# Multi-Ingredient Food Image Classification and Context-Aware Recipe Recommendation System

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# Aim of the Project

Develop a two-stage system that:

- Accurately detects multiple ingredients from food images using deep learning.
- Recommends contextually relevant recipes by leveraging detected ingredients and recipe databases.

### **Problem Statement**

Current food image classifiers focus on dish-level recognition rather than granular ingredient detection. Recipe recommendation systems lack integration with visual input, requiring manual ingredient entry. This creates friction in meal planning and exploration.

### Goal

- Train a multi-label classifier to identify ingredients from images.
- Design a recipe retrieval engine that maps detected ingredients to recipes with minimal additional components.

#### **Problem Formulation**

- Ingredient Detection
  - Input: RGB image  $I \in \mathbb{R}^{H \times W \times 3}$
  - Output: Multi-label vector  $y \in \{0, 1\}^N$ , where N = number of ingredient classes
  - Model: Fine-tune a pre-trained CNN (ResNet-152, EfficientNet-B7) or Vision Transformer (ViT) for multi-label classification.

#### • Recipe Recommendation

- Input: Detected ingredients y, optional filters (cuisine, diet).
- Output: Ranked recipes R = r1, r2, ..., rk, prioritized by ingredient overlap and user constraints.
- Method: Graph-based ingredient-recipe matching or embedding similarity (e.g., sentence-BERT)

# Related works

- Food Recognition: CVPR, ICCV, ACM Multimedia.
- Recipe Retrieval: ACM RecSys, ACL, NAACL.
- Multi-Label Classification: IEEE TPAMI, NeurIPS.

# **Relevant Background Papers**

- Recipe1M (Salvador et al., 2017): Aligns food images with recipe text.
- Im2Recipe (Carvalho et al., 2018): Cross-modal embedding for recipe retrieval.
- Multi-Ingredient Detection (Wang et al., 2020): Attention-driven CNN for ingredient localization.
- FoodBERT (Wang et al., 2021): BERT-based recipe embeddings.

## **Data Resources**

#### Images

- Recipe1M+ (1M+ images with ingredient lists)
- UEC-Food256 (14k images, 256 ingredient classes, bounding boxes).

#### Recipes

- Recipe1M (1M recipes with structured ingredients/instructions).
- Food.com Dataset (500k+ recipes via Kaggle).

#### APIs

- Spoonacular (recipe search) and Edamam (nutritional data).

# Methodology

#### Data Preprocessing

- Image augmentation (RandAugment, MixUp).
- Recipe text normalization (lemmatization, unit standardization).

#### • Ingredient Detection Model

- Train ResNet-152/ViT with sigmoid outputs for multi-label classification.
- Loss: Focal Loss to handle class imbalance.

#### • Recipe Engine

- Build ingredient-recipe graph; compute Jaccard similarity for ranking.
- Use FAISS for efficient nearest-neighbor search in embedding space.

## **Evaluation**

# • Ingredient Detection

- Metrics: Mean Average Precision (mAP), F1-score, per-class precision/recall.
- Baselines: Pretrained Food-101 models, Im2Recipe's ingredient module.

#### • Recipe Recommendation

- Metrics: Precision@10, Recall@10, Mean Reciprocal Rank (MRR)
- User Study: 50 participants rate relevance of top-5 recommendations.

# • End-to-End Testing:

- Measure latency (image-to-recipe time ; 2s on Tesla T4 GPU)