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Database tool

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Database tool

RecipeDB: a resource for exploring recipes

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Abstract

Cooking is the act of turning nature into the culture, which has enabled the advent of the omnivorous human diet. The cultural wisdom of processing raw ingredients into delicious dishes is embodied in their cuisines. Recipes thus are the cultural capsules that encode elaborate cooking protocols for evoking sensory satiation as well as providing

Recipe Space

Cuisine

Continent (6) – Region (24) – Country (84)

1,00,000+ Recipes

RECIPE

5 Dietary Styles

Dietary Attribute

Cooking Process + Utensils

Culinary Attribute

Similar Recipes

Comparing with Recipe Profiles

Ingredients in a Recipe

30 Ingredient Categories

Category

INGREDIENT

Quantity | Unit | State

Temp | Dry/Fresh | Size

Flavor Profile

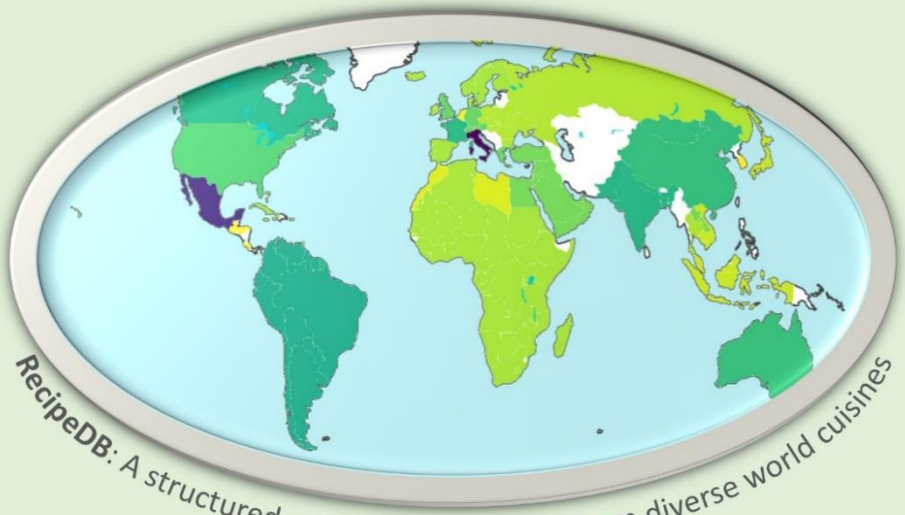
Health Impacts

FlavorDB

DietRx

USDA

Nutrition Space



RecipeDB: A structured repository of recipes from diverse world cuisines

Nutrition Profile of Ingredient (USDA)

Ingredient – State – Quantity - Unit

NUTRITION PROFILE OF RECIPE

Nutrition Profile of Ingredients

Energy | Carbohydrates | Protein | Fats

Fiber | Sugars | Water

Minerals: Ca, Fe, Mg, P, Na, K, Zn, Cu, Mn, Se

Vitamins: C, Thiamin, Riboflavin, Niacin, Pantothenic acid, Folate, Choline, Betaine, A, D, K, B-12, Retinol, Carotene, Tocopheral, …

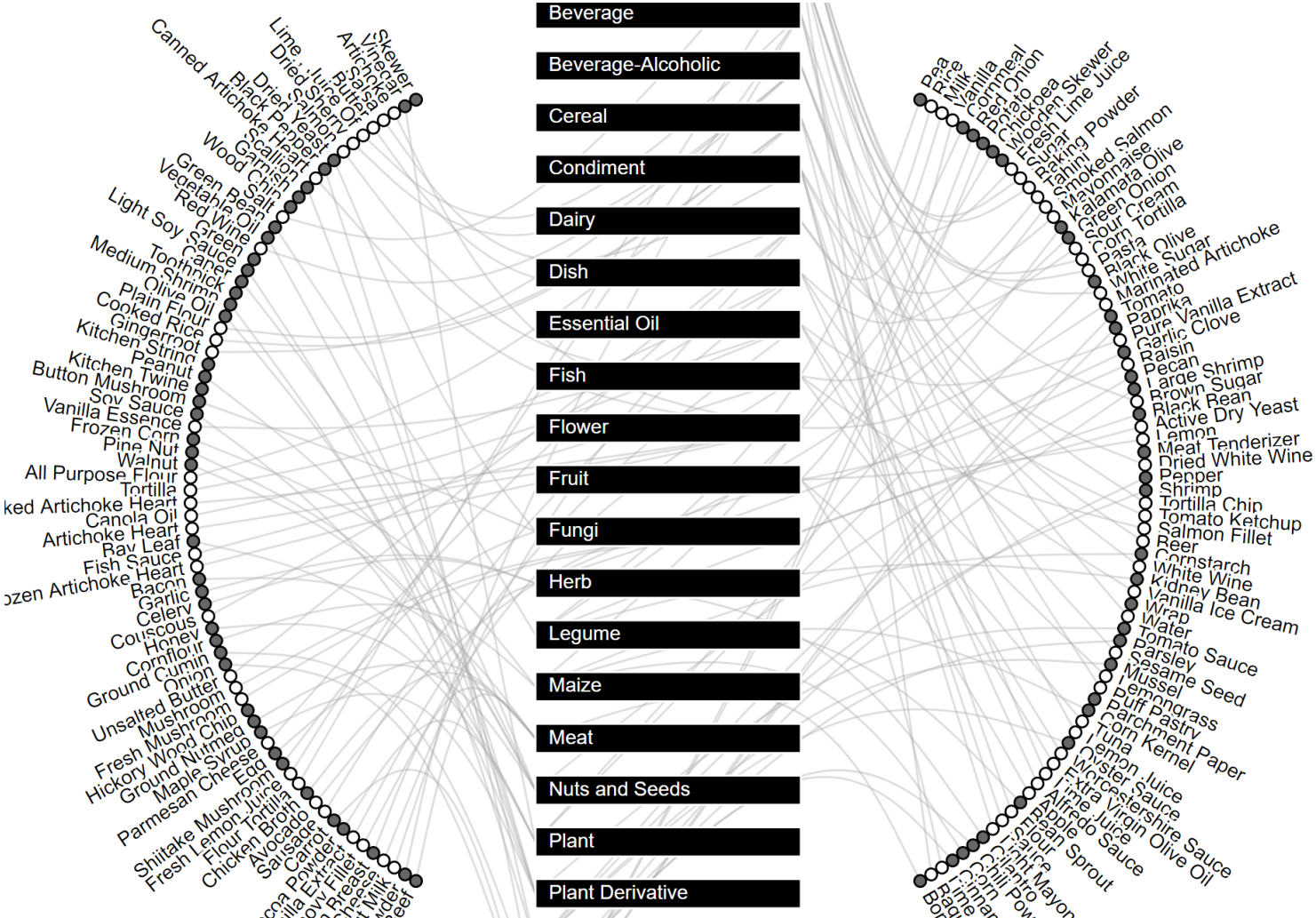
Lipids | Amino Acids | Anthocyanidins

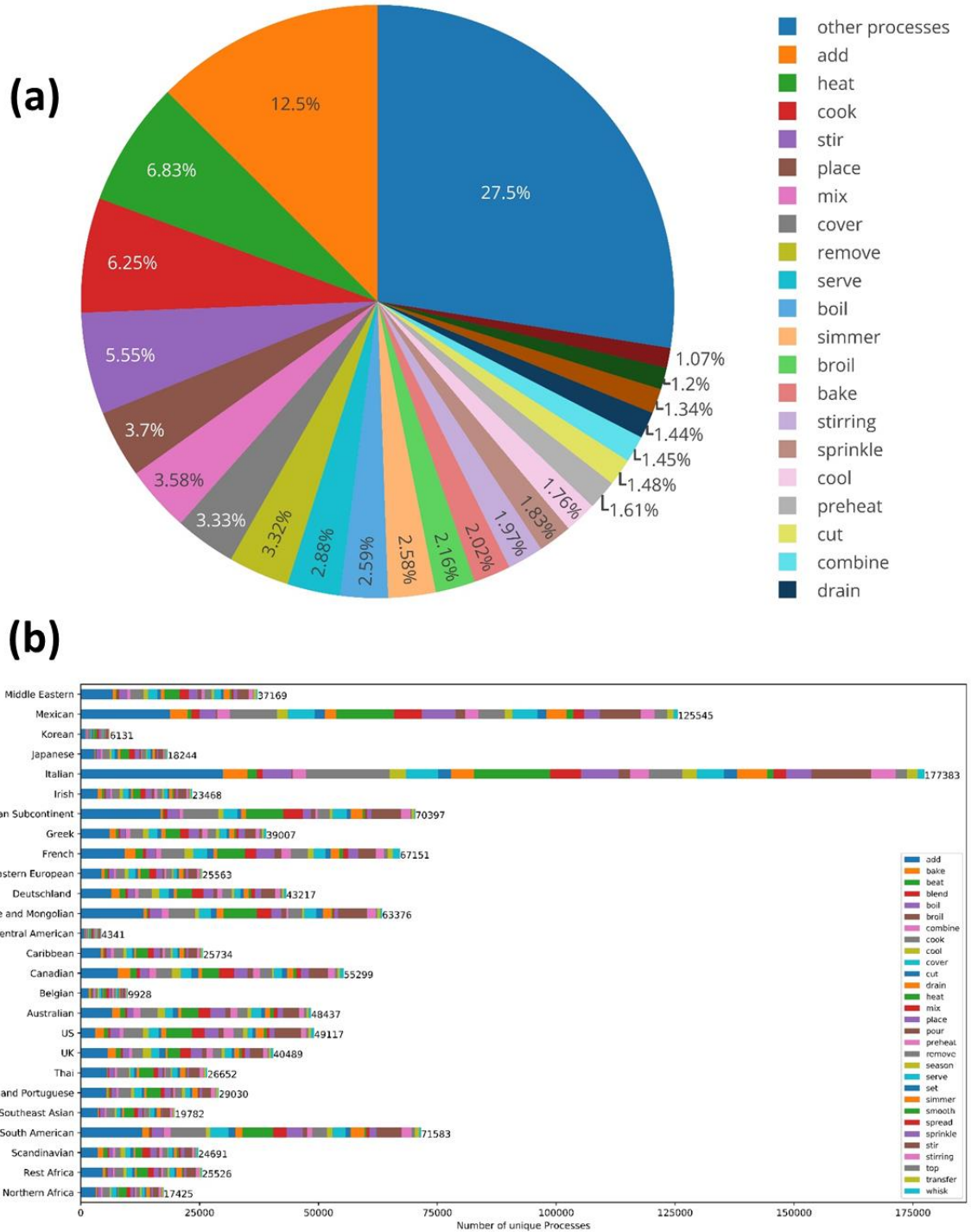
Other Nutritional Factors

RecipeDB

A resource for exploring recipes, their culinary, nutritional, flavor and health correlates

SEARCH | VISUAL SEARCH | STATISTICS | HOW TO USE | FAQS | CONTACT US




(a)
27.5%
12.5%
6.83%
6.25%
5.55%
3.7%
3.58%
3.33%
3.32%
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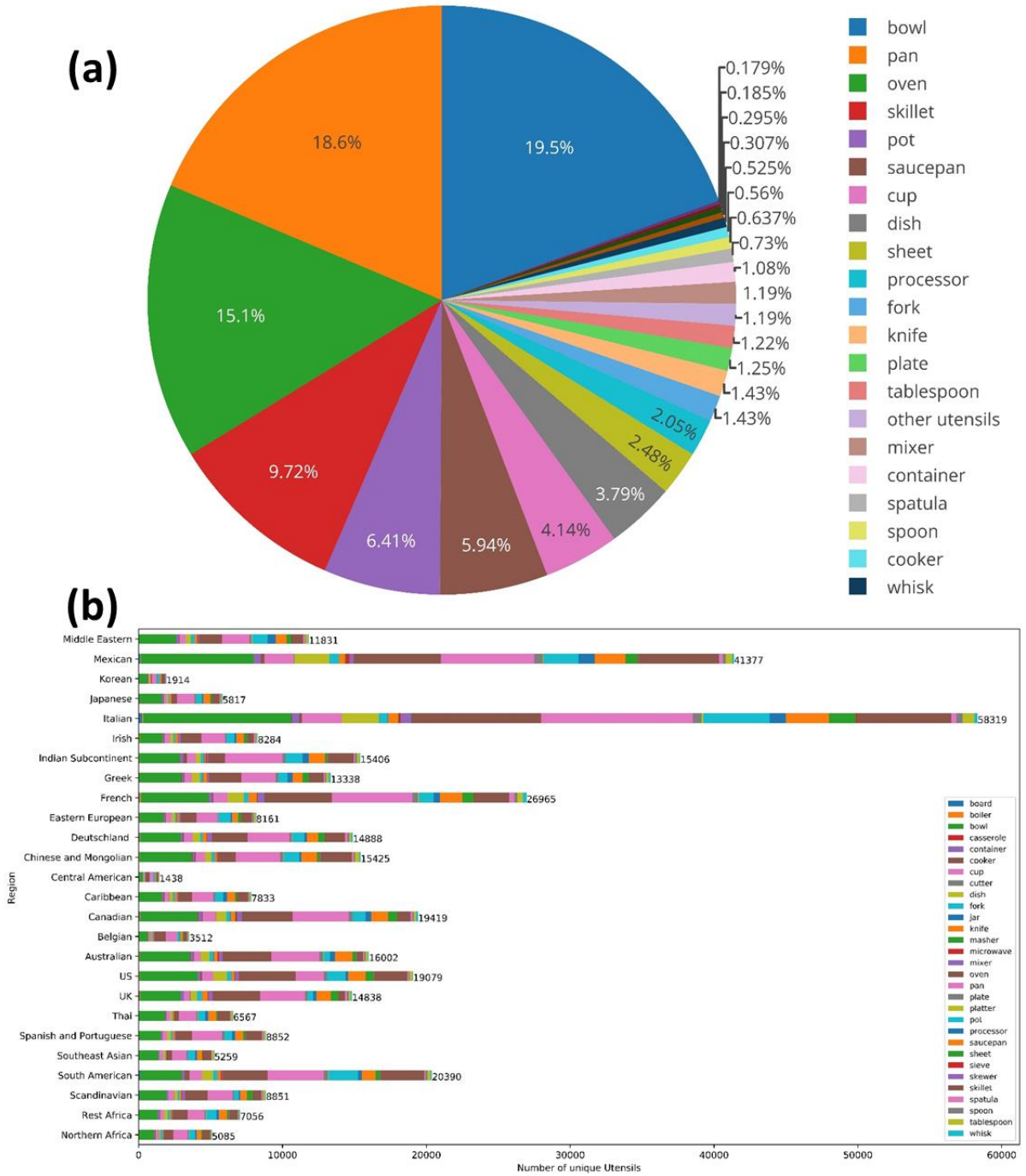
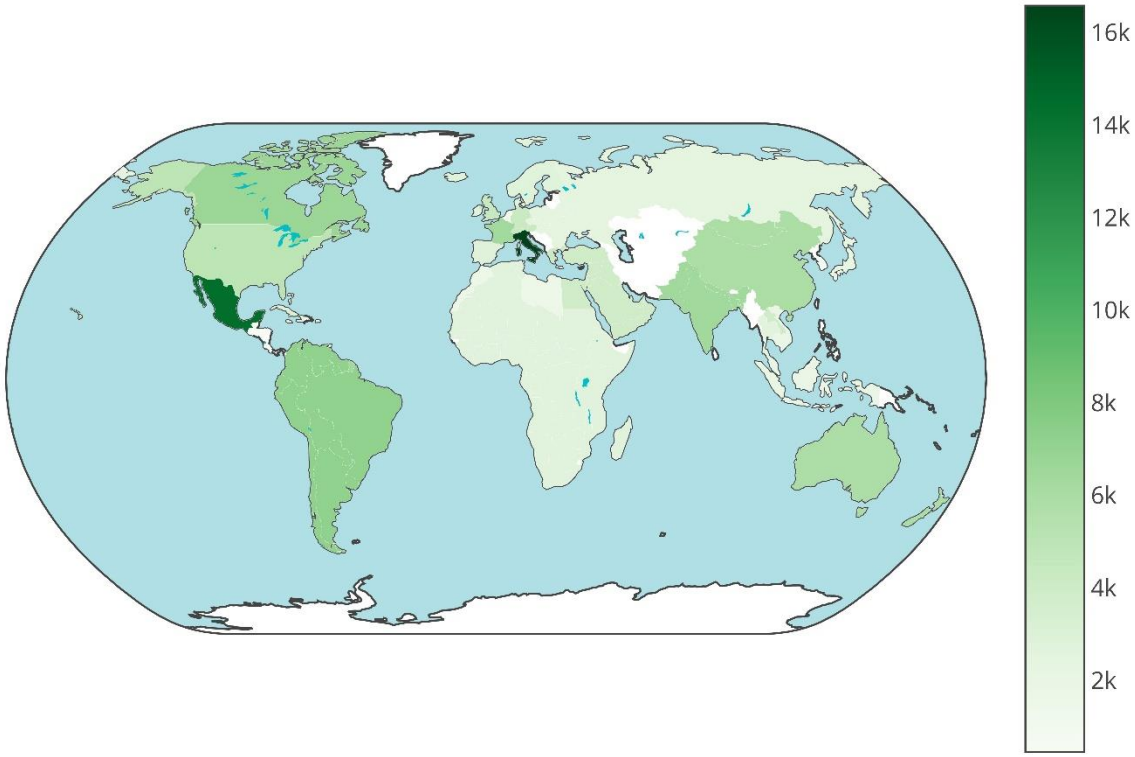
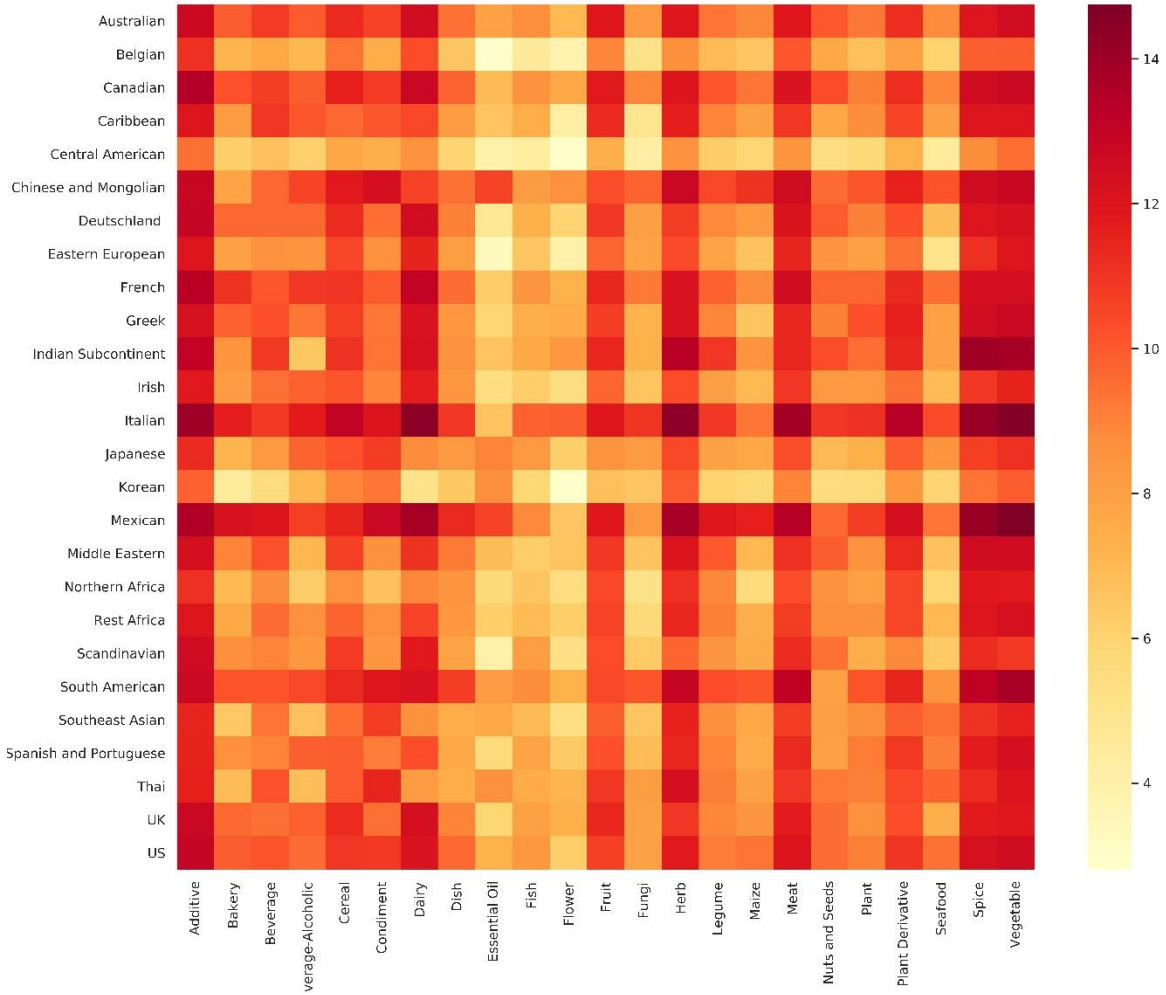
2.58%
2.16%
2.02%
1.97%
1.83%
1.76%
1.61%
1.48%
1.45%
1.44%
1.34%
1.2%
1.07%
other processes
add
heat
cook
stir
place
mix
cover
remove
serve
boil
simmer
broil
bake
stirring
sprinkle
cool
preheat
cut
combine
drain
(b)
Middle Eastern
Mexican
Korean
Japanese
Italian
Irish
Indian Subcontinent
Greek
French
Eastern European
Deutschland
Chinese and Mongolian
Central American
Caribbean
Canadian
Belgian
Australian
US
UK
Thai
Spanish and Portuguese
Southeast Asian
South American
Scandinavian
Rest Africa
Northern Africa
37169
125545
6131
18244
177383
23468
70397
39007
67151
25563
43217
63376
4341
25734
55299
9928
48437
49117
40489
26652
29030
19782
71583
24691
25526
17425
Region
0
25000
50000
75000
100000
125000
150000
175000
Number of unique Processes
add
bake
beat
blend
boil
broil
combine
cook
cool
cover
cut
drain
heat
mix
place
pour
preheat
remove
season
serve
set
simmer
smooth
spread
sprinkle
stir
stirring
top
transfer
whisk

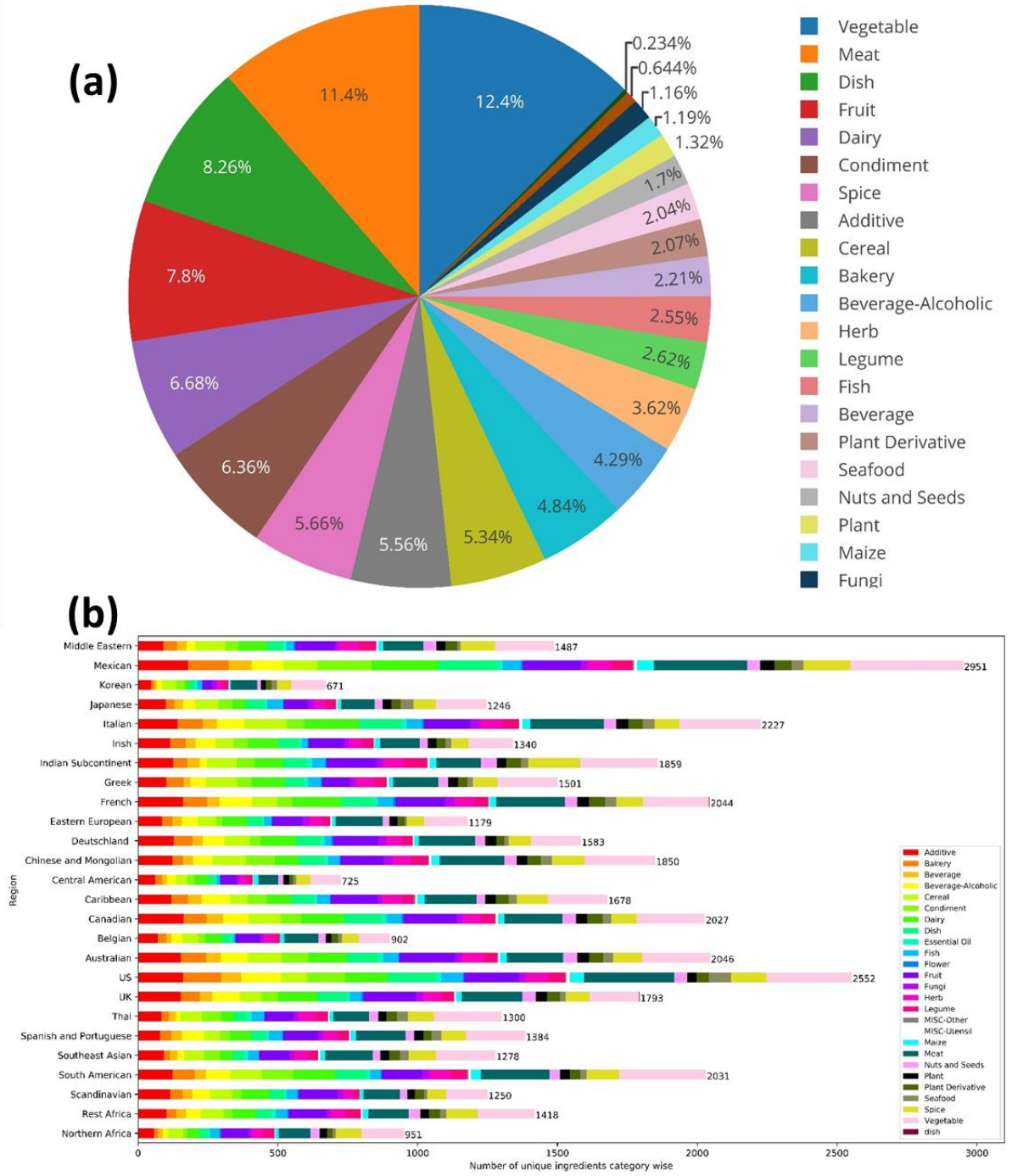

(a)
19.5%
18.6%
15.1%
9.72%
6.41%
5.94%
4.14%
3.79%
2.48%
2.05%
1.43%
1.43%
1.25%
1.22%
1.19%
1.19%
1.08%
0.73%
0.637%
0.56%
0.525%
0.307%
0.295%
0.185%
0.179%
bowl
pan
oven
skillet
pot
saucepan
cup
dish
sheet
processor
fork
knife
plate
tablespoon
other utensils
mixer
container
spatula
spoon
cooker
whisk
(b)
Middle Eastern 11831
Mexican 41377
Korean 1914
Japanese 5817
Italian 58319
Irish 8284
Indian Subcontinent 15406
Greek 13338
French 26965
Eastern European 8161
Deutschland 14888
Chinese and Mongolian 15425
Central American 1438
Caribbean 7833
Canadian 19419
Belgian 3512
Australian 16002
US 19079
UK 14838
Thai 6567
Spanish and Portuguese 8852
Southeast Asian 5259
South American 20390
Scandinavian 8851
Rest Africa 7056
Northern Africa 5085
Region
0
10000
20000
30000
40000
50000
60000
Number of unique Utensils
board
boiler
bowl
casserole
container
cooker
cup
cutter
dish
fork
jar
knife
masher
microwave
mixer
oven
pan
plate
platter
pot
processor
saucepan
sheet
sieve
skewer
skillet
spatula
spoon
tablespoon
whisk

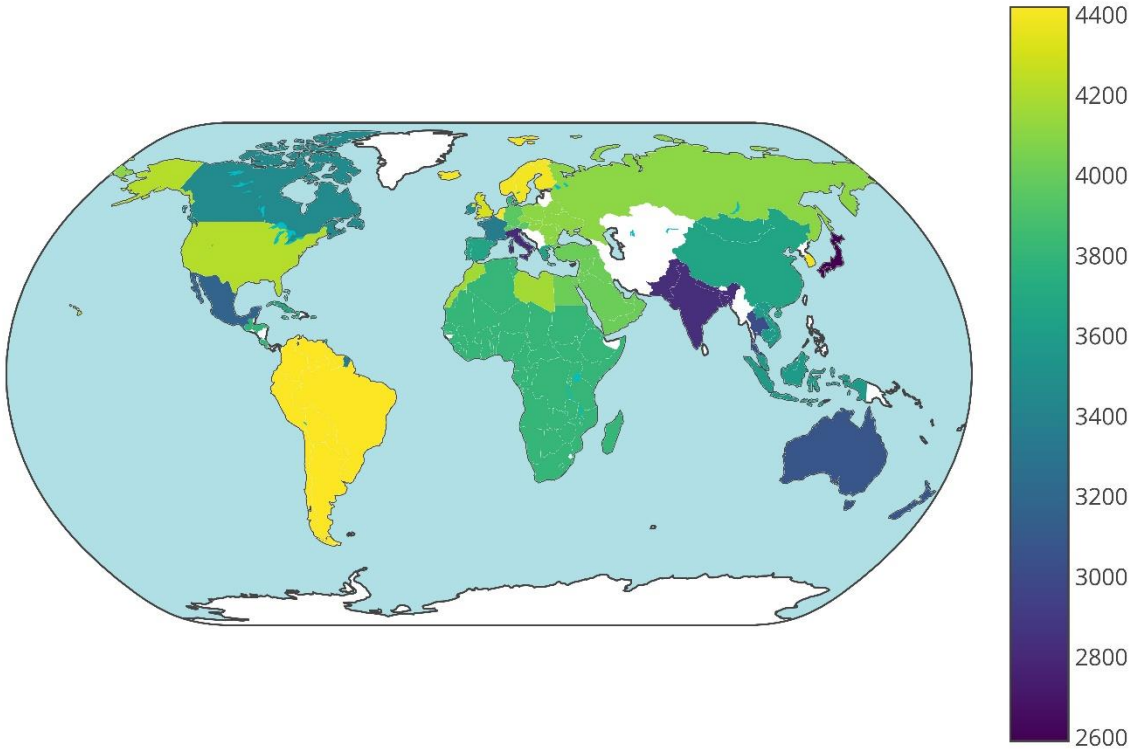


Number of recipes across cuisines. The color gradient represents the number of recipes from each cuisine.



Frequency of ingredients of each category in a cuisine (at region-level). This heatmap shows statistics of ingredient categories that dominate the cuisine versus those which are used relatively less frequently.


(a)
12.4%
11.4%
8.26%
7.8%
6.68%
6.36%
5.66%
5.56%
5.34%
4.84%
4.29%
3.62%
2.62%
2.55%
2.21%
2.07%
2.04%
1.7%
1.32%
1.19%
1.16%
0.644%
0.234%
Vegetable
Meat
Dish
Fruit
Dairy
Condiment
Spice
Additive
Cereal
Bakery
Beverage-Alcoholic
Herb
Legume
Fish
Beverage
Plant Derivative
Seafood
Nuts and Seeds
Plant
Maize
Fungi
(b)
Middle Eastern 1487
Mexican 2951
Korean 671
Japanese 1246
Italian 2227
Irish 1340
Indian Subcontinent 1859
Greek 1501
French 2044
Eastern European 1179
Deutschland 1583
Chinese and Mongolian 1850
Central American 725
Caribbean 1678
Canadian 2027
Belgian 902
Australian 2046
US 2552
UK 1793
Thai 1300
Spanish and Portuguese 1384
Southeast Asian 1278
South American 2031
Scandinavian 1250
Rest Africa 1418
Northern Africa 951
Region
0
500
1000
1500
2000
2500
3000
Number of unique ingredients category wise
Additive
Bakery
Beverage
Beverage-Alcoholic
Cereal
Condiment
Dairy
Dish
Essential Oil
Fish
Flower
Fruit
Fungi
Herb
Legume
MISC-Other
MISC-Utensil
Maize
Meat
Nuts and Seeds
Plant
Plant Derivative
Seafood
Spice
Vegetable
dish



Average calories across cuisines at the region level.