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#### **SLAIF BACKGROUND: KNOWLEDGE**

#### Slovenia has a strong AI community

Al research in Slovenia started in the mid 1970s

- Jozef Stefan Institute
- University of Ljubjana, Faculty of Computer Science

## Slovenia has a strong HPC community

- SLING (Slovenian National Supercomputing Network)
- NCC (National Competence Center) as part of SLING

There is excellent collaboration between the two communities (Which is not to be taken for granted)



### **SLAIF BACKGROUND: INFRASTRUCTURE**

#### Extensive HPC infrastructure

Vega is one of the early EuroHPC systems. It connects Slovenia into Europe's high-end HPC ecosystem. Balanced architecture: Supports both CPU and GPU workloads. Equipped with datalake, excellent network connectivity to support data analytics and AI.

Established broader view of infrastructure (CLARIN, CLARIN.SI)

Data (e.g. language resources) are also infrastructure

Emerging view that AI is infrastructure (for science), even before the AI Factory concept was introduced (RAZUM@JSI)

In March 2024, we served a local instance of an LLM (Mistral) within JSI, both via a chat interface and API. We also support(ed) fine-tuning of LLMs with data curated by JSI colleagues.

#### **SLAIF CONSORTIUM**

## Research powerhouses, covering both HPC and AI

- Jozef Stefan Institute
- University of Ljubjana







# *Infrastructure providers*

IZUM (Institute of Information Science, Maribor)







ARNES (Academic and Research Network of Slovenia)

# **Knowledge institutions/Universities**

(Maribor, Novo Mesto, Primorska, Nova Gorica)









# Technology transfer organizations

- Chamber of Commerce and Industry of Slovenia
- Technology Park Ljubljana





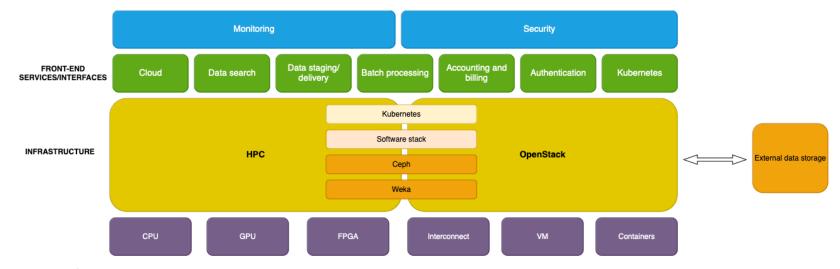
# **SLAIF AI-HPC: AI-optimized Supercomputer**



#### **Hardware:**

- CPU
  - AMD (Venice) or
  - ARM64 (Grace, RHEA-2, Vera)
- GPU
  - NVidia GB200/300, Rubin
  - AMD MI450x
- Storage:
  - High throughput: Weka, VAST,
  - DDN Infinia...
  - Large capacity: CEPH (FS, S3,...)
- Interconnect:
  - Infiniband 800Gb/s, 1.6Gb/s
  - NVLink6/7 4/8/72

#### **Software:**

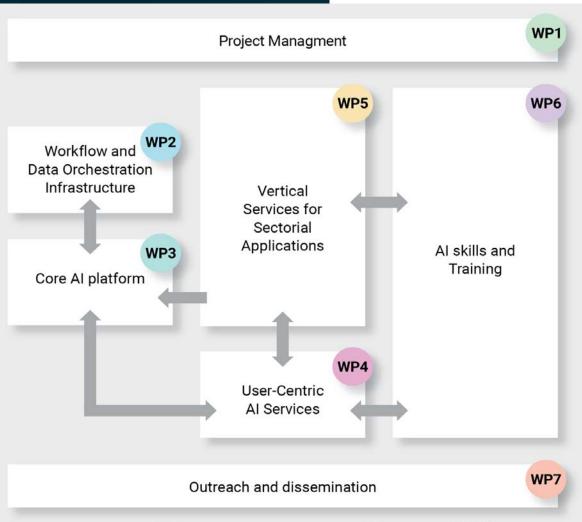


#### **Location:**





# **SLAIF AIF: The Slovenian AI Factory**



#### Central WPs of the HE Project

- Workflow and Data Orchestration Infrastructure
- Core AI Platform
- User-centric AI Services
- Vertical Services for Sectorial Applications
- AI Skills and Training



## **SLAIF: CORE AI PLATFORM**

#### Generic horizontal services

# Different Sensors High resolution Optical Images Multispectral Multispectral Hyperspectral Unified Multimodal Earth Foundation Model Forest Monitoring Downstream Tasks

#### Al Workflows for

- Training, fine-tuning, evaluation, and inference for LLMs, VLMs, and multi-modal foundation models
- Explainable ML & AutoML
- Automated Scientific Modelling (of Dynamical Systems)
- AutoML/AutoOptimization/AutoAl

#### **Proof of Concept Solutions**

#### On-line Semantic Catalogue

- Making data/models/workflows/services FAIR
- Extending ontologies for describing data, ML algorithms, models
- Annotating artefacts, facilitating search & reuse

#### **SLAIF: USER-CENTRIC AI SERVICES**

#### **Data Storage Connectors**

- Establishing and maintaining data spaces
- Making AI-ready data available within the SLAIF platform
- An example will be remotely sensed data, starting w Slovenia

#### **User Interface and Experience**

Interfaces for seamless connection to HPC/AI services
User-friendly access to workflows and the infrastructure

**User Engagement and Feedback** 



#### **VERTICAL SERVICES FOR SECTORIAL APPLICATIONS**

#### **Green Transition**

- Agriculture, Environment, Energy, Smart manufacturing
- Multi-modal foundation models for RSI relevant to A.&E.

#### **Health & Biotech**

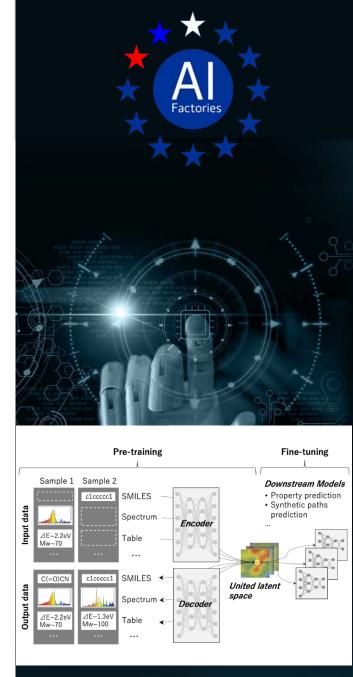
- Diagnostic, Personalized Medicine, Drug Discovery, ...
- Foundation models for sensor data (e.g. wearables) relevant

# **Digital Society**

- Language technologies (LLMs for Slovene) SLOVENSKI VELIKI JEZIKOVNI MODEI
- GenAl for creative/media sector, Public admin, Education, ...

#### **AI for Science**

- Life sciences, Materials sciences, Environmental sciences
- Interdisciplinary research



## **USE CASE: FINE-TUNING FOUNDATION MODELS FOR NUTRITION**

nutritional content



and other nutrients

automatically

(e.g., "tomato," "red tomato,"

"cherry tomato" → unified food ontology classifications)

#### The tasks:

- **Traffic Light Classification of Recipes:** healthy (green), moderate (orange), limit consumption (red)
  - Two datasets: Ingredients, Title+Ingredients
  - Four dimensions: Salt, Sugar, Fat, Saturates
- Assessing Recipe Nutrient Values
  - Two datasets: Ingredients, Title+Ingredients
- Making food data interoperable
  - Named entity linking (NEL)
  - Named entity recognition (NER) + NEL
  - Three datasets: CafeteriaFCD (recipes), CafeteriaSA (scientific abstracts), Artificial
  - Three ontologies: FoodOn, SnomedCT, Hansard

# Fine-tune Llama3 with carefully curated datasets

Zero-shot prompt:

[INST]Review the nutrient values per 100 grams in a recipe using these ingredients: 180 g wheat flours, bread, unenriched, 180 g wheat flour, white, cake, enriched, 200 ml sugars, granulated, 200 g butter, without salt, 200 ml water, bottled, generic, 1 pinch salt, table.[/INST]

Nutritional values in each 100 g: energy - 364.03, fat - 17.96, protein - 4.09, salt - 0.05, saturates - 10.95, sugars - 18.33

One-shot prompt:

[INST] The following are examples of questions (with answers) about nutrition. Question: Determine the nutritional profile per 100 grams in a recipe that uses these ingredients: 1 cup cheese, gouda, 4 tablespoon butter, without salt, 3/4 cup wheat flour, white, all-purpose, unenriched, 1/2 teaspoon salt, table, 1/2 teaspoon spices, pepper, red or cayenne, 1 tablespoon cream, fluid, heavy whipping Answer: Nutrient values highlighted for 100 grams: energy - 426.12, fat - 29.33, protein - 14.52, salt - 1.92, saturates - 18.33, sugars - 1.18 Respond to the following question in the same manner as seen in the examples above. Question: Review the nutrient values per 100 grams in a recipe using these ingredients: 180 g wheat flours, bread, unenriched, 180 g wheat flour, white, cake, enriched, 200 ml sugars, granulated, 200 g butter, without salt, 200 ml water, bottled, generic, 1 pinch salt, table Answer:[/INST] Nutritional values in each 100 g: energy - 364.03, fat - 17.96, protein - 4.09, salt - 0.05, saturates - 10.95, sugars - 18.33

Five-shot prompt:

[INST] The following are examples of questions (with answers) about nutrition. Question: Gauge the nutrient values per 100 grams in a recipe prepared with the following ingredients: 2 cup cream, fluid, heavy whipping, 1 tablespoon spices, cardamom Answer: Per 100 g, the nutrient values are: energy - 339.02, fat - 35.36, protein - 3.04, salt - 0.07, saturates - 22.49, sugars - 2.85 Question: Establish the nutrient profile per 100 g in a recipe containing these ingredients: 1 tablespoon shallots, raw, 2 teaspoon spices, garlic powder, 12 cup peanut butter, smooth style, without salt, 3 tablespoon oil, sesame, salad or cooking, 2 tablespoon soy sauce made from soy (tamari), 1 teaspoon spices, ginger, ground, 1 teaspoon roland, seasoned rice wine vinegar, upc: 041224705142, 1/4-1/2 teaspoon spices. pepper, red or cavenne, 13 cup soup, chicken broth or bouillon, dry Answer: Nutrient profile for every 100 g: energy - 494.83, fat - 40.58, protein - 20.22, salt - 17.01, saturates - 8.28, sugars - 12.29 Question: Verify the nutrient values per 100 g in a recipe prepared with these ingredients: 16 ounce milk, fluid, 1% fat, without added vitamin a and vitamin d, 8 ounce beverages, almond milk, unsweetened, shelf stable, 13 cup sugars, granulated, 14 cup cornstarch, 12 teaspoon vanilla extract, 14 teaspoon shortening confectionery, coconut (hydrogenated) and or palm kernel (hydrogenated) Answer: Nutrient facts per 100 grams; energy - 340,40, fat - 1,30, protein - 0,41, salt - 0.03, saturates - 1.11, sugars - 50.82 Question: Identify the nutritional composition per 100 grams in a recipe with these ingredients: 500 g ground turkey, raw, 1 cup onions, raw, 12 cup bread crumbs, dry, grated, plain, 12 cup carrots, raw, 12 cup sauce, barbecue, 2 teaspoon sauce, worcestershire, 1 teaspoon spices, garlic powder, 34 teaspoon spices, pepper, black Answer: Nutrient profile for each 100 g; energy - 180.22, fat - 1.96, protein - 4.72, salt - 1.63, saturates - 0.42, sugars - 18.20 Question: Find the nutritional breakdown per 100 g in a recipe that uses the following ingredients: 12 pound pretzels, soft, unsalted, 21 ounce corn, sweet, white, raw, 12 ounce cookies, graham crackers, plain or honey, lowfat, 32 ounce nuts, walnuts, english, 7 ounce cookies, graham crackers, plain or honey, lowfat, 12 ounce cookies, graham crackers, plain or honey, lowfat, 1 pound butter, without salt, 12 drop sauce, ready-to-serve, pepper, tabasco, 8 tablespoon sugars, brown, 2 teaspoon spices, chili powder, 2 teaspoon sauce, worcestershire, 2-3 tablespoon spices, garlic powder Answer: The nutrient breakdown per 100 g is: energy - 383.98, fat - 14.10, protein - 7.92, salt - 0.59, saturates - 3.85, sugars - 3.92 Respond to the following question in the same manner as seen in the examples above. Question: Review the nutrient values per 100 grams in a recipe using these ingredients: 180 g wheat flours, bread, unenriched, 180 g wheat flour, white, cake, enriched, 200 ml sugars, granulated, 200 g butter, without salt, 200 ml water, bottled, generic, 1 pinch salt, table Answer: [/INST] Nutritional values in each 100 g; energy - 364.03, fat - 17.96, protein - 4.09, salt - 0.05, saturates - 10.95, sugars -

[INST] Verify the FSA traffic light labels per 100 grams in a recipe that has these ingredients: 1 cup water, bottled, generic, 1 tablespoon oil, olive, salad or cooking, 34 teaspoon salt, table, 3 cup wheat flours, bread, unenriched, 2 teaspoon sugars, granulated, 1 teaspoon wheat flours, bread, unenriched, 2 teaspoon spices, parsley, dried, 1 teaspoon semolina, unenriched [/INST]

Food Standards Agency traffic lights per 100 g presented: fat - green, salt - red, saturates - green, sugars - green

[INST] Evaluate the FSA traffic light labels per 100 grams in Easy Pizza Dough for Bread Machine using these ingredients: 1 cup water, bottled, generic, 1 tablespoon oil, olive, salad or cooking, 34 teaspoon salt, table, 3 cup wheat flours, bread, unenriched, 2 teaspoon sugars, granulated, 1 teaspoon wheat flours, bread, unenriched, 2 teaspoon spices, parsley, dried, 1 teaspoon semolina, unenriched [/INST]

The fsa traffic lights per 100 g listed are: fat - green, salt - red, saturates - green, sugars - green

# **EXAMPLE PROMPTS FOR THE THREE TASKS**

[INST] Find all food entities present in the text: Mix the cream cheese, beef, olives, onion, and Worcestershire sauce together in a bowl until evenly blended. Keeping the mixture in the bowl, scrape it into a semi-ball shape. Cover and refrigerate until firm, at least 2 hours. Place a large sheet of waxed paper on a flat surface. Sprinkle with walnuts. Roll the cheese ball in the walnuts until completely covered. Transfer the cheese ball to a serving plate, or rewrap with waxed paper and refrigerate until needed. [/INST]

Certainly, the entities connected with food are outlined as follows: cream cheese, beef, olives, onion, Worcestershire sauce, walnuts, cheese ball.

[INST] Is it within your capabilities to link the extracted food entities to a Hansard taxonomy? [/INST]

Certainly, the entities are associated properly: cream cheese - AG.01.e [Dairy produce]; AG.01.e.02 [Cheese]; AG.01.n [Dishes and prepared food]; AG.01.n.18 [Preserve], beef - AG.01.d.03 [Beef], olives - AG.01.h.01.e [Fruit containing stone], onion - AG.01.h.02.e [Onion/leek/garlic], Worcestershire sauce - AG.01.h [Fruit and vegetables]; AG.01.l.04 [Sauce/dressing], walnuts - AG.01.h.01.f [Nut], cheese ball - AG.01.e.02 [Cheese]; AG.01.n.18 [Preserve]. [INST] Might I trouble you to connect the extracted food entities to a FoodOn ontology, if possible? [/INST]

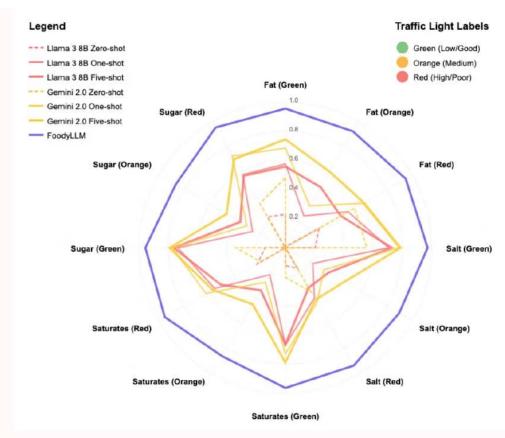
Definitely, the entities are linked suitably: cream cheese - FOODON-03301889; FOODON-00001013, onion - FOODON-03301704; NCBITaxon-4679, worcestershire sauce - FOODON-03305003; FOODON-03311146, walnuts -

NCBITaxon-16718, cheese - FOODON-00001013.

[INST] Might it be possible for you to link them to a SNOMEDCT ontology, if needed? [/INST]

Absolutely, the entities are related as such: cream cheese - SNOMEDCT-226849005; SNOMEDCT-255621006; SNOMEDCT-102264005, beef - SNOMEDCT-226916002, olives - SNOMEDCT-227436000, onion - SNOMEDCT-735047000, worcestershire sauce - SNOMEDCT-443701000124100; SNOMEDCT-227519005, cheese - SNOMEDCT-102264005.

# FoodyLLM Results 1. Traffic Light Classification

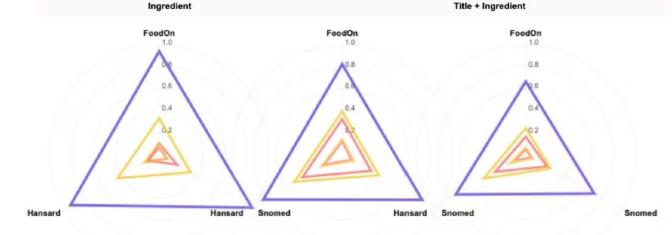


Title+Ingredient dataset





# 3. Named entity linking (NEL) saturates





#### MACHINE LEARNING FOR MATERIALS DESIGN

#### Data

Parameters of the material synthesis process

• Temperature, Precursor concentration, Medium (acidity, ligands), Time, ...

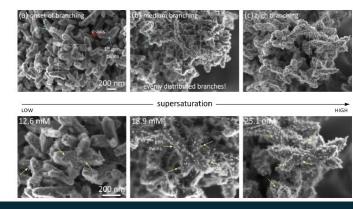
*Quantum-level properties* 

- DFT simulation results
- Band-gap

Morphology of the material (images)

Functional properties of materials

- Electrical conductivity
- Catalytic activity
- Magnetic properties
- Anti-corrosive properties



#### Machine learning tasks

Find relations between the different kinds of data

Primarily predict functional properties of materials from the other kinds of data (synth. parameters, morphology, quantum-level properties)

But also find relations between other pairs/ combinations of data, e.g.,

- Parameters of synthesis and
- Morphology of the material

or

- Morphology of the materials and
- Properties of the material





#### The approach

Use **machine learning** to learn a model **M** predicting material properties (**P**), from synthesis parameters (**S**): **P** = **M**(**S**)

The task of material design is to find a set of synthesis parameters' values **s** that optimize the values of the properties **P** 

#### The outcome

Suggested sets of synthesis parameters' values that can be used to synthesize new materials

For this task, we can use an **optimization** algorithm over the space of synthesis parameter values

• If we are optimizing the value of one property, singlecriterion optimization; For multiple properties, we need to use multi-criteria/objective optimization (MOO)

#### Example application: Foamed glasses

Predict five properties of the foamed glass, based on the eight parameters of the synthesis process

Process parameter
Water glass content [wt.%]
Carbon black content [wt.%]
Mn <sub>3</sub> O <sub>4</sub> content [wt.%]
Furnace temperature [°C]
Foaming time [min]
K <sub>3</sub> PO <sub>4</sub> content [wt.%]
Drying
Mixing

Material property
Apparent density $\rho_{\mbox{\tiny app}}$
Pycnometric density $\rho_{\text{pyc}}$
Overall porosity $\epsilon_{total}$
Closed porosity $\epsilon_{\text{closed}}$
Open porosity ε <sub>open</sub>

A multi-target prediction tasks, where we have used semi-supervised and active learning

New materials synthesized based on suggestions



# **DEVELOPING THE (SLOVENIAN) AI ECOSYSTEM**

#### Al for Science

Identified as area of strategic interest for the EU. European Strategy for AI in Science (RAISE) released last week (OCT 8). Launch at policy event AI in Science Summit, Copenhagen (NOV 3-4): ais25.eu

Also organized AI for Science scientific event (ai4science.si),
SEP 22-26, Ljubljana, including AI factories track

# AI for Society (incl. industry and public sector)

- Business conference of Slovenian automotive industry (OCT 10)
- Challenges and opportunities for Slovenian robotics (OCT 16)
- Coming up: SLAIF Open Industry Day (NOV 17)
  With the goal to better understand industry needs and
  appropriately plan the development of the Slovenian AI ecosystem