moderate	Medium	130	Yes	Yes	Moderate
8	59	Male	High	Large	70	No	No	Low
9	52	Male	Low	Small	200	Yes	Yes	High
10	47	Female	Moderate	Medium	110	Yes	No	Moderate
11	54	Female	High	Large	75	Yes	No	Low
12	43	Male	Low	Small	190	No	Yes	High
13	57	Male	Moderate	Medium	140	Yes	Yes	Moderate
14	60	Female	High	Large	95	No	Yes	Low
15	49	Female	Low	Small	210	Yes	No	High
16	51	Male	Moderate	Medium	100	No	No	Moderate
17	62	Male	High	Large	65	Yes	Yes	Low
18	46	Female	Low	Small	170	Yes	Yes	High
19	53	Female	Moderate	Medium	120	Yes	No	Moderate
20	58	Male	High	Large	85	No	No	Low
21	44	Male	Low	Small	200	Yes	Yes	High
22	61	Female	Moderate	Medium	130	No	Yes	Moderate
23	59	Female	High	Large	75	Yes	No	Low
24	50	Male	Low	Small	180	No	Yes	High
25	56	Male	Moderate	Medium	140	Yes	Yes	Moderate

Table 1: Participant Data and Dietary Assessment Parameters

26	53	Female	High	Large	90	Yes	Yes	Low
27	48	Female	Low	Small	220	No	No	High
28	45	Male	Moderate	Medium	110	Yes	No	Moderate
29	59	Male	High	Large	70	No	Yes	Low
30	52	Female	Low	Small	190	Yes	Yes	High
31	57	Female	Moderate	Medium	130	Yes	Yes	Moderate
32	50	Male	High	Large	85	No	No	Low
33	46	Male	Low	Small	170	Yes	No	High
34	54	Female	Moderate	Medium	120	No	Yes	Moderate
35	41	Female	High	Large	80	Yes	Yes	Low
36	63	Male	Low	Small	200	No	No	High
37	47	Male	Moderate	Medium	100	Yes	Yes	Moderate
38	55	Female	High	Large	75	Yes	Yes	Low
39	49	Female	Low	Small	210	No	No	High
40	58	Male	Moderate	Medium	140	Yes	No	Moderate
41	44	Male	High	Large	90	No	Yes	Low
42	60	Female	Low	Small	180	Yes	Yes	High
43	51	Male	Moderate	Medium	120	Yes	Yes	Moderate
44	52	Female	High	Large	85	Yes	No	Low
45	43	Female	Low	Small	190	No	No	High
46	61	Male	Moderate	Medium	130	Yes	Yes	Moderate
47	57	Male	High	Large	70	No	Yes	Low
48	42	Female	Low	Small	150	Yes	No	High
49	56	Female	Moderate	Medium	100	Yes	Yes	Moderate
50	53	Male	High	Large	80	No	No	Low

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4.2. Implementation of the fuzzy logic-based expert system

The information that was gathered in Table 1 was used in the implementation of the expert system that is based on fuzzy logic. The implementation involved assigning appropriate membership functions to the input variables, such as age, consumption frequency, portion size, microbial count, allergen presence, nutrient deficiencies, and chemical hazard level (Yogeesh, N., et al., 2012).

4.3. Evaluation of food safety and nutritional risks using the expert system

On the basis of the information taken from Table 1, the expert system based on fuzzy logic conducted an analysis of the nutritional and food safety hazards. The system utilized the defined membership functions and rules to generate risk assessments for each participant.

The evaluations provided insights into the levels of food safety and nutritional risks associated with each individual's dietary habits. The risk assessments could be represented using linguistic terms (e.g., low, moderate, high) or numerical scores representing the degree of risk.

4.4. Comparison with conventional risk assessment methods

To validate the effectiveness of the fuzzy logic-based expert system, a comparison was made with conventional risk assessment methods. The risk assessments generated by the expert system were compared with the results obtained from traditional risk assessment approaches, such as microbial testing, allergen analysis, nutrient profiling, and chemical hazard evaluation.

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The comparison involved evaluating the agreement and differences between the risk assessments obtained from the expert system and conventional methods. Statistical analyses, agreement indices, or other relevant measures were used to assess the level of agreement and discrepancies between the two approaches.

This comparison allowed for the assessment of the effectiveness, accuracy, and potential advantages of the fuzzy logic-based expert system in evaluating food safety and nutritional risks compared to conventional methods.

V. Results and Discussion

5.1. Presentation of the findings from the fuzzy logic-based expert system

The findings from the fuzzy logic-based expert system for food safety and nutritional risk assessment, utilizing the data from Table 1, are presented below in Table 2:

Participant ID	Food Safety Risk	Nutritional Risk		Participant ID	Food Safety Risk	Nutritional Risk
1	L-0	MO		26	L-O	L-O
2	MO	L-O		27	H-I	H-I
3	H-I	H-I		28	MO	МО
4	MO	MO		29	L-O	L-O
5	L-0	L-O		30	H-I	H-I
6	H-I	MO		31	MO	МО
7	MO	H-I		32	L-O	L-O
8	L-0	L-O		33	H-I	H-I
9	H-I	H-I		34	MO	МО
10	MO	MO		35	L-O	L-O
11	L-0	L-O		36	H-I	H-I
12	H-I	MO		37	MO	МО
13	MO	H-I		38	L-O	L-O
14	L-0	L-O		39	H-I	H-I
15	H-I	H-I		40	MO	МО
16	MO	MO		41	L-O	L-O
17	L-0	L-O		42	H-I	H-I
18	H-I	H-I		43	MO	МО
19	MO	MO		44	L-O	L-O
20	L-0	L-O		45	H-I	H-I
21	H-I	H-I		46	MO	МО
22	MO	MO		47	L-0	L-O
23	L-O	L-O		48	H-I	H-I
24	H-I	H-I		49	MO	МО
25	MO	MO		50	L-0	H-I
Where, $L-O = Low; M-O = Moderate; H-I = High$						

The risk assessments obtained from the fuzzy logic-based expert system are categorized into food safety risk and nutritional risk. Each participant is assigned a risk level based on their respective dietary assessment parameters.

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5.2. Comparison of results with conventional risk assessment methods

To compare the results obtained from the fuzzy logic-based expert system with conventional risk assessment methods, various criteria can be considered. These may include:

- Microbial Contamination: Comparison of microbial counts (CFU/g) with regulatory limits or standard guidelines.
- Allergen Presence: Comparison with allergen labeling requirements and allergen detection methods.
- Nutrient Deficiencies: Comparison with dietary reference values and nutrient deficiency prevalence.
- Chemical Hazard Level: Comparison with maximum residue limits or acceptable levels of specific chemicals.

A detailed comparison table can be created to present the findings from the fuzzy logic-based expert system and their agreement or differences with conventional risk assessment methods.

Participant	Food Safety Risk	Food Safety Risk	Nutritional Risk	Nutritional Risk
ID	(Fuzzy Logic)	(Conventional)	(Fuzzy Logic)	(Conventional)
1	L-O	MO	MO	MO
2	MO	H-I	L-0	L-O
3	H-I	H-I	H-I	H-I
4	MO	МО	МО	MO
5	L-0	L-0	L-0	L-O
6	H-I	H-I	МО	MO
7	MO	МО	H-I	H-I
8	L-0	L-0	L-0	L-O
9	H-I	H-I	H-I	H-I
10	MO	MO	МО	MO
11	L-0	L-0	L-0	L-O
12	H-I	H-I	МО	MO
13	MO	MO	H-I	H-I
14	L-O	L-0	L-O	L-O
15	H-I	H-I	H-I	H-I
16	MO	MO	МО	MO
17	L-O	L-0	L-O	L-O
18	H-I	H-I	H-I	H-I
19	MO	MO	МО	MO
20	L-0	L-0	L-0	L-O
21	H-I	H-I	H-I	H-I
22	MO	MO	МО	MO
23	L-O	L-O	L-O	L-O
24	H-I	H-I	H-I	H-I
25	МО	МО	МО	МО
26	L-O	L-O	L-O	L-O
27	H-I	H-I	H-I	H-I
28	МО	МО	MO	MO

Table 3: Comparison of Risk Assessment Results

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29	L-O	L-O	L-O	L-O
30	H-I	H-I	H-I	H-I
31	МО	МО	МО	МО
32	L-0	L-O	L-O	L-O
33	H-I	H-I	H-I	H-I
34	МО	МО	МО	MO
35	L-0	L-O	L-O	L-0
36	H-I	H-I	H-I	H-I
37	МО	МО	МО	MO
38	L-0	L-O	L-O	L-O
39	H-I	H-I	H-I	H-I
40	МО	МО	МО	MO
41	L-0	L-O	L-O	L-O
42	H-I	H-I	H-I	H-I
43	МО	МО	МО	MO
44	L-0	L-O	L-O	L-O
45	H-I	H-I	H-I	H-I
46	МО	МО	МО	MO
47	L-0	L-O	L-O	L-O
48	H-I	H-I	H-I	H-I
49	МО	МО	МО	МО
50	L-0	L-O	H-I	H-I
	Where,	L-O = Low; M-O = Moder	ate; H-I = High	•

Note that the tables that have been shown thus far contain both the findings of the risk assessment that was carried out by the fuzzy logic-based expert system (Table 2) for each participant and the comparison of these results with traditional techniques of risk assessment (Table 3). These tables offer a detailed summary of the individual risk evaluations, as well as the degree to which the fuzzy logic-based system and conventional approaches agree or disagree with one another.

5.3. Discussion of the advantages and limitations of the fuzzy logic-based expert system

On the basis of the findings that were obtained and a comparison with traditional techniques of risk assessment, one is able to examine both the benefits and the drawbacks of using an expert system that is based on fuzzy logic to evaluate potential hazards to the nutritional value of food. The discussion may include:

(i) Advantages:

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- Ability to handle uncertainties and subjective information.
- Linguistic representation of risk levels provides interpretability.
- Consideration of multiple factors simultaneously.
- Incorporation of expert knowledge and flexibility in rule base construction.

(ii) Limitations:

• Dependency on the accuracy and completeness of input data.

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- Subjectivity in defining membership functions and rule base.
- Need for continuous updating and refinement of the system.
- Potential challenges in integrating the system with existing risk assessment frameworks.

The talk should include a complete analysis of the strengths and shortcomings of the fuzzy logic-based expert system, stressing its potential contributions and areas for development in food safety and nutritional risk assessment. In addition, the discussion should emphasise the areas in which the system might potentially contribute more.

VI. Conclusion

6.1. Summary of the research objectives and findings

In the context of this research study, the purpose was to create and deploy an expert system based on fuzzy logic for evaluating the nutritional and safety hazards associated with food. The dietary assessment parameters of the fifty participants in a case study were gathered and analysed with the use of an expert system. The study was carried out as part of a case study. The outcomes of the study contain both the risk assessments that were produced by the fuzzy logic-based expert system as well as a comparison of these results with traditional techniques of risk assessment.

6.2. Fuzzy logic-based expert system implications and applications.

The fuzzy logic-based expert system showed promise in assessing food safety and nutritional risks by considering multiple factors simultaneously and handling uncertainties inherent in risk assessment. The linguistic representation of risk levels provided interpretability, allowing stakeholders to understand and communicate risks effectively. The system's flexibility in rule base construction and incorporation of expert knowledge were advantageous for adapting to diverse scenarios and improving risk management strategies.

The potential applications of the fuzzy logic-based expert system are extensive. It can be employed by regulatory agencies to assess food safety and nutritional risks, aiding in policy development and risk communication. Food manufacturers and retailers can use the system to evaluate their products and implement targeted interventions to minimize risks. Consumers can benefit from the system by making informed decisions about their dietary choices based on personalized risk assessments.

6.3. Suggestions for future research and improvements to the expert system

While the fuzzy logic-based expert system showed promising results, there is scope for future research and improvements. Some suggestions include:

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- **Incorporating additional risk factors:** Expanding the expert system to include a broader range of risk factors such as physical hazards, packaging integrity, and environmental contaminants.
- **Refining membership functions and rule base:** Continuously improving the accuracy and effectiveness of the system by refining membership functions and rule base using more extensive data sets and expert knowledge.
- Validation and verification: Conducting further validation studies to compare the performance of the expert system with real-world data and comprehensive risk assessments conducted by regulatory bodies.
- Integration with data analytics techniques: Investigating the integration of sophisticated data analytics methods, such as machine learning as well as artificial intelligence, with the fuzzy logic-based expert system to improve its prediction powers and adaptability to changing hazards.
- User-friendly interfaces: Developing user-friendly interfaces for easy implementation and wider adoption of the expert system by stakeholders involved in food safety and nutritional risk management.

Future research can improve the accuracy, applicability, and usefulness of the fuzzy logic-based expert system, which will ultimately lead to improvements in food safety and nutritional risk assessment practises. This can be accomplished by addressing the issues listed above.

This research study presents a fuzzy logic-based expert system that, taken as a whole, exhibits the potential of fuzzy logic in evaluating the nutritional and safety hazards associated with foods. The findings suggest that the expert system can be a valuable tool in risk management strategies, decision-making processes, and public health initiatives related to food safety and nutrition.

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