

Executive Summary

Please provide your GitHub repository link.

GitHub Repository URL: <https://github.com/Sean-O-99/SoftwareTechAssign>

You should use your software to prepare an executive summary as outlined below for the five required features.

1. Food Search

Description

This feature allows users to search the connected database for food items based on an input string they enter. This will help users to find out more about the nutritional information of their food.

Steps

1. User clicks on the text box to the right of the "Search:".
2. The user enters their search phrase.
3. The program will display certain items based on that search.
4. The user can enter a new search term at any time.

Screenshots

Include screenshots for each step demonstrating the use of this feature.

Step 1

Search: Select Filter Search

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturat
1	cream cheese	51	5.0	2.9	1.3	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002
5	cream cheese low fat	30	2.3	1.4	0.6	0.042
6	cream cheese fat free	19	0.2	0.1	0.091	0.075
7	gruyere cheese	116	9.1	5.3	2.8	0.5
8	cheddar cheese	113	9.3	5.3	2.6	0.3
9	parmesan cheese	71	4.5	2.7	1.4	0.1
10	romano cheese	19	1.3	0.9	0.4	0.035
11	parmesan cheese grated	21	1.4	0.8	0.4	0.036
12	port salut cheese	465	37.2	22.0	12.3	1.0
13	swiss cheese	98	7.7	4.6	2.0	0.3
14	goat cheese hard	128	10.1	7.0	2.3	0.2
15	gouda cheese	100	7.7	4.9	2.2	0.2
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2
18	gjetost cheese	1058	67.0	43.5	17.9	2.1
19	tilsit cheese	136	10.4	6.7	2.9	0.3
20	goat cheese	103	8.4	5.8	1.9	0.2
21	brick cheese	111	8.9	5.6	2.6	0.2
22	asadero cheese	402	31.9	20.3	9.1	1.0

Step 2

Search: Select Filter

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturat
1	cream cheese	51	5.0	2.9	1.3	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002
5	cream cheese low fat	30	2.3	1.4	0.6	0.042
6	cream cheese fat free	19	0.2	0.1	0.091	0.075
7	gruyere cheese	116	9.1	5.3	2.8	0.5
8	cheddar cheese	113	9.3	5.3	2.6	0.3
9	parmesan cheese	71	4.5	2.7	1.4	0.1
10	romano cheese	19	1.3	0.9	0.4	0.035
11	parmesan cheese grated	21	1.4	0.8	0.4	0.036
12	port salut cheese	465	37.2	22.0	12.3	1.0
13	swiss cheese	98	7.7	4.6	2.0	0.3
14	goat cheese hard	128	10.1	7.0	2.3	0.2
15	gouda cheese	100	7.7	4.9	2.2	0.2
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2
18	gjetost cheese	1058	67.0	43.5	17.9	2.1
19	tilsit cheese	136	10.4	6.7	2.9	0.3
20	goat cheese	103	8.4	5.8	1.9	0.2
21	brick cheese	111	8.9	5.6	2.6	0.2
22	asadero cheese	402	31.9	20.3	9.1	1.0

Step 3

The screenshot shows a window titled 'Search' with a search bar containing 'steak'. Below the search bar are three buttons: 'Select Filter' and 'Search'. A scrollable table lists 22 food items, each with a row number (1-22), the food name, caloric value, fat content, saturated fats, monounsaturated fats, polyunsaturated fats, and carbohydrates.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates
1	biscuit with egg steak	410	28.4	8.6	11.7	5.8	21.3
2	mozzarella steak	102	5.9	2.2	1.5	1.6	7.7
3	steak sandwich	459	14.1	3.8	5.3	3.3	52.0
4	beef sandwich steak raw	173	15.1	6.5	6.2	0.3	0.0
5	bacon beef steak	146	12.5	4.5	6.2	1.2	0.2
6	beef under blade steak cooked	983	46.7	17.9	22.6	2.3	0.0
7	mock tender steak raw	244	8.3	3.6	4.3	0.7	0.0
8	t bone steak cooked	1049	74.1	30.3	33.3	3.3	0.0
9	beef top sirloin steak raw	1222	77.3	31.2	33.1	2.9	0.0
10	beef plate steak grilled	508	35.6	12.9	14.3	2.0	0.0
11	porterhouse steak raw	1170	91.1	36.4	40.6	3.4	0.0
12	rib eye steak grilled	680	47.7	21.2	23.0	2.2	0.0
13	t bone steak raw	1052	76.3	30.4	33.9	2.8	0.0
14	sirloin steak	324	14.1	5.2	6.1	1.1	0.0
15	mock tender steak cooked	137	4.9	1.5	2.3	0.3	0.0
16	beef round steak cooked	385	12.1	4.3	5.1	0.5	0.0
17	beef shoulder steak raw	349	17.3	7.5	9.0	1.8	0.0
18	beef round steak raw	753	36.0	14.2	15.5	1.4	0.0
19	beef shoulder steak grilled	155	5.8	2.5	3.0	0.6	0.0
20	chuck eye steak raw	856	62.8	26.7	29.7	4.5	0.0
21	beef bottom round steak cooked	980	35.1	12.1	14.7	1.5	0.0
22	porterhouse steak cooked	235	16.4	6.2	7.4	0.6	0.0

2. Nutrition Breakdown

Description

This feature allows users to see a more detailed and visual display of their selected food items nutrition. This will help the users to visualise the nutritional makeup of their food and understand its composition.

Steps

1. User clicks on the cell of a food item they want to inspect.
2. The program displays the selected items most important macro and micronutrient values.
3. The user clicks the exit button on the top left of the window to exit the view

Screenshots

Include screenshots for each step demonstrating the use of this feature.

Step 1

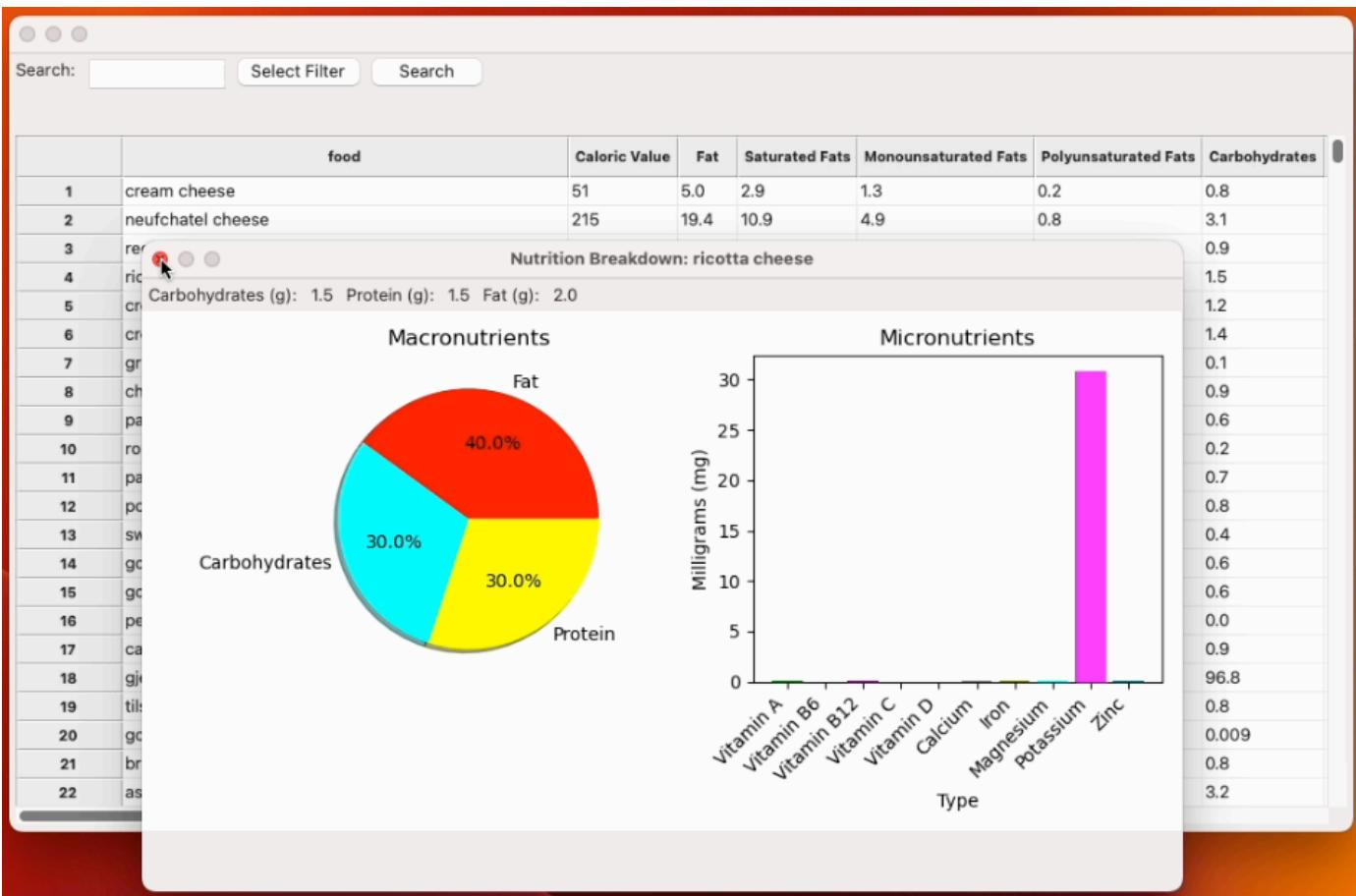
Search: Select Filter Search

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5
5	cream cheese low fat	30	2.3	1.4	0.6	0.042	1.2
6	cream cheese fat free	19	0.2	0.1	0.091	0.075	1.4
7	gruyere cheese	116	9.1	5.3	2.8	0.5	0.1
8	cheddar cheese	113	9.3	5.3	2.6	0.3	0.9
9	parmesan cheese	71	4.5	2.7	1.4	0.1	0.6
10	romano cheese	19	1.3	0.9	0.4	0.035	0.2
11	parmesan cheese grated	21	1.4	0.8	0.4	0.036	0.7
12	port salut cheese	465	37.2	22.0	12.3	1.0	0.8
13	swiss cheese	98	7.7	4.6	2.0	0.3	0.4
14	goat cheese hard	128	10.1	7.0	2.3	0.2	0.6
15	gouda cheese	100	7.7	4.9	2.2	0.2	0.6
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9
18	gjetost cheese	1058	67.0	43.5	17.9	2.1	96.8
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2

Step 2



Step 3



3. Nutrition Range Filter

Description

This feature allows users to filter food items based on specific nutritional criteria like calorie count, fat content, carbohydrates, etc. This feature helps users find foods that meet their dietary needs by allowing them to set minimum and maximum limits for the selected nutrient.

Steps

1. To access this feature, users click on the 'Select Filter' button.
2. A pop-up window will appear and users are able to select a nutrient from a list to apply filters to.
3. Users can set their desired minimum and maximum values for the selected nutrient using input fields.
4. After entering the values, users can click the 'Apply Filter' button to apply the chosen criteria.
5. If needed, users can clear the filter by clicking the 'Clear Filter' button, which will reset the criteria.
6. The application will then refresh the table of food items, only showing the food items that fall within the specified nutritional range. The criteria specified will also be displayed above the table for reference.
7. Users can repeat the filtering process with different nutrients as desired.

Screenshots

1. As seen in the screenshot below, access the 'Select Filter' button through the main page.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2
3	requejao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075
5	cream cheese low fat	30	2.3	1.4	0.6	0.042	1.2	0.9	1.2	0.0	8.1	0.046	10.0	0.016
6	cream cheese fat free	19	0.2	0.1	0.091	0.075	1.4	1.0	2.8	0.0	2.2	0.1	12.9	0.063
7	gruyere cheese	116	9.1	5.3	2.8	0.5	0.1	0.1	8.3	0.0	30.8	0.2	9.3	0.061
8	cheddar cheese	113	9.3	5.3	2.6	0.3	0.9	0.1	6.4	0.0	27.7	0.2	10.3	0.054
9	parmesan cheese	71	4.5	2.7	1.4	0.1	0.6	0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19	1.3	0.9	0.4	0.035	0.2	0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21	1.4	0.8	0.4	0.036	0.7	0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	465	37.2	22.0	12.3	1.0	0.8	0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98	7.7	4.6	2.0	0.3	0.4	0.0	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	128	10.1	7.0	2.3	0.2	0.6	0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100	7.7	4.9	2.2	0.2	0.6	0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0.0	0.0	0.0	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049

2. Upon clicking 'Select Filter', a pop-up window will appear with a list of nutrients and different filter options.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2
3	requejao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075
5	cream cheese low fat	30	2.2	1.4	0.6	0.042	1.2	0.9	1.2	0.0	8.1	0.046	10.0	0.016
6	cream cheese fat free	19	0.2	0.1	0.091	0.075	1.4	1.0	2.8	0.0	2.2	0.1	12.9	0.063
7	gruyere cheese	116	9.1	5.3	2.8	0.5	0.1	0.1	8.3	0.0	30.8	0.2	9.3	0.061
8	cheddar cheese	113	9.3	5.3	2.6	0.3	0.1	6.4	0.0	27.7	0.2	10.3	0.054	
9	parmesan cheese	71	4.5	2.7	1.4	0.1	0.6	0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19	1.3	0.9	0.4	0.035	0.2	0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21	1.4	0.8	0.4	0.036	0.7	0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	465	37.2	22.0	12.3	1.0	0.8	0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98	7.7	4.6	2.0	0.3	0.6	0.6	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	128	10.1	7.0	2.3	0.2	0.8	0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100	8.9	5.6	2.6	0.2	0.7	0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75	6.0	4.1	1.4	0.1	0.0	0.3	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049

Search: Select Filter Search

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin		
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2		
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2		
3	requejao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0		
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075		
5	cream cheese low fat	30	2.2	1.4	0.6	0.042	1.2	0.9	1.2	0.0	8.1	0.046	10.0	0.016		
6	cream cheese fat free	19	0.0	0.0	0.0	0.0	0.0	1.0	2.8	0.0	2.2	0.1	12.9	0.063		
7	gruyere cheese	116	Choose a nutrition:	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin
8	cheddar cheese	113	0.0	0.0	0.0	0.0	0.0	0.1	8.3	0.0	30.8	0.2	9.3	0.061		
9	parmesan cheese	71	Range filter: Min: 5 to Max: 10	19	0.0	0.0	0.0	0.046	6.4	0.0	27.7	0.2	10.3	0.054		
10	romano cheese	19	0.0	0.0	0.0	0.0	0.0	0.088	1.6	0.0	12.2	0.2	5.4	0.067		
11	parmesan cheese grated	21	0.0	0.0	0.0	0.0	0.0	0.075	1.4	0.0	5.2	0.008	1.5	0.064		
12	port salut cheese	46	Level filter: Low	Low	Medium	High	0.0	0.0	0.0	0.0	4.3	0.043	1.1	0.017		
13	swiss cheese	98	0.0	0.0	0.0	0.0	0.0	0.8	31.4	0.0	162.4	0.7	60.0	0.4		
14	goat cheese hard	125	0.0	0.0	0.0	0.0	0.0	0.0	6.7	0.0	23.3	0.057	9.4	0.069		
15	gouda cheese	100	0.0	0.0	0.0	0.0	0.0	0.6	8.6	0.0	29.7	0.076	8.2	0.1		
16	pepper jack cheese lucerne	75	0.0	0.0	0.0	0.0	0.0	0.6	7.0	0.0	31.9	0.2	11.6	0.053		
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014		
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8		
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057		
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1		
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.0	7.0	0.0	28.2	0.2	12.3	0.016		
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098		
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091		
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2		
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2		
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2		
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2		
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049		

3. Users can set their desired minimum and maximum values for the selected nutrient.

Search: Select Filter Search

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin		
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2		
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2		
3	requejao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0		
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075		
5	cream cheese low fat	30	2.2	1.4	0.6	0.042	1.2	0.9	1.2	0.0	8.1	0.046	10.0	0.016		
6	cream cheese fat free	19	0.0	0.0	0.0	0.0	0.0	1.0	2.8	0.0	2.2	0.1	12.9	0.063		
7	gruyere cheese	116	Choose a nutrition: Fat	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin
8	cheddar cheese	113	0.0	0.0	0.0	0.0	0.0	0.1	8.3	0.0	30.8	0.2	9.3	0.061		
9	parmesan cheese	71	Range filter: Min: 5 to Max: 10	19	0.0	0.0	0.0	0.046	6.4	0.0	12.2	0.2	5.4	0.067		
10	romano cheese	19	0.0	0.0	0.0	0.0	0.0	0.088	1.6	0.0	5.2	0.008	1.5	0.064		
11	parmesan cheese grated	21	0.0	0.0	0.0	0.0	0.0	0.075	1.4	0.0	4.3	0.043	1.1	0.017		
12	port salut cheese	46	Level filter: Low	Low	Medium	High	0.0	0.0	31.4	0.0	162.4	0.7	60.0	0.4		
13	swiss cheese	98	0.0	0.0	0.0	0.0	0.0	0.0	6.7	0.0	23.3	0.057	9.4	0.069		
14	goat cheese hard	125	0.0	0.0	0.0	0.0	0.0	0.6	8.6	0.0	29.7	0.076	8.2	0.1		
15	gouda cheese	100	0.0	0.0	0.0	0.0	0.0	0.6	7.0	0.0	31.9	0.2	11.6	0.053		
16	pepper jack cheese lucerne	75	0.0	0.0	0.0	0.0	0.0	0.0	5.0	2.5	0.0	0.0	0.0	0.0		
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014		
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8		
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057		
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1		
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016		
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098		
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091		
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2		
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2		
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2		
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2		
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049		

4. Users are able to 'Clear Filters' to reset the criteria.

A screenshot of a nutrition facts table. At the top, there are search fields labeled 'Search:', 'Select Filter', and 'Search'. A context menu is open over the 19th row (caraway cheese). The menu items are: 'Choose a nutrition: Caloric Value' (with a dropdown arrow), 'Range filter: Min: [] to Max: []' (with two input fields), 'Level filter: Low [] Medium [] High []' (with three radio buttons), 'Clear Filters' (button), and 'Apply Filters' (button). The table has columns for food name, ID, and various nutritional values like Caloric Value, Fat, Saturated Fats, Monounsaturated Fats, Polyunsaturated Fats, Carbohydrates, Sugars, Protein, Dietary Fiber, Cholesterol, Sodium, Water, and Vitamin A.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin A
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2
3	requejao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075
5	cream cheese low fat	30	2.2	1.4	0.6	0.042	1.0	0.9	1.2	0.0	8.1	0.046	10.0	0.016
6	cream cheese fat free	19	0.0	0.0	0.0	0.0	0.0	0.0	2.8	0.0	2.2	0.1	12.9	0.063
7	gruyere cheese	116	Choose a nutrition: Caloric Value					0.1	8.3	0.0	30.8	0.2	9.3	0.061
8	cheddar cheese	113						0.1	6.4	0.0	27.7	0.2	10.3	0.054
9	parmesan cheese	71	Range filter: Min: [] to Max: []					0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19						0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21						0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	46	Level filter: Low [] Medium [] High []					0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98						0.0	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	125						0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100	Clear Filters					0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75						0.0	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049

5. When users click on 'Apply Filter', the table is refreshed and displays only food items that fit the criteria. The criteria is also displayed for reference.

A screenshot of the same nutrition facts table after applying filters. The search bar now shows 'Fat, Min: 5.0, Max: 10.0, Level: None'. The table displays a subset of items that meet these criteria. The columns are identical to the first table.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin A
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2
2	gruyere cheese	116	9.1	5.3	2.8	0.5	0.1	0.1	8.3	0.0	30.8	0.2	9.3	0.061
3	cheddar cheese	113	9.3	5.3	2.6	0.3	0.9	0.1	6.4	0.0	27.7	0.2	10.3	0.054
4	swiss cheese	98	7.7	4.6	1.9	0.2	0.4	0.0	6.7	0.0	23.3	0.057	9.4	0.069
5	gouda cheese	100	7.7	4.9	2.2	0.2	0.6	0.6	7.0	0.0	31.9	0.2	11.6	0.053
6	pepper jack cheese lucerne	75	6.0	4.0	0.0	0.0	0.0	0.0	5.0	2.5	0.0	0.0	0.0	0
7	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014
8	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0
9	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016
10	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091
11	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049
12	mozzarella cheese	90	6.6	4.2	2.0	0.2	0.7	0.0	6.7	0.0	23.7	0.1	15.0	0.037
13	limburger cheese	98	8.2	5.0	2.6	0.1	0.1	0.1	6.0	0.0	27.0	0.2	14.5	0.1
14	brie cheese	100	8.3	5.2	2.4	0.2	0.1	0.1	6.2	0.0	30.0	0.2	14.5	0.014
15	feta cheese	80	6.4	4.0	1.4	0.2	1.2	0.0	4.3	0.0	26.7	0.3	16.6	0.014
16	chocolate hazelnut spread	100	5.5	5.3	0.0	0.0	11.5	10.0	1.0	1.0	0.0	0.099	0.2	0
17	peanut butter	88	7.4	4.1	3.1	1.7	3.6	1.0	3.3	0.9	0.0	0.085	0.2	0
18	peanut spread	101	8.5	16	4.2	2.5	2.2	0.5	3.8	1.2	0.0	0.028	0.3	0
19	chicken spread	88	9.8	1.8	2.7	1.3	2.3	0.3	10.1	0.2	31.4	0.4	32.1	0.076
20	tahini	86	7.2	1.0	2.7	3.2	3.9	0.0	2.7	1.4	0.0	0.098	0.5	0
21	chunky peanut butter	94	8.0	1.2	3.7	2.2	3.5	1.3	3.8	1.3	0.0	0.03	0.2	0
22	frijoles with cheese	225	7.8	4.1	2.6	0.7	28.7	0.0	11.4	0.0	36.7	0.9	115.4	0.008
23	burrito with beef	285	8.1	1.7	1.7	4.0	43.9	4.1	9.1	4.4	2.6	0.5	65.8	0.036
24	pork egg roll	189	6.1	1.3	2.0	2.1	25.1	4.5	8.4	1.8	11.9	0.3	43.6	0
25	pancakes with butter syrup	260	7.0	2.9	2.6	1.0	45.4	0.0	4.1	0.0	29.0	0.6	57.7	0.015
26	burrito with beans	224	6.7	3.4	2.4	0.6	35.7	0.0	7.0	0.0	2.2	0.5	57.0	0
27	scrambled eggs	100	7.6	2.9	2.8	0.9	1.0	0.8	6.5	0.0	200.2	0.1	31.3	0.066
28	turkey and gravy	161	6.3	2.0	2.3	1.1	11.1	0.0	14.1	0.0	43.2	1.3	204.2	0.018

4. Nutrition Level Filter

Description

This feature allows users to filter food items by nutritional content levels—low, mid, and high—across various nutrients such as fat, protein, etc. Users can easily identify foods that align with their dietary goals based on predefined thresholds for each nutrient level.

Steps

1. To access this feature, users click on the 'Select Filter' button.
2. A pop-up window will appear and users are able to select a nutrient from a list to apply filters to.
3. Users can choose their desired nutritional content level:
 - **Low:** Select this option to filter foods with lower nutrient content.
 - **Mid:** Select this option for foods with moderate nutrient levels.
 - **High:** Choose this option for foods with higher nutrient content.
4. After making their selection, users can click the 'Apply Filter' button to filter the food items accordingly.
5. If needed, users can clear the filter by clicking the 'Clear Filter' button, which will reset the criteria.
6. The application will then refresh the table of food items, only showing the food items that fall within the specified nutritional range. The criteria specified will also be displayed above the table for reference.
7. Users can repeat the filtering process with different nutrients as desired.

Screenshots

1. As seen in the screenshot below, access the 'Select Filter' button through the main page.

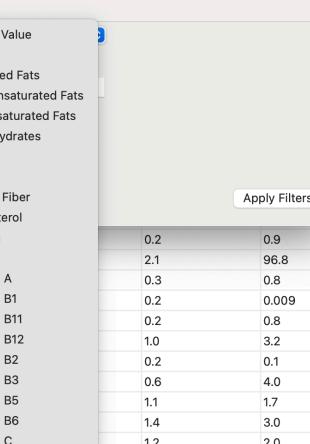
The screenshot shows a web-based application interface. At the top, there is a header bar with three colored dots (red, yellow, green) on the left, followed by a search input field labeled 'Search:', a 'Select Filter' button, and a 'Search' button. Below the header is a table with 28 rows of data, each representing a type of cheese. The columns include a numerical index (1-28), the cheese name, and various nutritional values such as Caloric Value, Fat, Saturated Fats, Monounsaturated Fats, Polyunsaturated Fats, Carbohydrates, Sugars, Protein, Dietary Fiber, Cholesterol, Sodium, Water, and Vitamin. The table has a light gray background with alternating row colors for readability.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075
5	cream cheese low fat	30	2.3	1.4	0.6	0.042	1.2	0.9	1.2	0.0	8.1	0.046	10.0	0.016
6	cream cheese fat free	19	0.2	0.1	0.091	0.075	1.4	1.0	2.8	0.0	2.2	0.1	12.9	0.063
7	gruyere cheese	116	9.1	5.3	2.8	0.5	0.1	0.1	8.3	0.0	30.8	0.2	9.3	0.061
8	cheddar cheese	113	9.3	5.3	2.6	0.3	0.9	0.1	6.4	0.0	27.7	0.2	10.3	0.054
9	parmesan cheese	71	4.5	2.7	1.4	0.1	0.6	0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19	1.3	0.9	0.4	0.035	0.2	0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21	1.4	0.8	0.4	0.036	0.7	0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	465	37.2	22.0	12.3	1.0	0.8	0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98	7.7	4.6	2.0	0.3	0.4	0.0	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	128	10.1	7.0	2.3	0.2	0.6	0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100	7.7	4.9	2.2	0.2	0.6	0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0.0	0.0	0.0	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049

2. Upon clicking 'Select Filter', a pop-up window will appear with a list of nutrients and different filter options.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075
5	cream cheese low fat	30	2.2	1.4	0.6	0.042	1.0	0.9	1.2	0.0	8.1	0.046	10.0	0.016
6	cream cheese fat free	19	0.0	0.0	0.0	0.0	0.0	1.0	2.8	0.0	2.2	0.1	12.9	0.063
7	gruyere cheese	116	Choose a nutrition:	Caloric Value				0.1	8.3	0.0	30.8	0.2	9.3	0.061
8	cheddar cheese	113						0.1	6.4	0.0	27.7	0.2	10.3	0.054
9	parmesan cheese	71	Range filter: Min:	0	to Max:	0		0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19						0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21						0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	46	Level filter:	<input type="radio"/> Low	<input type="radio"/> Medium	<input checked="" type="radio"/> High		0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98						0.0	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	126						0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100	Clear Filters					0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75						0.0	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	gjetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075
5	cream cheese low fat	30	2.2	1.4	0.6	0.042	1.0	0.9	1.2	0.0	8.1	0.046	10.0	0.016
6	cream cheese fat free	19	0.0	0.0	0.0	0.0	0.0	1.0	2.8	0.0	2.2	0.1	12.9	0.063
7	gruyere cheese	116	Choose a nutrition:	Caloric Value				0.1	8.3	0.0	30.8	0.2	9.3	0.061
8	cheddar cheese	113						0.1	6.4	0.0	27.7	0.2	10.3	0.054
9	parmesan cheese	71	Range filter: Min:	0	to Max:	0		0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19						0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21						0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	46	Level filter:	<input type="radio"/> Low	<input type="radio"/> Medium	<input checked="" type="radio"/> High		0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98						0.0	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	126						0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100	Clear Filters					0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75						0.0	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	gjetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049



3. Users can set their desired nutritional content level.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin			
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2			
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2			
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0			
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075			
5	cream cheese low fat	30	2.3	1.4	0.6	0.042	1.2	0.9	1.2	0.0	8.1	0.046	10.0	0.016			
6	cream cheese fat free	19	0.9	0.1	0.001	0.075	1.4	1.0	2.8	0.0	2.2	0.1	12.9	0.063			
7	gruyere cheese	116	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2			
8	cheddar cheese	113	Choose a nutrition:	Iron							0.1	6.4	0.0	27.7	0.2	10.3	0.054
9	parmesan cheese	71									0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19									0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21									0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	46									0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98									0.0	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	125									0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100									0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75									0.0	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106									0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8			
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057			
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1			
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016			
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098			
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091			
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2			
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2			
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2			
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2			
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049			
29	mozzarella cheese	90	6.6	4.2	2.0	0.2	0.7	0.0	6.7	0.0	23.7	0.1	15.0	0.037			

4. If needed, users can 'Clear Filters' to reset the criteria.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin			
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0	14.6	0.016	7.6	0.2			
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2			
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1	0.0	0.0	0.0	0.0			
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0	9.8	0.017	14.7	0.075			
5	cream cheese low fat	30	2.3	1.4	0.6	0.042	1.2	0.9	1.2	0.0	8.1	0.046	10.0	0.016			
6	cream cheese fat free	19	0.9	0.1	0.001	0.075	1.4	1.0	2.8	0.0	2.2	0.1	12.9	0.063			
7	gruyere cheese	116	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0	62.9	0.3	53.6	0.2			
8	cheddar cheese	113	Choose a nutrition:	Caloric Value							0.1	6.4	0.0	27.7	0.2	10.3	0.054
9	parmesan cheese	71									0.046	6.4	0.0	12.2	0.2	5.4	0.067
10	romano cheese	19									0.088	1.6	0.0	5.2	0.008	1.5	0.064
11	parmesan cheese grated	21									0.075	1.4	0.0	4.3	0.043	1.1	0.017
12	port salut cheese	46									0.8	31.4	0.0	162.4	0.7	60.0	0.4
13	swiss cheese	98									0.0	6.7	0.0	23.3	0.057	9.4	0.069
14	goat cheese hard	125									0.6	8.6	0.0	29.7	0.076	8.2	0.1
15	gouda cheese	100									0.6	7.0	0.0	31.9	0.2	11.6	0.053
16	pepper jack cheese lucerne	75									0.0	5.0	2.5	0.0	0.0	0.0	0.0
17	caraway cheese	106									0.0	7.1	0.0	26.3	0.2	11.1	0.014
18	jetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0	213.4	1.4	30.5	0.8			
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0	40.8	0.3	17.1	0.057			
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0	22.4	0.1	12.9	0.1			
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0	28.2	0.2	12.3	0.016			
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0	118.7	0.7	47.6	0.098			
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0	21.6	0.3	15.5	0.091			
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0	62.2	1.0	57.2	0.2			
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0	76.5	1.5	33.5	0.2			
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0	82.6	0.8	57.5	0.2			
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0	75.7	1.8	40.9	0.2			
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0	13.0	0.1	17.2	0.049			
29	mozzarella cheese	90	6.6	4.2	2.0	0.2	0.7	0.0	6.7	0.0	23.7	0.1	15.0	0.037			

5. Upon clicking 'Apply Filters', users are shown the a table of food items that fit the criteria chosen. The criteria is also displayed for reference.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol	Sodium	Water	Vitamin A	Vitamin B1	Vitamin B11	Vitamin B
1	oat bran raw	23	0.5	0.077	0.2	0.2	4.9	0.1	1.3	1.2	0.0	0.036	32.4	0.0	0.5	0.091	0.0
2	pork liver cooked	584	15.6	5.0	2.2	3.7	13.3	0.0	92.1	0.0	1256.7	0.2	227.7	19.1	0.9	0.6	0.071
3	pork lungs cooked	297	9.3	3.3	2.1	1.1	0.0	0.0	49.8	0.0	1161.0	0.2	240.0	0.0	0.2	0.069	0.049
4	pork spleen cooked	446	9.6	3.2	2.6	0.7	0.0	0.0	84.3	0.0	1507.0	0.3	199.4	0.0	0.4	0.002	0.071

5. [Recipe Builder]

Description

Builds a recipe by adding items from the main display table and then totals the nutrients of the items in the list. Allowing the user to evaluate the nutrients of a select few items.

Steps

1. User can click New Recipe to begin creating a new recipe item. User Selects a name and saves the recipe.

The screenshot shows a software interface for Recipe Builder. At the top, there is a header with a search bar labeled "Search:", a "Select Filter" button, a "Search" button, a "New Recipe" button, and a "View Recipe" button. Below the header, the text "Building Recipe:" is displayed. A large table lists various cheese items with their nutritional values. A modal dialog box titled "Create Recipe" is overlaid on the table. The dialog box contains a "Recipe Name:" field with the value "Test RecipeA" and a "Save" button. The table data is as follows:

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	
1	cream cheese	51	5.0	2.9	1.3	0
2	neufchatel cheese	215	19.4	10.9	4.9	0
3	requeijao cremoso light catupiry	49	3.6	2.3	0.9	0
4	ricotta cheese				0.5	0
5	cream cheese low fat				0.6	0
6	cream cheese fat free				0.091	0
7	gruyere cheese				2.8	0
8	cheddar cheese				2.6	0
9	parmesan cheese	71	4.5	2.7	1.4	0
10	romano cheese	19	1.3	0.9	0.4	0
11	parmesan cheese grated	21	1.4	0.8	0.4	0
12	port salut cheese	465	37.2	22.0	12.3	1
13	swiss cheese	98	7.7	4.6	2.0	0
14	goat cheese hard	128	10.1	7.0	2.3	0
15	gouda cheese	100	7.7	4.9	2.2	0
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0
17	caraway cheese	106	8.3	5.3	2.3	0

2. User can right click an item in the table to bring up a menu and choose to add an item to the current recipe.

The screenshot shows a software application window titled "Building Recipe: Test RecipeA". At the top, there are several buttons: "Search:" (with a search bar), "Select Filter", "Search", "New Recipe" (which is highlighted in blue), and "View Recipe". Below this, the text "Building Recipe: Test RecipeA" is displayed. The main area is a table with the following columns: food, Caloric Value, Fat, Saturated Fats, Monounsaturated Fats, and another column partially visible. The table contains 17 rows, each with a number from 1 to 17 and a food name. Row 2, which contains the entry "neufchatel c", has a context menu open with the option "Add to Recipe" highlighted in blue. The table data is as follows:

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	
1	cream cheese	51	5.0	2.9	1.3	0
2	neufchatel c	215	19.4	10.9	4.9	0
3	requeijao crema	49	3.6	2.3	0.9	0
4	ricotta cheese	30	2.0	1.3	0.5	0
5	cream cheese low fat	30	2.3	1.4	0.6	0
6	cream cheese fat free	19	0.2	0.1	0.091	0
7	gruyere cheese	116	9.1	5.3	2.8	0
8	cheddar cheese	113	9.3	5.3	2.6	0
9	parmesan cheese	71	4.5	2.7	1.4	0
10	romano cheese	19	1.3	0.9	0.4	0
11	parmesan cheese grated	21	1.4	0.8	0.4	0
12	port salut cheese	465	37.2	22.0	12.3	1
13	swiss cheese	98	7.7	4.6	2.0	0
14	goat cheese hard	128	10.1	7.0	2.3	0
15	gouda cheese	100	7.7	4.9	2.2	0
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0
17	caraway cheese	106	8.3	5.3	2.3	0

3. User clicks the view recipe button when they have finished adding items to the recipe.

	food	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber
1	cream cheese	51	5.0	2.9	1.3	0.2	0.8	0.5	0.9	0.0
2	neufchatel cheese	215	19.4	10.9	4.9	0.8	3.1	2.7	7.8	0.0
3	queijao cremoso light catupiry	49	3.6	2.3	0.9	0.0	0.9	3.4	0.8	0.1
4	ricotta cheese	30	2.0	1.3	0.5	0.002	1.5	0.091	1.5	0.0
5	cream cheese low fat	30	2.3	1.4	0.6	0.042	1.2	0.9	1.2	0.0
6	cream cheese fat free	19	0.2	0.1	0.091	0.075	1.4	1.0	2.8	0.0
7	gruyere cheese	116	9.1	5.3	2.8	0.5	0.1	0.1	8.3	0.0
8	cheddar cheese	113	9.3	5.3	2.6	0.3	0.9	0.1	6.4	0.0
9	parmesan cheese	71	4.5	2.7	1.4	0.1	0.6	0.046	6.4	0.0
10	romano cheese	19	1.3	0.9	0.4	0.035	0.2	0.088	1.6	0.0
11	parmesan cheese grated	21	1.4	0.8	0.4	0.036	0.7	0.075	1.4	0.0
12	port salut cheese	465	37.2	22.0	12.3	1.0	0.8	0.8	31.4	0.0
13	swiss cheese	98	7.7	4.6	2.0	0.3	0.4	0.0	6.7	0.0
14	goat cheese hard	128	10.1	7.0	2.3	0.2	0.6	0.6	8.6	0.0
15	gouda cheese	100	7.7	4.9	2.2	0.2	0.6	0.6	7.0	0.0
16	pepper jack cheese lucerne	75	6.0	4.0	0.0	0.0	0.0	0.0	5.0	2.5
17	caraway cheese	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0
18	gjetost cheese	1058	67.0	43.5	17.9	2.1	96.8	0.0	21.9	0.0
19	tilsit cheese	136	10.4	6.7	2.9	0.3	0.8	0.0	9.8	0.0
20	goat cheese	103	8.4	5.8	1.9	0.2	0.009	0.031	6.1	0.0
21	brick cheese	111	8.9	5.6	2.6	0.2	0.8	0.2	7.0	0.0
22	asadero cheese	402	31.9	20.3	9.1	1.0	3.2	3.2	25.5	0.0
23	camembert cheese	90	7.3	4.6	2.1	0.2	0.1	0.1	5.9	0.0
24	provolone cheese reduced fat	310	19.9	12.8	5.5	0.6	4.0	0.6	27.9	0.0
25	roquefort cheese	314	26.0	16.4	7.2	1.1	1.7	0.0	18.3	0.0
26	queso blanco cheese	366	28.7	16.1	7.6	1.4	3.0	2.1	24.0	0.0
27	queso seco cheese	315	23.6	13.3	6.2	1.2	2.0	0.5	23.8	0.0
28	goat cheese soft	75	6.0	4.1	1.4	0.1	0.0	0.3	5.2	0.0

4. Once in the recipe builder view the user can observe the total nutrients of their accumulated items

Recipe View

Name:	Test 1	Save	Delete
Nutrient Summary for: Test 1			
Caloric Value:	336.00	Carbohydrates:	3.60
Protein:	23.00	Sugars:	1.10
Dietary Fiber:	0.00	Cholesterol:	79.50
Water:	43.70	0.56	
Fats	25.50	Saturated:	15.30
Monounsaturated:	6.99	Polyunsaturated:	0.88
Vitamins A:	0.20	B-1:	0.14
B-11:	0.19	B-12:	0.21
B-2:	0.24	B-3:	0.13
B-5:	0.42	B-6:	0.17
C:	0.00	D:	0.08
E:	0.45	K:	0.15
Calcium:	675.00	Copper:	0.17
Iron:	0.35	Magnesium:	26.10
Manganese:	0.15	Phosphorus:	503.70
Potassium:	115.60		
Selenium:	0.06	Zinc:	0.00

	food	Amount	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol
1	chedd 1	113	9.3	5.3	2.6	0.3	0.9	0.1	6.4	0.0	27.7	
2	swiss 1	98	7.7	4.6	2.0	0.3	0.4	0.0	6.7	0.0	23.3	
3	caraw 1	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	26.3	
4	cream 1	19	0.2	0.1	0.091	0.075	1.4	1.0	2.8	0.0	2.2	

5. User can choose to remove an item from the recipe by right clicking it in the table and selecting remove item.

Recipe View

	food	Amount	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber
1	chedd 1	113	9.3	5.3	2.6	0.3	0.9	0.1	6.4	0.0	0.0
2	swiss 1	98	7.7	4.6	2.0	0.3	0.4	0.0	6.7	0.0	0.0
3	caraw 1	106	8.3	5.3	2.3	0.2	0.9	0.0	7.1	0.0	0.0
4	cream 1	19	0.2	0.1	0.091	0.075	1.4	1.0	2.8	0.0	0.0

6. User can choose to increase the amount of a selected item to match the amount of serves in their desired recipe.

Recipe View

	food	Amount	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Chol
1	chedd 1	113	9.3	5.3	2.6	0.3	0.9	0.1	6.4	0.0	0.0	27.7
2	swiss 1	98	7.7	4.6	Set Servings X		0.4	0.0	6.7	0.0	0.0	23.3
3	caraw 1	106	8.3	5.3		0.9	0.0	7.1	0.0	0.0	0.0	26.3
4	cream 1	19	0.2	0.1	Set Amount: <input type="text"/> Save	1.4	1.0	2.8	0.0	0.0	0.0	2.2

7. User can rename their recipe and press save. It will save any changes to the list as well as name changes and move back to the main view.

Recipe View

Name: Save Delete

Nutrient Summary for: Test

Caloric Value: 71.00 Carbohydrates: 6.40 Protein: 6.40 Sugars: 0.05 Dietary Fiber: 0.00 Cholesterol: 12.20 Water: 5.40 0.20
 Fats 4.50 Saturated: 2.70 Monounsaturated: 1.40 Polyunsaturated: 0.10
 Vitamins A: 0.07 B-1: 0.06 B-11: 0.10 B-12: 0.06 B-2: 0.06 B-3: 0.04 B-5: 0.06 B-6: 0.07 C: 0.00 D: 0.10 E: 0.02 K: 0.02
 Calcium: 213.10 Copper: 0.05 Iron: 0.10 Magnesium: 7.90 Manganese: 0.07 Phosphorus: 124.90 Potassium: 16.60
 Selenium: 0.04 Zinc: 0.00

	food	Amount	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol
1	parme 1	71	4.5	2.7	1.4	0.1	0.6	0.046	6.4	0.0	12.2	0.0

queso seco cheese 315 23.6 13.3 6.2 1.2 2.0 0.5 23.8 0.0

8. User can choose to delete their recipe clearing any items and moving the user back to the main view.

Recipe View

Name: Save Delete

Nutrient Summary for: Test

Caloric Value: 71.00 Carbohydrates: 6.40 Protein: 6.40 Sugars: 0.05 Dietary Fiber: 0.00 Cholesterol: 12.20 Water: 5.40 0.20
 Fats 4.50 Saturated: 2.70 Monounsaturated: 1.40 Polyunsaturated: 0.10
 Vitamins A: 0.07 B-1: 0.06 B-11: 0.10 B-12: 0.06 B-2: 0.06 B-3: 0.04 B-5: 0.06 B-6: 0.07 C: 0.00 D: 0.10 E: 0.02 K: 0.02
 Calcium: 213.10 Copper: 0.05 Iron: 0.10 Magnesium: 7.90 Manganese: 0.07 Phosphorus: 124.90 Potassium: 16.60
 Selenium: 0.04 Zinc: 0.00

	food	Amount	Caloric Value	Fat	Saturated Fats	Monounsaturated Fats	Polyunsaturated Fats	Carbohydrates	Sugars	Protein	Dietary Fiber	Cholesterol
1	parme 1	71	4.5	2.7	1.4	0.1	0.6	0.046	6.4	0.0	12.2	0.0