```
import json
import pandas as pd
import numpy as np
import matplotlib.pyplot as plt
import seaborn as sns
import nltk
import re
import string
from \quad sklearn. \, feature\_extraction. \, text \quad import \quad TfidfVectorizer
from sklearn.metrics.pairwise import cosine_similarity
from nltk.corpus import stopwords
# Download NLTK stopwords
nltk.download("stopwords")
stop_words = set(stopwords.words("english"))
     [nltk data] Downloading package stopwords to /root/nltk data...
     [nltk\_data] \quad \textit{Unzipping corpora/stopwords.zip.}
from google.colab import drive
drive.mount('/content/drive')
# Load Recipe Data
file_paths = ["/content/drive/MyDrive/recipes_raw_nosource_ar.json",
                            "/content/drive/MyDrive/recipes raw nosource epi, ison".
                            "/content/drive/MyDrive/recipes_raw_nosource_fn.json"]
recipes = []
for file in file_paths:
       with open(file, "r", encoding="utf-8") as f:
                data = json.load(f)
                for key, recipe in data.items():
                        recipes, append (recipe)
Drive already mounted at /content/drive; to attempt to forcibly remount, call drive.mount("/content/drive", force_remount=True).
# Convert to DataFrame
df = pd. DataFrame (recipes)
# Keep only necessary columns
df = df[["title", "ingredients", "instructions"]].dropna()
df. head()
→▼
                                                                                                                                                            丽
                                          title
                                                                                         ingredients
                                                                                                                                           instructions
      0
           Slow Cooker Chicken and Dumplings
                                                        [4 skinless, boneless chicken breast halves AD...
                                                                                                           Place the chicken, butter, soup, and onion in ...
      1
                Awesome Slow Cooker Pot Roast
                                                    [2 (10.75 ounce) cans condensed cream of mushr... In a slow cooker, mix cream of mushroom soup, ...
      2
                          Brown Sugar Meatloaf [1/2 cup packed brown sugar ADVERTISEMENT, 1/2...
                                                                                                         Preheat oven to 350 degrees F (175 degrees C)....
      3
                   Best Chocolate Chip Cookies
                                                    [1 cup butter, softened ADVERTISEMENT, 1 cup w...
                                                                                                         Preheat oven to 350 degrees F (175 degrees C)....
       4 Homemade Mac and Cheese Casserole
                                                   [8 ounces whole wheat rotini pasta ADVERTISEME...
                                                                                                          Preheat oven to 350 degrees F. Line a 2-quart ...
# Clean "ADVERTISEMENT" text from ingredients
def clean ingredients(ingredient list):
        if \quad is instance (ingredient\_list, \quad list): \\
                return " ".join(re.sub(r"ADVERTISEMENT", "", ing).strip() for ing in ingredient_list)
df["ingredients"] = df["ingredients"].apply(clean_ingredients)
# Clean instructions text
def clean_text(text):
        if not isinstance(text, str):
               return "
        text = text.lower()
        text = text.translate(str.maketrans("", "", string.punctuation))
                                                                                # Remove punctuation
        \texttt{text} \ = \ \texttt{"".join([word for word in text.split() if word not in stop\_words])} \ \ \texttt{\# Remove stopwords}
        return text
df["instructions"] = df["instructions"].apply(clean_text)
# Extract Cook Time from Instructions
def extract cook time(instructions):
        if not isinstance(instructions, str):
               return np. nan
        match = re. search(r''(\d+)\s*(?:minutes|min|m|hour|hr|h)'', instructions)
        if match:
                value = int(match.group(1))
                    \label{eq:continuous} \text{"hour"} \quad \text{in } \quad \text{match. } \text{group} \, (0) \quad \text{or} \quad \text{"h"} \quad \text{in } \quad \text{match. } \text{group} \, (0) :
                        return value * 60  # Convert hours to minutes
                return value # Already in minutes
```

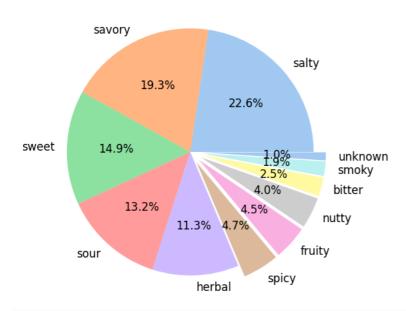
```
df["cookTime"] = df["instructions"].apply(extract_cook_time)
\mbox{\tt\#} Filter out extreme values (e.g., NaN or very high outliers)
df_filtered = df[df["cookTime"] < 180] # Exclude recipes over 3 hours
# Create a histogram
plt.figure(figsize=(8, 5))
sns.\ histplot(df\_filtered["cookTime"], \quad bins=20, \quad kde=True, \quad color="blue")
plt.xlabel("Cooking Time (minutes)")
plt.ylabel("Number of Recipes")
\verb"plt.title" ("Distribution" of Recipe Cooking Times")
# Show plot
plt.show()
 \rightarrow
                                                Distribution of Recipe Cooking Times
            40000
           30000
        Number of Recipes
           20000
            10000
                                       25
                                                     50
                                                                  75
                                                                                100
                                                                                              125
                                                                                                            150
                                                                                                                          175
                                                            Cooking Time (minutes)
\mbox{\tt\#} Combine ingredients and instructions for better recommendation
df["text_features"] = df["ingredients"] + "
# Create TF-IDF vectorizer
vectorizer = TfidfVectorizer()
tfidf_matrix = vectorizer.fit_transform(df["text_features"])
# Define taste categories
taste_profiles = {
          "spicy": {
                   "chili", "cayenne", "jalapeño", "hot sauce", "sriracha", "black pepper",
"red pepper flakes", "gochujang", "chipotle", "habanero", "wasabi",
"smoked paprika", "thai chili", "ghost pepper", "carolina reaper", "scotch bonnet",
                   "bird's eye chili", "dried chili", "chili flakes", "chile", "chiles"
          "sweet": {
    "sugar", "honey", "maple syrup", "caramel", "fruit", "chocolate", "vanilla",
    "cinnamon", "molasses", "dates", "agave", "condensed milk", "coconut milk"
          "savory": {
                   "garlic", "onion", "soy sauce", "mushroom", "cheese", "broth", "worcestershire sauce", "miso", "beef", "pork", "chicken", "fermented foods", "egg yolk", "tomato paste", "anchovies", "bouillon", "bacon"
          "sour": {
                   "lemon", "lime", "vinegar", "yogurt", "tamarind", "pickles", "cranberries", "pomegranate", "buttermilk", "sour cream"
          "bitter": {
                   "coffee", "cocoa", "dark chocolate", "kale", "radish", "turmeric",
"grapefruit", "green tea", "dandelion greens", "bitter melon", "chicory",
                    "whole cloves", "black tea"
         "salty": {
    "salt", "anchovies", "soy sauce", "miso", "olives", "bacon", "salted butter",
    "seaweed", "prosciutto", "parmesan", "feta cheese"
          "herbal": {
                   "basil", "oregano", "rosemary", "thyme", "sage", "parsley", "cilantro", "dill", "chives", "bay leaf", "lemongrass"
```

return np.nan

```
"grilled meat"
       "berries", "apples", "peaches", "oranges", "pineapples", "mango", "grapes", "plums", "cherries", "figs", "passionfruit"
               "plums",
        # Function to classify taste based on ingredients
def classify_taste(ingredients):
       detected_tastes = set()
       for ingredient in ingredients.split():
               for taste, keywords in taste_profiles.items():
                      if any(kw in ingredient.lower() for kw in keywords):
                              detected_tastes.add(taste)
       return list(detected_tastes) if detected_tastes else ["unknown"]
df["taste"] = df["ingredients"].apply(classify_taste)
# Count occurrences of each taste category
taste counts = df["taste"].explode().value counts()
# Define a color palette with better contrast
colors = sns.color_palette("pastel", len(taste_counts))
# Define explode values (highlight "unknown" & small categories)
explode_values = [0.1 if taste in ["unknown", "smoky", "bitter", "nutty", "fruity", "spicy"] else 0 for taste in taste_counts.index]
# Create a clearer pie chart
plt.figure(figsize=(8, 6))
plt.pie(
       taste\_counts, \quad labels=taste\_counts.\ index, \quad autopct="\%1.1f\%",
       colors=colors, explode=explode_values, textprops={"fontsize": 12}
plt.title("Distribution of Recipe Taste Categories", fontsize=14)
# Show plot
plt.show()
```

## ₹

## Distribution of Recipe Taste Categories



```
def recommend_recipes(user_ingredients, max_time=None, preferred_taste=None, top_n=5):
    user_query = " ".join([clean_text(ing) for ing in user_ingredients])
    user_vector = vectorizer.transform([user_query])

similarities = cosine_similarity(user_vector, tfidf_matrix).flatten()
    df["similarity"] = similarities

filtered_df = df
    if max_time:
        filtered_df = df[df["cookTime"] <= max_time]

if preferred_taste:
        filtered_df = filtered_df[filtered_df["taste"].apply(lambda x: preferred_taste in x)]

recommendations = filtered_df.sort_values(by="similarity", ascending=False).head(top_n)</pre>
```

```
return recommendations
recommendations = recommend_recipes(["chicken", "garlic", "lemon"], max_time=30, preferred_taste="savory")
display (recommendations)
→
                                                       title
                                                                                                                                                               taste similarity
                                                                                                        ingredients cookTime
       47332
                                            Lemon Chicken 1 tablespoon butter 1 tablespoon olive oil 2 b...
                                                                                                                                  2.0
                                                                                                                                              [savory, herbal, sour]
                                                                                                                                                                            0.574074
       31045
                                                                                                                                 3.0
                             Home-Style Chicken Piccata 1/2 cup all-purpose flour 2 teaspoons garlic p...
                                                                                                                                                       [savory, sour]
                                                                                                                                                                            0.533424
       81843
                       Quickest Roasted Chicken Dinner 2 chicken breasts with skin and on the bone 4 ...
                                                                                                                                25.0 [savory, herbal, sour, salty]
                                                                                                                                                                            0.524106
       18024
                          Rich Herb and Lemon Chicken
                                                                  4 skinless, boneless chicken breast halves sal...
                                                                                                                                       [savory, herbal, sour, salty]
                                                                                                                                                                            0.518332
                                                                                                                                  2.0
       45169 Rosemary-Roasted Chicken and Garlic 2 chicken breast halves with skin and bones 2 ...
                                                                                                                                15.0
                                                                                                                                              [savory, herbal, salty]
                                                                                                                                                                            0.513002
 Next steps: (
                 Generate code with recommendations
                                                              View recommended plots )
                                                                                                  New interactive sheet
from tabulate import tabulate
{\tt def \ display\_recommendations} \ ({\tt recommendations}):
         if recommendations.empty:
                   print("No matching recipes found.")
                   return
         # Select relevant columns and format into a clean table
         recommendations = recommendations[["title", "ingredients", "cookTime", "taste", "similarity"]]
         # Convert DataFrame to tabulated format
         print(tabulate(recommendations, headers="keys", tablefmt="fancy grid"))
# Run the recommendation system
recommendations = recommend_recipes(["chicken", "garlic", "lemon"], max_time=30, preferred_taste="savory")
# Display formatted table
display recommendations (recommendations)
₹
                  | title
                                                                 Ingredients
          47332 | Lemon Chicken
                                                                 1 tablespoon butter 1 tablespoon olive oil 2 boneless chicken breast halves 1/2 pound mushrooms, thinly sliced
          31045 | Home-Style Chicken Piccata
                                                                 | 1/2 cup all-purpose flour 2 teaspoons garlic powder 1 teaspoon paprika 1 egg 1/4 cup butter 1 pound skinless,
          81843 | Quickest Roasted Chicken Dinner
                                                                 2 chicken breasts with skin and on the bone 4 paper thin lemon slices 8 cloves garlic, thinly sliced 4 sprigs
          18024 | Rich Herb and Lemon Chicken
                                                                 | 4 skinless, boneless chicken breast halves salt and pepper to taste garlic powder to taste 3 tablespoons olive
          45169 | Rosemary-Roasted Chicken and Garlic | 2 chicken breast halves with skin and bones 2 teaspoons minced fresh rosemary 10 large garlic cloves, peeled
import random
# Expanded ingredient choices with more variety
ingredient choices = [
         "chicken", "beef", "pork", "fish", "tofu", "shrimp", "lamb", "turkey", "duck", "salmon", "tuna", "crab", "lobster", "bacon", "sausage", "ham", "tilapia", "sardine", "mackerel", "quail", "venison", "goat", "scallops", "octopus", "squid", "snail", "rabbit",
         "tomato", "onion", "garlic", "carrot", "spinach", "broccoli", "bell pepper", "mushroom", "potato", "cucumber", "zucchini", "cauliflower", "cabbage", "peas", "eggplant", "asparagu "okra", "radish", "kale", "bok choy", "leek", "turnip", "parsnip", "beet", "chard", "watercress", "artichoke", "brussels sprouts", "celery", "fennel", "jicama", "daikon",
         "bamboo shoots", "chayote", "seaweed", "lotus root",
         # Dairy & Eggs
         "cheese", "milk", "butter", "yogurt", "cream", "egg", "parmesan", "mozzarella", "cheddar", "ghee", "buttermilk", "ricotta", "feta", "brie", "camembert", "gorgonzola", "goat cheese", "paneer", "halloumi", "blue cheese", "cream cheese", "cottage cheese", "sour cream",
         "evaporated milk", "condensed milk", "whipped cream", "quail eggs",
         # Grains & Legumes
         "rice", "pasta", "quinoa", "lentils", "beans", "oats", "bread", "corn", "barley", "millet",
         "bulgur", "couscous", "chickpeas", "black beans", "kidney beans", "navy beans",
"wild rice", "buckwheat", "teff", "farro", "spelt", "rye", "polenta", "tortilla",
"udon noodles", "vermicelli", "amaranth", "mung beans",
                                                                                                                       "sovbeans".
                                                                                                        "tortilla", "soba noodles",
         # Spices & Condiments
         "salt", "pepper", "soy sauce", "vinegar", "mustard", "curry powder", "cinnamon", "paprika",
"oregano", "basil", "rosemary", "thyme", "turmeric", "nutmeg", "coriander", "clove", "saffron",
         "mace", "star anise", "fenugreek", "wasabi", "cumin", "cardamom", "sumac",
                                                                                                              "tamarind".
```

# Add the cosine similarity to the recommendations DataFrame

recommendations = recommendations[["title", "ingredients", "cookTime", "taste", "similarity"]]

```
"chipotle", "garam masala", "five-spice powder", "miso paste", "harissa", "fish sauc "hoisin sauce", "teriyaki sauce", "worcestershire sauce", "ponzu sauce", "sriracha", "hot sauce", "smoked paprika", "coconut aminos", "sesame oil", "truffle oil",
         "apple", "banana", "orange", "grapes", "peach", "pear", "mango", "cherry", "strawberry", "blueberry", "pineapple", "kiwi", "papaya", "watermelon", "cantaloupe", "honeydew", "pomegranate", "fig", "date", "plum", "apricot", "passionfruit", "lychee", "dragon fruit", "guava", "coconut", "cranberry", "blackberry", "raspberry", "persimmon",
         # Nuts & Seeds
"almond", "walnut", "cashew", "peanut", "sesame", "flaxseed", "sunflower seed", "chia seed",
"pistachio", "macadamia", "hazelnut", "pecan", "pine nut", "brazil nut", "hemp seed",
"pumpkin seed", "caraway seed", "nigella seed", "mustard seed",
         # Others
         "maple syrup", "honey", "chocolate", "cocoa", "coffee", "green tea", "black tea", "molasses", "coconut milk", "almond milk", "oat milk", "soy milk", "margarine", "agave syrup", "date syrup", "coconut sugar", "brown sugar", "dark chocolate", "white chocolate", "vanilla extract", "almond extract", "rose water", "orange zest",
         "lemon zest", "lime zest"
# Taste preference choices (including None for no taste preference)
taste_choices = list(taste_profiles.keys()) + [None]
# Adjusted cook time distribution
def generate_cook_time():
         if random.random() < 0.8: # 80% chance to select from 10-90 min
                 return random.randint(10, 90)
         else: # 20% chance to include long cook times (90-180 min)
                 return random.randint(91, 180)
# Generate at least 200 unique test queries (allow buffer)
test_queries = set()
while len(test queries) < 210:
         ingredients = tuple(random.sample(ingredient_choices, 3))  # Ensure 3 distinct ingredients
         {\tt max\_time} \ = \ {\tt generate\_cook\_time}\,() \qquad {\tt \#} \ {\tt Use} \ {\tt weighted} \ {\tt function} \ {\tt for} \ {\tt cook} \ {\tt time}
         preferred_taste = random.choice(taste_choices)  # Randomly assign a taste preference or None
         test_queries.add((ingredients, max_time, preferred_taste))
test_queries = list(test_queries)
# Evaluation Function
def evaluate_system(test_queries, top_n=5):
         correct_matches = 0
         total_queries = len(test_queries)
         total precision = 0
         reciprocal_ranks = []
         for query in test_queries:
                   user_ingredients, max_time, preferred_taste = query
                   recommendations = recommend_recipes(user_ingredients, max_time, preferred_taste, top_n)
                   if recommendations.empty:
                             continue # Skip if no recommendations
                   # Check if at least one ingredient is in the recipe
                   valid recommendations = []
                   for \_, row in recommendations.iterrows():
                             has\_valid\_time \ = \ row["cookTime"] \ \ <= \ max\_time \ \ if \ \ not \ \ pd.isna(row["cookTime"]) \ \ else \ \ False
                             has\_valid\_ingredient \ = \ any(ing \ in \ row["ingredients"] \ for \ ing \ in \ user\_ingredients)
                             has valid taste = preferred taste in row["taste"] if preferred taste and isinstance(row["taste"], list) else True
                             if has_valid_time and has_valid_ingredient and has_valid_taste:
                                      valid recommendations. append (row)
                   # Convert to DataFrame to avoid "truth value of a Series is ambiguous" error
                   valid_recommendations = pd.DataFrame(valid_recommendations)
                   # Calculate Precision @ k
                   {\tt precision\_at\_k} \ = \ {\tt len(valid\_recommendations)} \ / \ {\tt top\_n}
                   total\_precision \ += \ precision\_at\_k
                   # Check if there is at least one correct match
                   if not valid recommendations.empty:
                            correct_matches += 1
                             # Mean Reciprocal Rank (MRR) - Fix by checking titles instead of entire rows
                             rank = next((i + 1 for i, row in enumerate(recommendations.iterrows()))
                                                             if row[1]["title"] in valid_recommendations["title"].values), top_n)
                             reciprocal_ranks.append(1 / rank)
         # Compute evaluation metrics
         accuracy = correct_matches / total_queries
         avg precision = total precision / total queries
```

```
print(f"Evaluation Results:")
        print(f"- Accuracy (Simple Relevance Fraction): {accuracy:.2f}")
         print(f''- \ Precision \ @ \ \{top\_n\}: \ \{avg\_precision:.2f\}'') 
        print(f"- Mean Reciprocal Rank (MRR): {mrr:.2f}")
# Run the evaluation
evaluate_system(test_queries)
Evaluation Results:
      - Accuracy (Simple Relevance Fraction): 1.00
      - Precision @ 5: 0.90
     - Mean Reciprocal Rank (MRR): 0.95
# Evaluation metrics
metrics = ["Accuracy", "Precision @ 5", "MRR"]
values = [1.00, 0.90, 0.95]
# Create a bar chart
plt.figure(figsize=(8, 6))
sns.barplot(x=metrics, y=values, palette="Blues", width=0.6)
# Add text labels (numerical values) on each bar
for i, v in enumerate(values):
        plt. \ text(i, \quad v \quad + \quad 0.02, \quad f''\{v:.2f\}'', \quad ha='center', \quad fontsize=12, \quad fontweight='bold')
\mbox{\tt\#} Set axis labels and title
plt.ylim(0, 1.1)
plt.ylabel("Score", fontsize=14)
\verb|plt.xlabel| ("Evaluation Metrics", fontsize=14)|\\
plt.title("Evaluation Metrics: Accuracy, Precision @ 5, and MRR", fontsize=16, fontweight="bold")
plt.show()

<ipython-input-21-21423fa2148f>:7: FutureWarning:
```

 ${\tt mrr} \ = \ {\tt sum(reciprocal\_ranks)} \ / \ {\tt len(reciprocal\_ranks)} \ {\tt if} \ {\tt reciprocal\_ranks} \ {\tt else} \ {\tt 0}$ 

# Print final evaluation results

Passing `palette` without assigning `hue` is deprecated and will be removed in v0.14.0. Assign the `x` variable to `hue` and set `legend=False` for the same effections. barplot(x=metrics, y=values, palette="Blues", width=0.6)

