Vi-Liquid: Unknown Liquid Identification with Your Smartphone Vibration

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Motivation

1. The potential application scenarios of ubiquitous liquid testing.



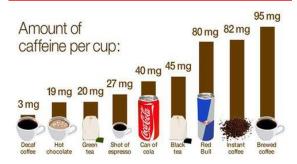
Fake luxury perfume



In-home urine testing



monitoring Caffeine intake from drinks



2. The existing liquid testing systems require specialized external devices

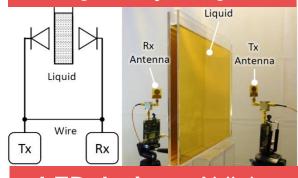




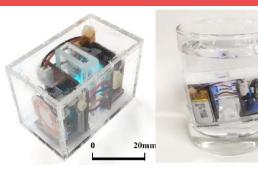
RFID devices: TagScan [Mobicom '17]



UWB devices: LiquID [MobiSys '18]



LED devices: Al-light [Ubicomp '18]



3. Whether we can identify unknown liquids with a commercial device, such as a smartphone?

Vi-Liquid

Proposed: Liquid Viscosity Measurement on Smartphones using Vibration



Using iphone to Measure Liquid Viscosity

The user interface

Challenges

(i) It is unclear how to calculate the viscosity by leveraging the influence and physical characters from active vibration to the liquid. It is necessary to build up a model.

(ii) The maximum sampling rate through API is limited to 100Hz in the COTS smartphones, the sampled signals are distorted and causing measurement errors.

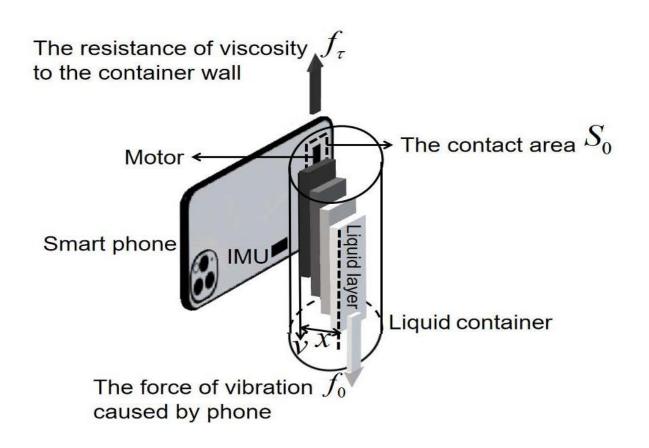
The change of liquid volume makes the viscosity measurement inconsistent. The (iii) vibration signal directly transmitted to the accelerometer overwhelms the low SNR signal reflected by the target liquid.

Two main interferences:

- **1** Direct transmission vibration
- ② Liquid volume

Theoretical Models

1. Liquid Viscosity and the Shearing Force



Liquid Viscosity
$$\eta = \frac{hN}{V} e^{\frac{\Delta G}{RT}}$$
 (1)

 ΔG : Gibbs energy change of the molecule

V: Molar volume of the molecule

T: Temperature

h : Prang Gram **constant**

N : Avogadro **constant**

R: Boltzmann constant

Shearing Force
$$f_{\tau} = \eta S_0 \frac{v}{v}$$
 (2)

 η : Viscosity

 S_0 : Contact area between the liquid layer and container

v: Movement speed of the liquid

x: Layer depth of moving liquid

Given a certain liquid volume and vibration, $S_0 \frac{v}{x}$ can be considered as **constants**

Theoretical models

2. Viscosity Calculation leveraging Vibration

Steady state

$$m\frac{d^{2}x}{dt^{2}} + \beta \frac{dx}{dt} + kx = (f_{0} - f_{\tau}) \sin(\omega t) \quad (3)$$

$$x_{vib} = \frac{f_{0} - f_{\tau}}{\sqrt{k - \omega^{2}m)^{2} + (\beta \omega)^{2}}} \sin(\omega t - \phi) \quad (4)$$

$$A = \frac{f_{0} - f_{\tau}}{\sqrt{(k - \omega^{2}m)^{2} + (\beta \omega)^{2}}} \quad (5)$$

$$\lambda = \frac{x_{decay}(t)}{x_{decay}(t+T)} = e^{T\frac{\beta}{2m}} \quad (8)$$

 β : Damping coefficient affected by viscosity k: Container elastic coefficient constant

 f_{τ} : Shearing Force

 f_0 : External force constant

 ω : Angular frequency of vibro-motor

m: Mass of the vibrated liquid layer (known as Stokes boundary layer)

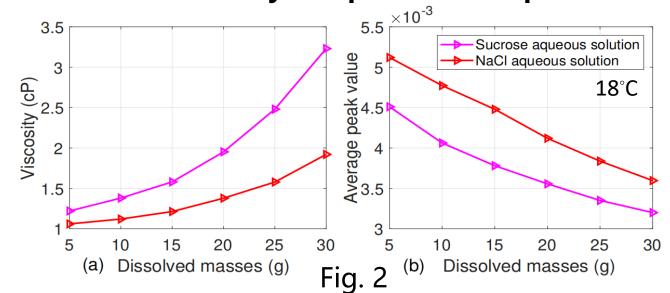
Feasibility Study

Experimental Setup



Fig. 1

1. The Viscosity Uniqueness of Liquids



2. The Impact of Mass

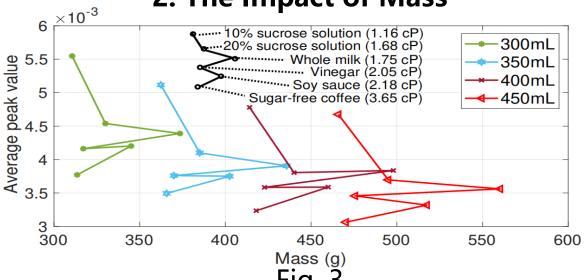


Fig. 3

3. Attenuation in decaying-state

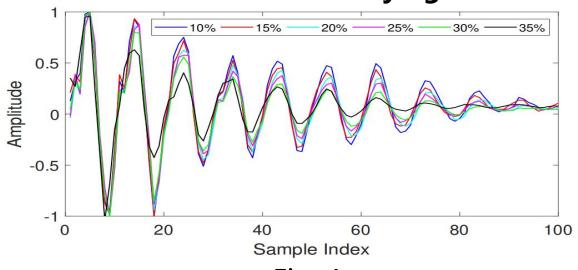
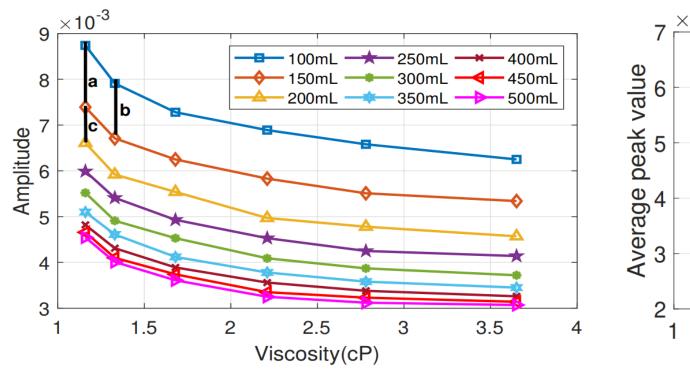


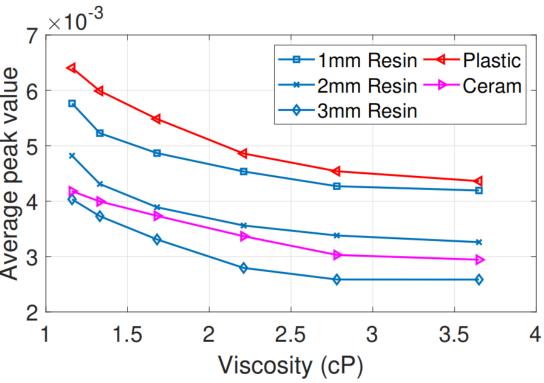
Fig. 4

Feasibility Study

4. The Volume interference

5. The Impact of Container

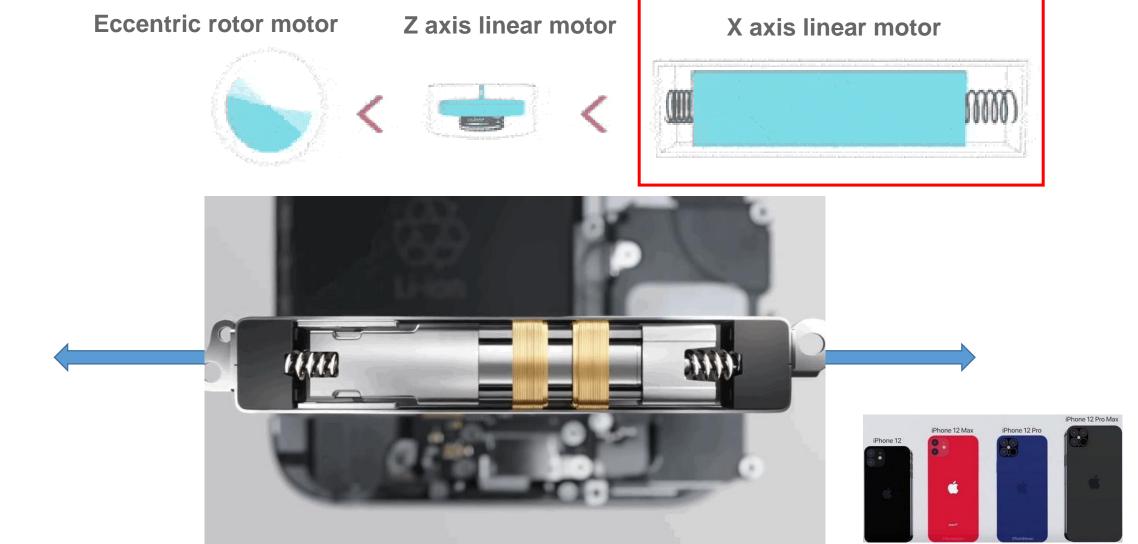




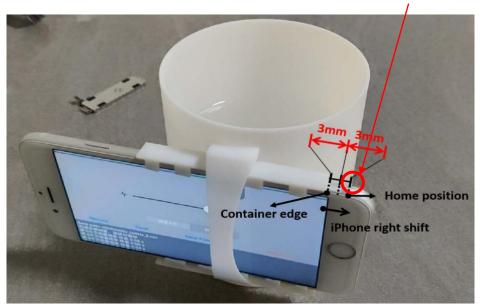
Affect contact area between the liquid layer and container S_0 .

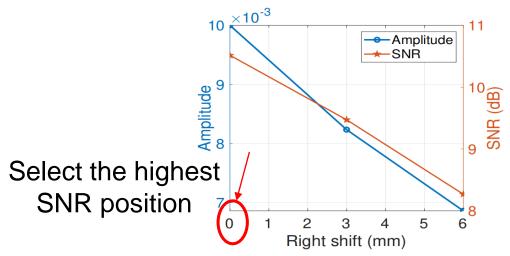
Affect container elastic coefficient constant k.

1. Vibro-motor Selection

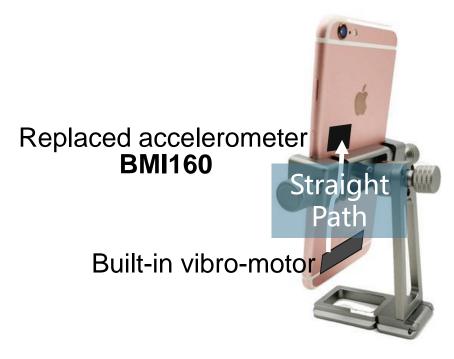


2. Mobile Phone Placement Selection





3. Combating Straight Path Interference



Original Signal

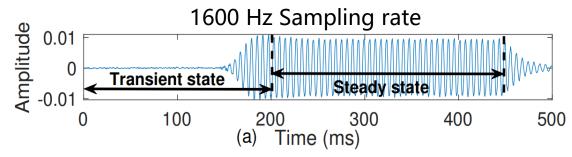
$$X_{NS} = X - S$$

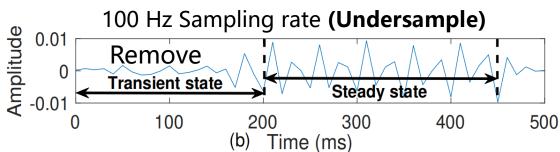
None Straight path
Amplitude-frequency Signal

Straight Path

Challenge:

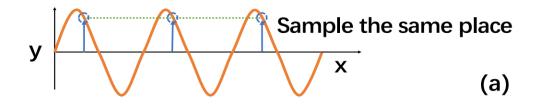
The vibration frequency of vibro-motor at around **167 Hz**



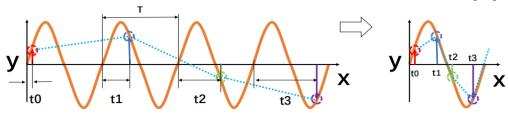


Solution:

Sample at a distinct time point in each period (e.g., start sampling after t0, t1, t2, and t3)







5. Orthogonal Matching Pursuit based Reconstruction (OMPR)

(Sampling rate: **400 Hz** → **1600 Hz**)

Solution:

The low sampling signal can express as

$$y = \varphi x$$

x: the high sampling rate signal

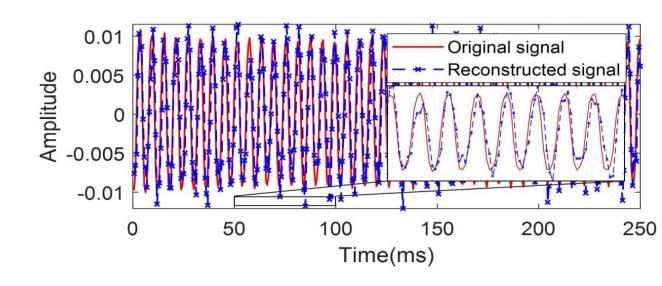
 φ : sampling matrix

We know that the original high sampling rate signal has sparsity in the discrete Fourier transform domain, and the sparsified signal can be expressed as f:

$$y = \varphi \phi f$$

 ϕ : an inverse transform operator $\varphi \phi$: the observation matrix T.

Result:

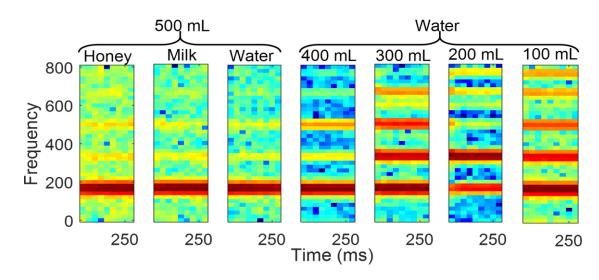


5. Combating Volume Change Impact

Helmholtz vibration theory

propagation speed of vibration

Resonance frequency
$$f_r = \frac{v}{2\pi} \sqrt{\frac{C}{V_l}}$$
 Container conductivity liquid volume



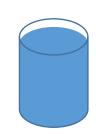
The volume weight vector W_{volume}



certain volume liquid

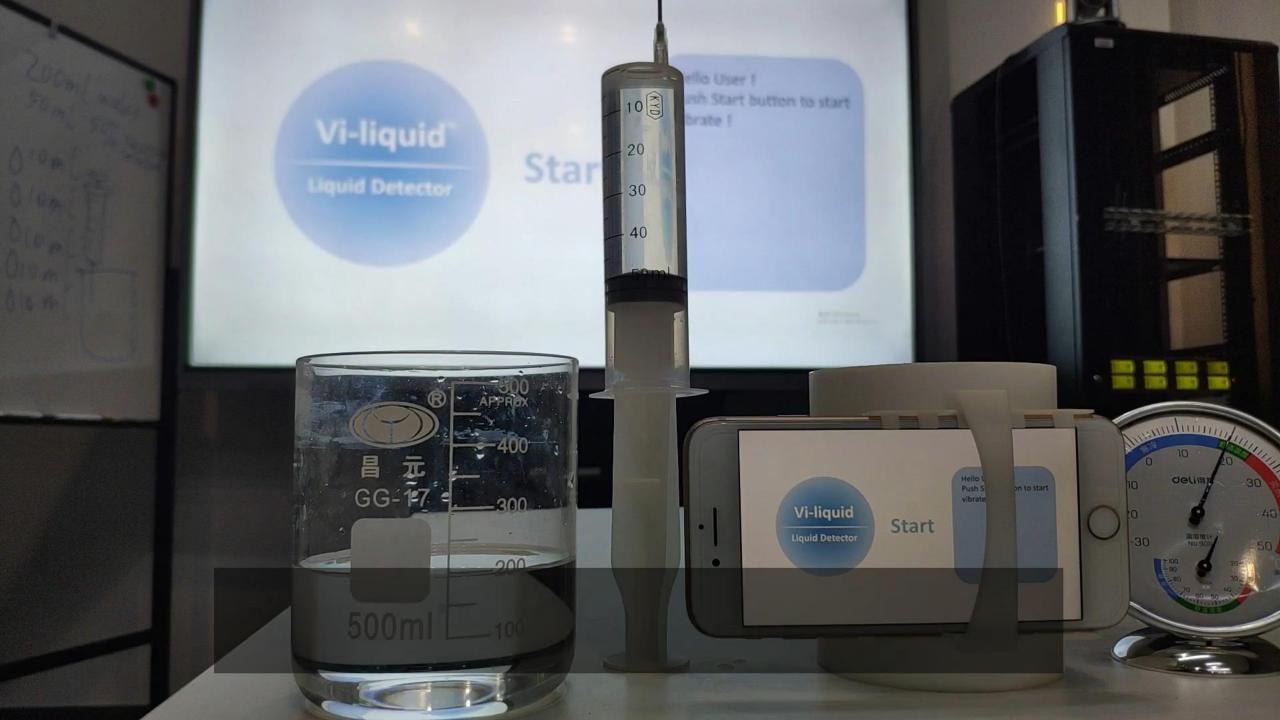
the amplitude of certain volume liquids at frequency bin *i*

$$W_{volume} = \left[\frac{a^{vol_1}}{a^{ref_1}}, \dots, \frac{a^{vol_800Hz}}{a^{ref_800Hz}} \right]$$



the amplitude of reference liquid at frequency bin *i*

500 ml liquid as the reference liquid



1. Liquid Identification Performance

Average classification accuracy is **95.47%** for 30 kinds of liquids. KNN (K=1)

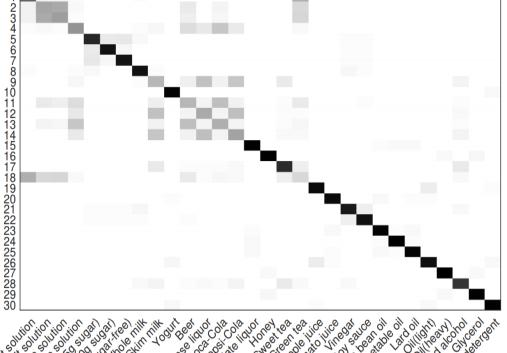


■ iPhone 7P &

3D-printed container

■ 10 times measurement 25 age

■ 30 different liquids

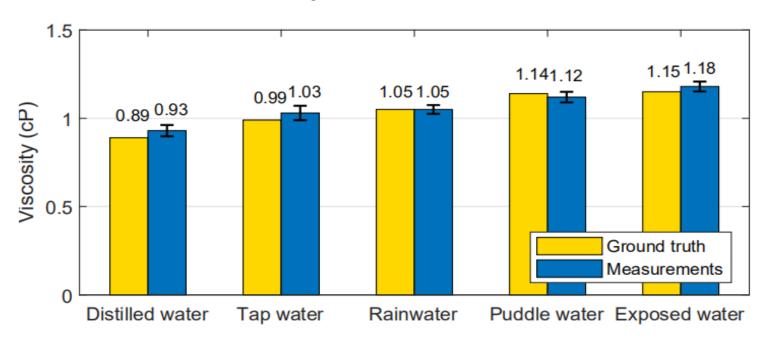


Comparing to the ground truth, the mean relative error of our system is 2.9%

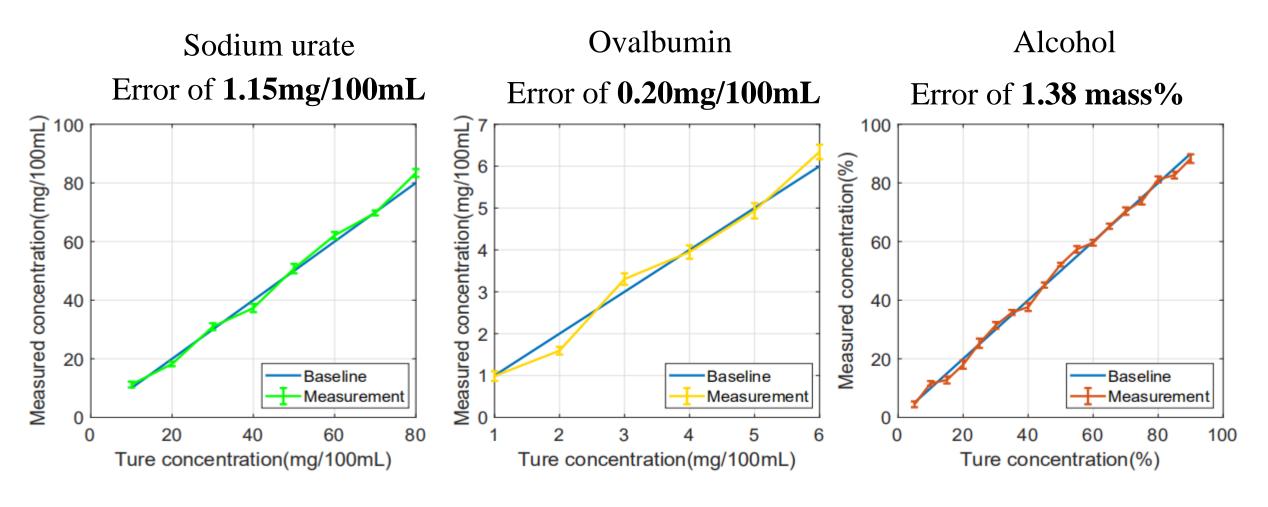
Liquid	β	$f_{\tau(N)}$	Vi-Liquid(cP)	GT(cP)	Error(%)
5%salt solution	0.8775	0.0134	1.03±0.019	1.00	3.00
10% salt solution	0.8757	0.0142	1.09 ± 0.019	1.07	1.87
5%sucrose solution	0.8760	0.0140	1.08 ± 0.025	1.06	1.89
10%sucrose solution	0.8745	0.0155	1.19 ± 0.031	1.16	2.59
Coffee(10g sugar)	1.3770	0.0498	3.83 ± 0.194	3.78	1.32
Coffee(15g sugar)	1.4392	0.0525	4.04 ± 0.094	3.94	2.53
Coffee(sugar-free)	1.3566	0.0489	3.76 ± 0.169	3.65	3.01
Whole milk	0.8980	0.0218	1.68 ± 0.119	1.75	4.00
Skim milk	0.8745	0.0156	1.20 ± 0.075	1.26	4.76
Yogurt	55.545	2.0887	159.14±4.800	152.45	4.39
Beer	0.8748	0.0148	1.14 ± 0.013	1.11	2.70
Chinese liquor	0.8745	0.0155	1.19 ± 0.031	1.23	3.25
Coca-Cola	0.8747	0.0149	1.15 ± 0.019	1.13	1.77
Pepsi-Cola	0.8745	0.159	1.22 ± 0.013	1.24	1.61
Chocolate liquor	14.888	0.5625	43.28±0.756	40.06	3.22
Honey	1009.8	37.899	2815.28 ± 58.88	3000.12	6.16
Sweet tea	0.8751	0.0166	1.28 ± 0.025	1.32	3.03
Green tea	0.8782	0.0131	1.01 ± 0.019	1.03	1.94
Pineapple juice	33.245	1.2518	96.29±3.78	100.02	3.72
Tomato juice	28.015	1.0555	81.19±1.45	79.03	2.73
Vinegar	0.9393	0.0261	2.01 ± 0.056	2.05	1.95
Soy sauce	0.9799	0.0292	2.25 ± 0.113	2.18	3.37
Soya bean oil	21.145	0.7976	61.35±0.756	59.29	3.47
Vegetable oil	10.214	0.3870	29.77±0.644	30.94	3.78
Lard oil	19.233	0.7258	55.83±0.756	53.18	4.98
Oil(light)	39.047	1.4695	113.04±1.906	108.49	4.19
Oil(heavy)	231.24	8.6821	684.31±3.325	658.12	3.98
Disinfected alcohol	0.8809	0.0189	1.45 ± 0.075	1.42	2.11
Glycerol	273.09	10.253	788.67 ± 4.800	800.45	1.47
Laundry detergent	70.319	2.6432	203.32±2.331	201.05	1.13

2. Water Contamination Detection

The average relative error is **2.56%**

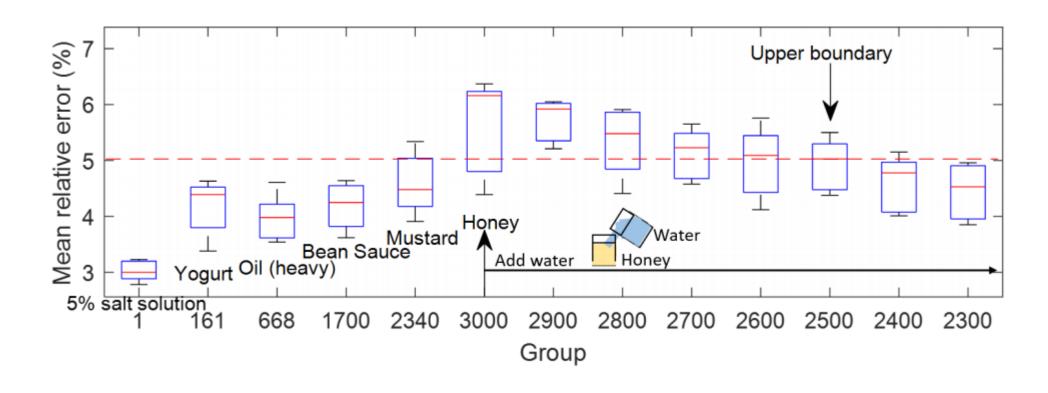


3. Concentration level estimation based on viscosity



4. The Boundary of Measurement

Regard that **2500 cP** as the upper boundary



Summary

- Vi-Liquid can accurately measure the liquid viscosity using vibration signals on smartphones
- We establish a novel calculation model that links vibration with viscosity and validate the feasibility on a smartphone
- We found the proper SRR and employ OMP reconstruction to restore the undersampled signal
- We cancel the straight path interference and volume change impact to improve the system performance

