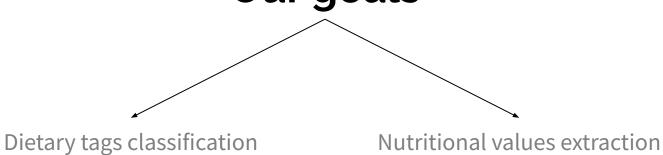
Recipes Data Extraction

Maciej Chrabąszcz Aleksander Kozłowski

Our goals



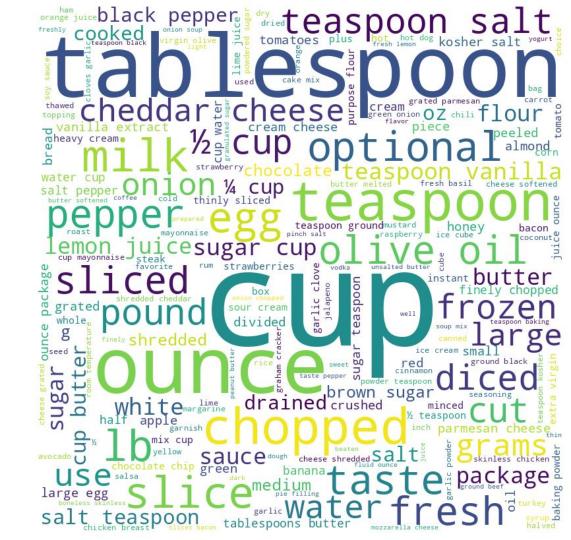
EDA

We looked into, tried, and tested several datasets:

- RecipeNLG
- TASTEset
- Food.com based found on kaggle

TASTEset

Word Cloud



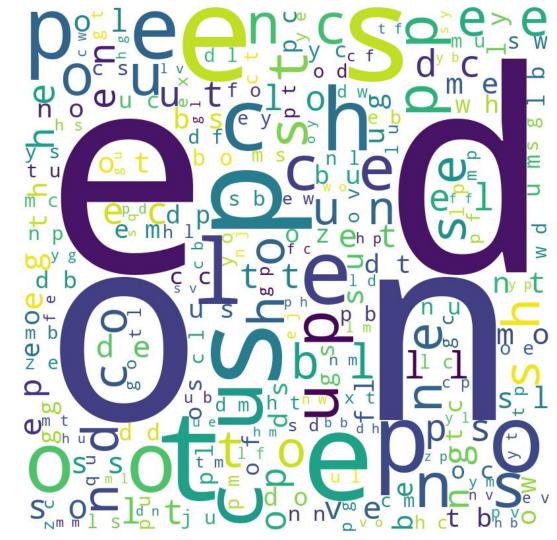
Food.com

Word Cloud



RecipeNLG

Word Cloud



We conclude that RecipeNLG dataset is far more noisier than we thought compared to other datasets.

Parsing USDA API

```
{'totalHits': 181156,
 'currentPage': 1.
 'totalPages': 3624,
 'pageList': [1, 2, 3, 4, 5, 6, 7, 8, 9, 10],
 'foodSearchCriteria': {'query': 'water',
  'generalSearchInput': 'water',
  'pageNumber': 1.
  'numberOfResultsPerPage': 50.
  'pageSize': 50,
  'requireAllWords': False},
 'foods': [{'fdcId': 2047057,
   'description': 'WATER',
   'lowercaseDescription': 'water'.
   'dataType': 'Branded',
   'gtinUpc': '041270037556',
   'publishedDate': '2021-10-28',
   'brandOwner': 'Iga, Inc.',
   'brandName': 'IGA',
   'ingredients': 'CARBONATED WATER, HIGH FRUCTOSE CORN SYRUP, CARAMEL COLOR, PHOSPHORIC ACID, NATURAL AND ARTIFICIAL FLAVORS, SODIUM BENZOATE (PRESERVATIVE), CAFFEINE.',
   'marketCountry': 'United States',
   'foodCategory': 'Soda',
   'modifiedDate': '2018-01-19',
   'dataSource': 'LI',
   'packageWeight': '67.6 fl oz/2 L',
   'servingSizeUnit': 'ml'.
   'servingSize': 240.0,
   'tradeChannels': ['NO TRADE CHANNEL'],
   'allHighlightFields': '<b>Ingredients</b>: CARBONATED <em>WATER</em>, HIGH FRUCTOSE CORN SYRUP, CARAMEL COLOR, PHOSPHORIC ACID, NATURAL AND ARTIFICIAL FLAVORS, SODIUM BENZOATE (PRESERVATIVE),
CAFFEINE.',
   'score': 885.38617,
   'microbes': [].
```

]:	product_name		carbohydrates_100g	energy-kcal_100g	fat_100g	proteins_100g	
	1862566	Green Onion	53.0	526.0	31.0	6.1	

Ingredient 🔻	Description ▼	Fat ▼	Fat_unit V	Protein V	Protein_unit	Carbohydrates	Carbohydrates_	Energy 🔻	Energy_unit 1
apple	APPLE	0	G	0	G	11.7	G	46	KCAL
beef	BEEF	5.88	G	20	G	0	G	129	KCAL
green onion	Onions, green, r	0.19	G	1.83	G	7.34	G	32	KCAL
chicken breast	CHICKEN BREAS	8.93	G	14.3	G	3.57	G	143	KCAL
water	WATER	0	G	0	G	10.8	G	42	KCAL
bell pepper	Peppers, bell, gr	0.11	G	0.72	G	4.78	G		

	product_name	carbohydrates_100g	energy-kcal_100g	fat_100g	proteins_100g
62985	apple	11.000000	47.000000	0.0	0.000000
217264	apple	13.768116	50.724638	0.0	0.289855
1887166	apple	12.000000	54.300000	0.1	0.800000
2596078	apple	14.200000	61.000000	0.0	0.200000



Problems with parsing USDA API

- Lack of search engine based on popularity (doable e.g. Google)
- Noisy dataset (RecipeNLG) yields 80k+ distinct ingredients
- Rate limits 1000 requests per hour

Creating classes from tags

```
"plant-based": [
    "vegetarian",
    "bread",
    "cookie",
    "meatless",
    "no meat",
    "vegan"
"sweet": [
    "dessert",
    "cookie",
    "cake",
    "pie",
    "pudding"
"seafood": [
   "shrimp",
    "fish",
    "seafood"
"meat": [
    "chicken",
    "beef",
    "pork",
    "lamb"
```

Dietary tags classification on ingredients list

One of our ideas was to use *pretrained language models* on ingredients list text to classify dietary tags.

Example input:

66

- 4 cups water
- 1 cup uncooked old fashion grits
- 1 teaspoon salt
- 4 ounces shredded cheddar cheese
- 1-2 clove garlic, minced
- 1 tablespoon olive oil

"

Classification using only products

Because of failure trying to use language models we decided to create **TF-IDF** representation using only products names.

Example input

66

water

grits

salt

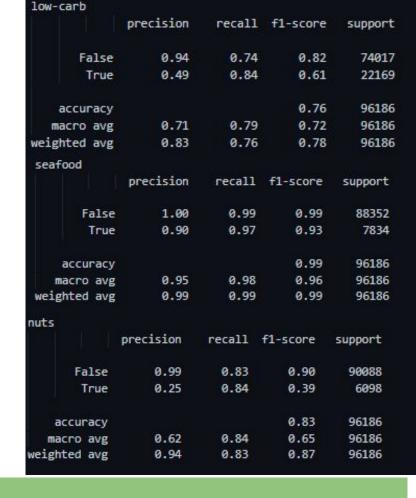
cheddar cheese

garlic

olive oil

66

Results



Future work ideas

- Use entity linking for better API results extraction
- Create rules which lower common NER errors

Thank you for your attention

