Package ‘SurrogateRsq’

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Type Package

Title Goodness-of-Fit Analysis for Categorical Data using the Surrogate R-Squared

Version 0.2.1

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Description To assess and compare the models’ goodness of fit, R-squared is one of the most popular measures. For categorical data analysis, however, no universally adopted R-squared measure can resemble the ordinary least square (OLS) R-squared for linear models with continuous data. This package implement the surrogate R-squared measure for categorical data analysis, which is proposed in the study of Dungang Liu, Xiaorui Zhu, Brandon Greenwell, and Zewei Lin (2022) <doi:10.1111/bmsp.12289>. It can generate a point or interval measure of the surrogate R-squared. It can also provide a ranking measure of the percentage contribution of each variable to the overall surrogate R-squared. This ranking assessment allows one to check the importance of each variable in terms of their explained variance. This package can be jointly used with other existing R packages for variable selection and model diagnostics in the model-building process.

License GPL (>= 2)

Encoding UTF-8

LazyData true

RoxygenNote 7.2.3

Depends R (>= 3.5.0), MASS (>= 7.3-54), PAsso (>= 0.1.10), progress (>= 1.2.0), scales (>= 1.1.1)

Suggests R.rsp, knitr, rmarkdown, testthat (>= 3.0.0), dplyr (>= 1.1.1)

Config/testthat/edition 3


BugReports https://github.com/XiaoruiZhu/SurrogateRsq/issues

VignetteBuilder R.rsp
Description

A red wine tasting preference data used in the study of Cortez, Cerdeira, Almeida, Matos, and Reis 2009. This red wine contains 1599 samples and 12 variables including the tasting preference score of red wine and its physicochemical characteristics.

Usage

data(RedWine)

Format

A data frame with 1599 rows, quality score, and 11 variables of physicochemical properties of wines.

- **quality** Tasting preference is a rating score provided by a minimum of three sensory with ordinal values from 0 (very bad) to 10 (excellent). The final sensory score is the median of these evaluations.
- **fixed.acidity** The fixed acidity is the physicochemical property in unit (g(tartaric acid)/dm^3).
- **volatile.acidity** The volatile acidity is in unit g(acetic acid)/dm^3.
- **citric.acid** The citric acidity is in unit g/dm^3.
- **residual.sugar** The residual sugar is in unit g/dm^3.
- **chlorides** The chlorides is in unit g(sodium chloride)/dm^3.
- **free.sulfur.dioxide** The free sulfur dioxide is in unit mg/dm^3.
• total sulfur dioxide The total sulfur dioxide is in unit mg/dm^3.
• density The density is in unit g/cm^3.
• pH The wine’s pH value.
• sulphates The sulphates is in unit g(potassium sulphates)/dm^3.
• alcohol The alcohol is in unit \[
\]

References

Examples
head(RedWine)

surr_rsq

A function to calculate the surrogate R-squared measure.

Description
It can provide the surrogate R-squared for a user specified model. This function will generate an S3 object of surrogate R-squared measure that will be called from other functions of this package. The generic S3 function print is also developed to present the surrogate R-squared measure.

Usage
surr_rsq(model, full_model, avg.num = 30, ...)

Arguments
model A reduced model that needs to be investigated. The reported surrogate R-square is for this reduced model.
full_model A full model that contains all of the predictors in the data set. This model object should also contain the dataset for fitting the full model and the reduced model in the first argument.
avg.num The number of replication for the averaging of surrogate R-square.
... Additional optional arguments.

Value
An object of class "surr_rsq" is a list containing the following components:
surr_rsq the surrogate R-square value;
reduced_model the reduced model under investigation. It should be a subset of the full model;
full_model the full model used for generating the surrogate response. It should have passed initial variable screening and model diagnostics (see Paper for reference);
data the dataset contains the response variable and all the predictors.
References


Examples

    data("RedWine")

    full_formula <- as.formula(quality ~ fixed.acidity + volatile.acidity +
                              citric.acid + residual.sugar + chlorides + free.sulfur.dioxide +
                              total.sulfur.dioxide + density + pH + sulphates + alcohol)

    full_mod <- polr(formula = full_formula,
                     data=RedWine, method = "probit")

    select_model <- update(full_mod, formula = ". ~ . - fixed.acidity -
                            citric.acid - residual.sugar - density")

    surr_obj_sele_mod <- surr_rsq(model = select_model, full_model = full_mod,
                                  data = RedWine, avg.num = 30)

    print(surr_obj_sele_mod$surr_rsq, digits = 3)

surr_rsq_ci

A function to calculate the interval estimate of the surrogate R-squared measure

Description

This function generates the interval measure of surrogate R-squared by bootstrap.

Usage

    surr_rsq_ci(surr_rsq, alpha = 0.05, B = 1000, ...)

Arguments

surr_rsq  A object of class "surr_rsq" that is generated by the function "surr_rsq". It
           contains the following components: surr_rsq, reduced_model, full_model, and
           data.
alpha     The significance level alpha. The confidence level is 1-alpha.
B         The number of bootstrap replications.
...       Additional optional arguments.

Value

An list that contains the CI_lower, CI_upper.
Examples

```r
data("RedWine")

full_formula <- as.formula(quality ~ fixed.acidity + volatile.acidity + citric.acid + residual.sugar + chlorides + free.sulfur.dioxide + total.sulfur.dioxide + density + pH + sulphates + alcohol)

fullmodel <- polr(formula = full_formula, data = RedWine, method = "probit")

select_model <- update(fullmodel, formula = ". ~ . - fixed.acidity - citric.acid - residual.sugar - density")

surr_rsq_select <- surr_rsq(select_model, fullmodel, data = RedWine, avg.num = 30)

# surr_rsq_ci(surr_rsq_select, alpha = 0.05, B = 1000) # Not run, it takes time.
```

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### `surr_rsq_rank`

#### Description

This function calculates reduction of the surrogate R-squared goodness-of-fit of each variable to measure their relative explanatory power. This function creates a table containing the reductions of surrogate R-squared by removing each one of variables in the model.

#### Usage

```r
surr_rsq_rank(object, avg.num = 30, var.set = NA, ...)
```

#### Arguments

- **object**: A object of class "surr_rsq" that is generated by the function "surr_rsq". It contains the following components: `surr_rsq`, `reduced_model`, `full_model`, and `data`.
- **avg.num**: The number of replication for the averaging of surrogate R-square.
- **var.set**: A list that contains a few sets. Each component of these sets represents the variables that you want to examine for the contribution of goodness of fit. Then, for one component of this list, a model will fit by removing the specified variables.
- **...**: Additional optional arguments.

#### Value

The default return is a list that contains the contribution of Surrogate R-squared for each variable in the `full_model`. If the `var.set` is specified, the return is a list of the contribution of the groups of variables in the `var.set`. 
WhiteWine

White wine quality dataset of the Portuguese "Vinho Verde" wine

Description
A white wine tasting preference data used in the study of Cortez, Cerdeira, Almeida, Matos, and Reis 2009. This white wine contains 4898 white vinho verde wine samples and 12 variables including the tasting preference score of white wine and its physicochemical characteristics.

Usage
data(WhiteWine)

Format
A data frame with 4898 rows, quality score, and 11 variables of physicochemical properties of wines.

- quality Tasting preference is a rating score provided by a minimum of three sensory with ordinal values from 0 (very bad) to 10 (excellent). The final sensory score is the median of these evaluations.
- fixed.acidity The fixed acidity is the physicochemical property in unit (g(tartaric acid)/dm^3).
- volatile.acidity The volatile acidity is in unit g(acetic acid)/dm^3.
- citric.acid The citric acidity is in unit g/dm^3.
- residual.sugar The residual sugar is in unit g/dm^3.
- chlorides The chlorides is in unit g(sodium chloride)/dm^3.
• `free.sulfur.dioxide` The free sulfur dioxide is in unit mg/dm$^3$.
• `total.sulfur.dioxide` The total sulfur dioxide is in unit mg/dm$^3$.
• `density` The density is in unit g/cm$^3$.
• `pH` The wine’s pH value.
• `sulphates` The sulphates is in unit g(potassium sulphates)/dm$^3$.
• `alcohol` The alcohol is in unit \}

References


Examples

`head(WhiteWine)`
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