Linear Programming for Balancing Healthy Diet, Price, and Nutrient Consumption

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1 Math Modeling - Final Project

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1.1 Background

In recent years there has been a rising popularity in eating a "plant-based" diet, due to increased prevalance of chronic conditions stemming from lifelong adherance to the Standard American Diet (SAD). Maintaining a healthy diet regimine like the Medteranian, Paleo, Autoimmune Protocol, or other anti-inflammatory, produce-rich diet is important for maintaining overall health. Vegetable-rich diets are also known to prevent and reverse chronic diseases that stem from a multitude of factors, including eating a diet rich in processed foods like the SAD.

One practical question that arises when people switch from the SAD full of cheap processed and pre-packaged foods to a healthier one filled with fresh foods is, how much (extra) is this going to cost me? Another practical question when switching to a non-SAD diet is, can I meet all of my recommended dietary allowance for the necessary nutrients?

This program aims to come up with a list of foods within a certain diet regimine that meet recommended daily allowance for nutrients and recommended daily calories for gender, age, and activity, while minimizing cost.

Future work for this would include adding a constraint to not only meet RDA but maximize nutrient density, as well as programmatically (not manually) restrict food categories based on inputted diet. Incorporating seasonality of foods into the model and having an input for obtaining prices by user's region would be beneficial as well. We could also extend this to add constraints for diet paletability or put extra amount limits on things like spices and herbs, since no one eats those in large amonunts on their own.

1.2 Overview

1.2.1 Data

Data required for this program

- Nutrient profile for each food
- Calorie information for each food
- Price data for each food
- Recommended daily allowance and calories for given person

1.2.2 Variables

- Amount of each food product this is what we solve for
- Budget this is a constraint
- RDA, RDA for person this is determined by an individual's parameters
- Diet Model
- For example run I choose Paleo diet

1.2.3 Optimization

This program could've been written to optimize over what is most restrictive to a person = budget or nutrient density, or include constraints on allergens like gluten, citrus, and limits on certain levels like sugar amounts. Due to time constraints, I chose to focus on one diet, minimizing cost, maintaining recommended daily allowance (RDA) and recommended daily calorie (RDC) levels, under certain dietary restrictions.

1.3 The Data

1.3.1 Data source investigation

Data required for this program

- Nutrient profile for each food
- Calorie information for each food
- Price data for each food
- Recommended daily allowance and calories for given person

1.3.2 Nutrient profile and calorie data

After searching far and wide, the most comprehensive data set that I could find came from the United States Department of Agriculture (USDA). FoodData central[1] is a food and nutrient data system that hosts several USDA food composition databases, including the Food and Nutrient Database for Dietary Studies (FNDDS), Standard Reference (SR) Legacy, and the USDA Branded Food Products Database. FoodData Central also includes expanded nutrient content information

as well as links to diverse data sources that offer related agricultural, environmental, food, health, dietary supplement, and other information

After exploring all of the databases there, I finally landed on something I could use for nutrient composition, called Composition of Foods Raw, Processed, Prepared USDA National Nutrient Database for Standard Reference, Release 28 [2]. This database provides a breakdown of many nutrients for many different types of foods, for a given amount, as well as the kCal for consuming that amount of that food. This takes care of my first two data sets required to solve this problem.

1.3.3 Price data

For this program a price for each food item is needed for the objective of minimizing price. The Quarterly Food-at-Home Price Database (QFAHPD) [4] from the USDA provides food price data to support research on the economic determinants of food consumption, diet quality, and health outcomes. This price data outlines average price per 100g of food for different food categories in different geographical regions. To get a price for each food item listed in the nutrient composition database, I manually went through each food category and mapped the food categories listed in the nutrient database to those in the food price data set (more on this later).

1.3.4 Data for recommended daily allowance and calories

The data for recommended daily allowance and calorie intake was found summarized on health.gov [5]. The Institute of Medicine provides dietary reference intakes in The essential guide to nutrient requirements. Washington (DC): The National Academies Press; 2006. This was copy and pasted out of each table on the Appendix 7 web page into a text file and manually reformatted as a table so it could be read in by pandas.

1.3.5 Data Processing and Exploration

A closer look at the acquired data TODO: Not sure if want this here:

FoodData Central is an integrated data system contains five distinct sources of food and nutrient composition data, each with a unique purpose. Three of these data types are well-established and familiar to many users: the National Nutrient Database for Standard Reference, the Food and Nutrient Database for Dietary Studies, and the USDA Global Branded Food Products Database. The other two data sources—Foundation Foodsand Experimental Foods—represent "a bridge to the future" in food and nutrient composition. Foundation Foodsincludes nutrient values as well as extensive underlying metadata on commercially available foods.

```
[357]: # Imports
import os
import pandas as pd
import numpy as np
import matplotlib.pyplot as plt
plt.style.use("seaborn")
import seaborn as sns
import ortools
```

from ortools.linear_solver import pywraplp

```
[358]: # Unit conversion

G_TO_MG = 1000

MG_TO_G = .001
```

Reading in the data for nutrient profiles (food_item_properties), RDC (calorie_needs), RDA (RDA), and price (qfahpd2*.csv)

```
[359]: # Nutrient, price, and RDA data
food_item_properties = pd.read_csv("./data/data.csv")
calorie_needs = pd.read_csv("./data/calorie_needs.csv")
food_group_needs = pd.read_csv("./data/est_food_group_needs.csv", sep='\t')
RDA = pd.read_csv("./data/RDA_fixed.csv")

print("Format of nutrient profile data:")
display(food_item_properties.head())
print("Initial format of calorie intake data:")
display(calorie_needs.head())
print("Initial format of RDA data:")
display(RDA.head())
print("Initial format of price data:") # TODO
# display(prices.head())
print("\n\n")
```

```
Format of nutrient profile data:
   NDB No
                     Shrt Desc x
                                  Water g Energ Kcal Protein g Lipid Tot g \
                                      0.24
                                                              0.28
                                                                           99.48
0
     1003
           BUTTER OIL, ANHYDROUS
                                                    876
1
     1004
                     CHEESE, BLUE
                                     42.41
                                                    353
                                                             21.40
                                                                           28.74
2
     1005
                    CHEESE, BRICK
                                     41.11
                                                             23.24
                                                                           29.68
                                                    371
3
     1006
                     CHEESE, BRIE
                                     48.42
                                                    334
                                                             20.75
                                                                           27.68
4
     1007
               CHEESE, CAMEMBERT
                                     51.80
                                                    300
                                                             19.80
                                                                           24.26
   Ash g
          Carbohydrt g Fiber TD g Sugar Tot g
                                                         FdGrp Cd \
    0.00
                   0.00
                                0.0
                                             0.00
                                                              100
0
1
    5.11
                   2.34
                                0.0
                                             0.50
                                                              100
                                                    . . .
2
    3.18
                   2.79
                                0.0
                                             0.51
                                                    . . .
                                                              100
3
    2.70
                   0.45
                                0.0
                                             0.45
                                                              100
                                                    . . .
    3.68
                   0.46
                                0.0
                                             0.46
                                                              100
               Long Desc
                                                                             Seq \
                                     Shrt Desc y
                                                                FdGrp Desc
   Butter oil, anhydrous
                          BUTTER OIL, ANHYDROUS
                                                   Dairy and Egg Products
0
                                                                               1
            Cheese, blue
1
                                     CHEESE, BLUE
                                                   Dairy and Egg Products
                                                                               1
2
           Cheese, brick
                                    CHEESE, BRICK
                                                    Dairy and Egg Products
                                                                               1
3
                                                    Dairy and Egg Products
            Cheese, brie
                                     CHEESE, BRIE
                                                                               1
4
       Cheese, camembert
                               CHEESE, CAMEMBERT
                                                   Dairy and Egg Products
                                                                               1
```

	Amount	Unit	isDryFood	price	FdGrp Price
0	1.0	tbsp	False	0.156509	0.439291
1	1.0	oz	False	1.286240	0.439291
2	1.0	cup, diced	False	0.078717	0.439291
3	1.0	oz	False	3.116838	0.439291
4	1.0	oz	False	1.256646	0.439291

[5 rows x 63 columns]

Initial format of calorie intake data:

	AGE	Sedentary	${ t Moderately_active}$	Active	Gender
0	2	1000	1000	1000	Female
1	3	1000	1000	1000	Female
2	4	1200	1200	1200	Female
3	5	1200	1200	1200	Female
4	6	1200	1200	1200	Female

Initial format of RDA data:

	index	1,000 kcal	Added sugars,	% kcal	Age C	alcium, mg	\
0	1	16.8		<10%	1	700	
1	1	16.8		<10%	2	700	
2	1	16.8		<10%	3	700	
3	2	19.6		<10%	4	1,000	
4	2	19.6		<10%	5	1,000	

	${\tt Calorie}$	level(s)	assessed	Carbohydrate,	% kcal	Carbohydrate, g	\
0			NaN		45-65	130	
1			NaN		45-65	130	
2			NaN		45-65	130	
3			NaN		45-65	130	
4			NaN		45-65	130	

	Choline, mg	Copper, mcg	 Total fat, % kcal	Vitamin A,	mcg RAE	\
0	200	340	 30-40		300	
1	200	340	 30-40		300	
2	200	340	 30-40		300	
3	250	440	 25-35		400	
4	250	440	 25-35		400	

	Vitamin B12,	mcg V:	itamin B6,	mg	Vitamin C,	mg	Vitamin D,	IU	\
0		0.9		0.5		15		600	
1		0.9		0.5		15		600	
2		0.9		0.5		15		600	
3		1.2		0.6		25		600	
4		1.2		0.6		25		600	

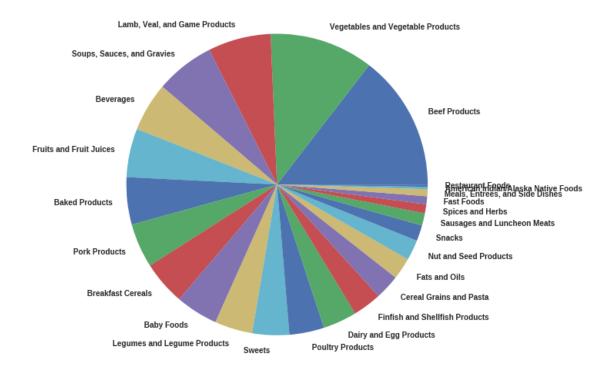
	Vitamin E, mg AT	Vitamin K, mcg	Vitamins	Zinc, mg
0	6	30	NaN	3
1	6	30	NaN	3
2	6	30	NaN	3
3	7	55	NaN	5
4	7	55	NaN	5

[5 rows x 40 columns]

Initial format of price data:

Visual Overview of Food Groups in the Composition of Foods Raw, Processed, Prepared USDA National Nutrient Database for Standard Reference, Release 28

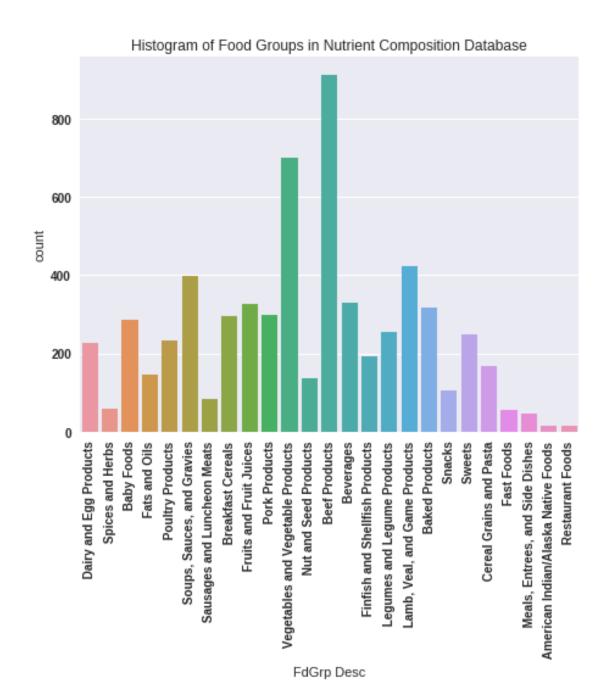
Food breakdown in USDA database of foods mirrors Standard American Diet (SAD)



/home/celeste/.local/lib/python3.6/site-packages/seaborn/categorical.py:3666: UserWarning: The `factorplot` function has been renamed to `catplot`. The original name will be removed in a future release. Please update your code. Note that the default `kind` in `factorplot` (`'point'`) has changed `'strip'` in `catplot`.

warnings.warn(msg)

<Figure size 1152x576 with 0 Axes>



Data Preprocessing and Helper Functions

```
[362]: # RDA Data Preprocessing

RDA.drop(columns=[RDA.columns[0], RDA.columns[5], RDA.columns[-2]],

→inplace=True)

# Rename RDA columns to match food item property columns
```

```
RDA.columns= [" ".join(z.strip().replace(",", "").split()) for z in RDA.columns.
→values]
# Lets look at the columns well analyze
# print(RDA.columns)
# print(food_item_properties.columns)
# Lets just look at these for now, we can manually get the nutrients that donting
→match because of syntax a bit later
nutrients_to_check = [z for z in RDA.columns.values if z in_
→food_item_properties.columns.values ]
                      z != 'Riboflavin mg' and z != 'Niacin mg' and z !
\Rightarrow = 'Manganese mg' and z != 'Thiamin mg']
print(nutrients_to_check)
nutrients_to_check.append('Age')
nutrients_to_check.append('Gender')
def get_RDA_RDC_for_person(age=26,gender='Female',activity='Sedentary',__

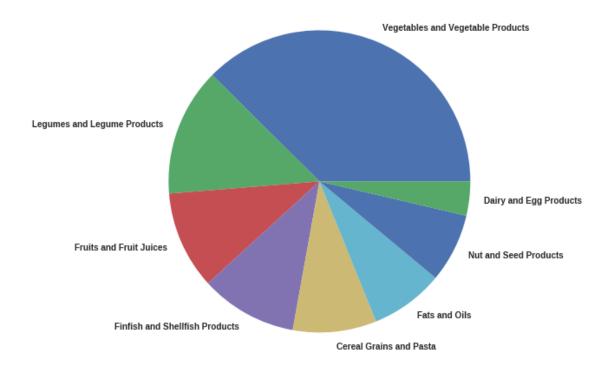
→diet='paleo', calorie_needs=calorie_needs, RDAdf=RDA,

→nutrients_to_check=nutrients_to_check):
    # TODO: 5 duplicates for age - for now just get first one
   rda_for_person = RDA[(RDA.Age == age) & (RDA.Gender == gender)].iloc[0]
   calorie_needs_for_person = calorie_needs[(calorie_needs.AGE == age) &__
return rda_for_person[nutrients_to_check],__
 →calorie_needs_for_person[activity].values[0]
```

```
['Calcium mg', 'Iron mg', 'Magnesium mg', 'Manganese mg', 'Niacin mg', 'Phosphorus mg', 'Potassium mg', 'Protein g', 'Riboflavin mg', 'Sodium mg', 'Thiamin mg', 'Zinc mg']
```

Preprocess the nutrient composition data and limit the foods to align with anti-inflammatory diet.

```
'Dairy and Egg Products',
                   'Legumes and Legume Products',
                   'Cereal Grains and Pasta'
# Lets drop the food groups that do not fit into our diet
# Keep only the food groups listed above
food_item_properties = food_item_properties[food_item_properties['FdGrp Desc'].
→isin(constraint cats)]
# Let's further refine by extracting specific foods like those relating to dairy
# Take out dairy
food_item_properties= food_item_properties[~((food_item_properties['FdGrp_\'
→Desc'] == 'Dairy and Egg Products') &
                      (food_item_properties['Shrt Desc x'].str.lower()
                      .str.
→contains('cheese|inst|dairy|butter|hydr|acid|substitute|milk|velveeta|ice
# Take out sweetened fruit
food_item_properties= food_item_properties[~((food_item_properties['FdGrpu
→Desc'] == 'Fruits and Fruit Juices') &
                      (food item properties['Shrt Desc x'].str.lower()
                      .str.contains('swt|syrup|stwnd|w/ sugar|ocean
→spray|bolthouse|w/ sucralose|naked')))]
# Let's see what the food group composition looks like now
# Pie plot for higher level food groups in nutrient profile data given dietu
\rightarrowrestrictions
plt.figure(figsize=(15,8))
p = plt.pie(food_item_properties['FdGrp Desc'].value_counts(),
        labels = food_item_properties['FdGrp_Desc'].value_counts().index.values)
t = plt.title("Available food groups given anti-inflammtory diet requirement")
```



```
[364]: # Price data Preprocessing

# Map the Foodgroup Description form data to the price category to assign a

price to each foodgroup

[]:

[]:

[]:
```

1.4 The Linear Program

1.4.1 Variable Definitions

```
[365]: age=26
    gender='Female'
    activity='Sedentary'
    diet='Paleo'
```

1.4.2 Objective Function

We are looking to find the proportions of each food item in our daily "mixture" to satisfy RDA, RDC, variety, and diet requirements. Our objective function will be to minimize overall cost.

Here we will minimize the sum of price per 100g of food * units of 100g of for, for each food item in the nutrient profile database. Remember we had taken out a few categories of food items to restrict the diet.

```
[380]: solver.Minimize(sum([fooditem[1]['FdGrp Price']*units_fooditem for fooditem, ⊔

→units_fooditem in zip(food_item_properties.iterrows(), units_fooditems)]))
```

1.4.3 Constraints

Diet "Constraint" This constraint is a general constraint, in that we will not include certain food groups for the diet pattern instead of seeting the amounts equal to zero

RDA Constraint For this constraint we will limit the sum of each nutrient across foods to be +/- E% of the RDA value for that nutrient.

```
[381]: # The sum of nutrients should be within E percent of the RDA
E = 0
for nutrient in my_RDA.items():
    if nutrient[0] != 'Gender' and nutrient[0] != 'Age':
        if isinstance(nutrient[1], str):
            rda_nut = int(nutrient[1].replace(",", """))
        else:
```

```
rda_nut = nutrient[1]
        print("Minimum " + nutrient[0] +": " + str(rda_nut-(rda_nut*E)))
        print("Maximum " + nutrient[0] +": " + str(rda_nut+(rda_nut*E)))
        # Sum the nutrient across units of each food, should be +/- epsilon of \Box
\hookrightarrow RDA
        # Check conversion between nutrients and u here TODO
        # Nutrient per 100 grams * each unit of 100 grams for each food
        # Kcal per 100 grams * each unit of 100 grams for each food < RDC
          solver.Add(sum([f[1][nutrient[0]]*(100/f[1]['GmWt 1'])*u for f,u in_{L}))
→ zip(food_item_properties.iterrows(), units_fooditems)]) <=_
\rightarrow rda_nut + (E*rda_nut))
          solver.Add(sum([f[1][nutrient[0]]*(100/f[1]['GmWt 1'])*u for f,u in_{I}))
\rightarrow zip(food\_item\_properties.iterrows(), units\_fooditems)]) >=_{\square}
\hookrightarrow rda_nut - (E*rda_nut))
        if 'mg' in nutrient[0]:
             ### Greater than constraint
             solver.Add(sum([f[1][nutrient[0]]*(100/f[1]['GmWt 1'])*MG_TO_G*u_I)
-for f,u in zip(food item_properties.iterrows(), units fooditems)])
                        >= MG_TO_G*(rda_nut-(E*rda_nut)))
            ### Less than constraint
               solver.Add(sum([f[1][nutrient[0]]*(100/f[1]['GmWt 1'])*MG TO G*u_1))
→ for f,u in zip(food item properties.iterrows(), units fooditems)])
                           <= MG_TO_G*(rda_nut-(E*rda_nut)))
#
               for f,u in zip(food_item_properties.iterrows(), units_fooditems):
                   print(str(f[1][nutrient[0]]*(100/f[1]['GmWt 1'])*MG_TO_G) +__
\rightarrow "q * (" + u.name() + ") +")
              print(">= " + str((rda nut-(E*rda nut))*.001) + "q")
        else: # q
            ### Greater than constraint
             solver.Add(sum([f[1][nutrient[0]]*(100/f[1]['GmWt 1'])*u for f,u in_\sqcup
→zip(food_item_properties.iterrows(), units_fooditems)]) >=__
→rda_nut-(E*rda_nut))
            ### Less than constraint
               solver.Add(sum([f[1][nutrient[0]]*(100/f[1]['GmWt\ 1'])*u\ for\ f,u_{\perp}))
→ in zip(food item properties.iterrows(), units fooditems)]) <= [
\rightarrow rda \ nut - (E*rda \ nut))
            #### Print
               for f,u in zip(food item properties.iterrows(), units fooditems):
                   print(str(f[1][nutrient[0]]*(100/f[1]['GmWt 1'])) + "q * (" +
\hookrightarrow u.name() + ") + ")
              print(">= " + str((rda nut-(E*rda nut))) + "q")
```

Minimum Calcium mg: 1000 Maximum Calcium mg: 1000 Minimum Iron mg: 18 Maximum Iron mg: 18

```
Minimum Magnesium mg: 310
Maximum Magnesium mg: 310
Minimum Manganese mg: 1.8
Maximum Manganese mg: 1.8
Minimum Niacin mg: 14
Maximum Niacin mg: 14
Minimum Phosphorus mg: 700
Maximum Phosphorus mg: 700
Minimum Potassium mg: 4700
Maximum Potassium mg: 4700
Minimum Protein g: 46
Maximum Protein g: 46
Minimum Riboflavin mg: 1.1
Maximum Riboflavin mg: 1.1
Minimum Sodium mg: 2300
Maximum Sodium mg: 2300
Minimum Thiamin mg: 1.1
Maximum Thiamin mg: 1.1
Minimum Zinc mg: 8
Maximum Zinc mg: 8
```

Recommended Daily Calorie Constraint For this constraint we will limit the sum of kcal across foods to be +/- E% of the recommended calorie value for that person. For some reason adding this constraint makes the linear program infeasible, so we'll exclude it for now.

Max Budget constraint For some reason adding this constraint makes the linear program infeasible, so we'll exclude it for now. The amount spent is usually not that high anyway.

Considering other constraints There are many further constraints we could implement to refine our program * Limiting items based on group or weight * The number of items of dairy/egg group, or limit the amount of calories from dairy/egg group * The total grams of items from each

food group * The amount of spices/herbs to be small since people don't eat those in large amounts * Limiting items for variety * We don't allow more than say 1 cup of a certain food per day since either it's recommended to eat a variety of foods, or certain people get tired of that food

Contraints can be limited by other dietary guidelines [2] that suggest * Variety of vegetables from all of the subgroups—dark green, red and orange, legumes (beans and peas), starchy, and other * Fruits, especially whole fruits * Grains, at least half of which are whole grains * Fat-free or low-fat dairy, including milk, yogurt, cheese, and/or fortified soy beverages * A variety of protein foods, including seafood, lean meats and poultry, eggs, legumes (beans and peas), and nuts, seeds, and soy products * Oils

- Limit saturated fats and trans fats, added sugars, and sodium
- $\bullet\,$ Consume less than 10 percent of calories per day from added sugars
- Consume less than 10 percent of calories per day from saturated fats
- Consume less than 2,300 milligrams (mg) per day of sodium
- If alcohol is consumed, it should be consumed in moderation—up to one drink per day for women and up to two drinks per day for men

Manipulate the constraints based on two anti-inflammatory dietary protocols: * Paleo * Meddit-erainean * Specific allergen foods may be considered as a separate constraint

1.5 Results

Solve the linear program and output the 100g units of each food to satisfy our constraints

```
[382]: status = solver.Solve()
       print(status)
       opt soln = solver.Objective().Value()
       print('Number of variables =', solver.NumVariables())
       print('Number of constraints =', solver.NumConstraints())
       print('Optimal objective value (total cost):', opt_soln)
       for u in units_fooditems:
           if u.solution_value() != 0:
               print(str(u.solution_value()) + " 100g of ")
               print(u)
                 print("Nutrient values of item:")
       #
                 print([(nutrient[0] , food_item_properties[food_item_properties['Shrt_
        \rightarrow Desc x'] == 'EGG MIX, USDA CMDTY'] [nutrient[0]])
                         for nutrient in my_RDA.items() if nutrient[0] != 'Age' and_
        →nutrient[0] != 'Gender'])
                 print("\n")
                 print(food_item_properties[food_item_properties['Shrt Desc x']
                                                              == 'EGG MIX, USDA
        \hookrightarrow CMDTY']['GmWt 1']*u.solution_value()/100)
       # print(my RDA)
```

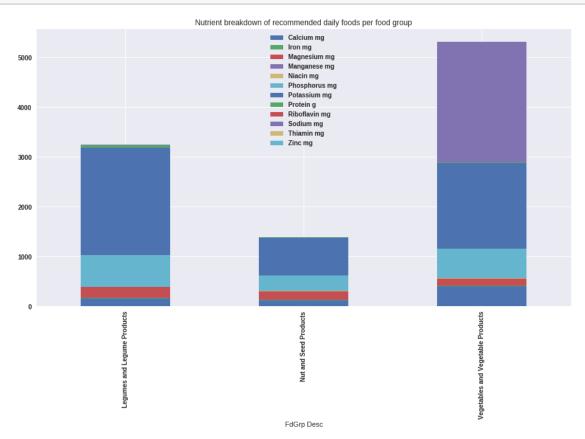
```
0
Number of variables = 50
Number of constraints = 12
Optimal objective value (total cost): 3.8217787746646033
0.5 100g of
Number of 100g units of VITASOY USA, VITASOY ORGANIC CREAMY ORIGINAL SOYMILK
0.5 100g of
Number of 100g units of MEATBALLS, MEATLESS
0.5 100g of
Number of 100g units of TOFU, FIRM, PREP W/CA SULFATE&MAGNESIUM CHLORIDE (NIGARI)
0.5 100g of
Number of 100g units of MUSTARD GREENS, RAW
0.13452403406511274 100g of
Number of 100g units of VEGETABLE OIL-BUTTER SPRD, RED CAL
0.5 100g of
Number of 100g units of ALMONDS, DRY RSTD, W/SALT
0.5 100g of
Number of 100g units of BEANS, KIDNEY, CALIFORNIA RED, MATURE SEEDS, CKD, BLD, W/SALT
0.5 100g of
Number of 100g units of ORANGE JUC, CHILLED, INCL FROM CONC, W/ ADDED CA & VITAMIN
0.3589909902767048 100g of
Number of 100g units of HALIBUT, ATLANTIC&PACIFIC, RAW
0.29827792737978714 100g of
Number of 100g units of POTATOES, HASH BROWN, HOME-PREPARED
0.5 100g of
Number of 100g units of SOY PROT ISOLATE, K TYPE
0.5 100g of
Number of 100g units of SALSIFY, CKD, BLD, DRND, W/SALT
0.5 100g of
Number of 100g units of BEANS, CRANBERRY (ROMAN), MATURE SEEDS, CKD, BLD, W/SALT
0.5 100g of
Number of 100g units of ALMONDS, OIL RSTD, W/SALT
0.5 100g of
Number of 100g units of SOYMILK (ALL FLAVORS), ENHANCED
0.5 100g of
Number of 100g units of SILK LT VANILLA, SOYMILK
0.32937202317664027 100g of
Number of 100g units of YOGURT, GREEK, PLN, LOWFAT
0.5 100g of
Number of 100g units of WHELK, UNSPEC, CKD, MOIST HEAT
0.5 100g of
Number of 100g units of OCEAN PERCH, ATLANTIC, RAW
```

1.5.1 Visualizing results

Nurtient Composition per Food Group of Selected Daily Food Items

```
[383]: plotcols = [n for n in nutrients_to_check if n!='Age' and n!= 'Gender']
plotcols += ['FdGrp Desc']
p = items[plotcols].groupby('FdGrp Desc').sum().plot.bar(stacked=True,

→figsize=(15,8))
t = plt.title("Nutrient breakdown of recommended daily foods per food group")
```



```
[377]:  # Nutrients per selected item

# p = items[plotcols].groupby('FdGrp Desc').plot.bar(stacked=True, □

→ figsize=(10,7))
```

1.5.2 References

Data source [1] https://data.nal.usda.gov/dataset/fooddata-central https://fdc.nal.usda.gov/data-documentation.html

Dietary guidelines https://health.gov/dietaryguidelines/2015/guidelines/chapter-1/key-recommendations/

A Closer Look Inside Healthy Eating Patterns

https://health.gov/dietaryguidelines/2015/guidelines/chapter-1/a-closer-look-inside-healthy-eating-patterns/
Food composition database ABBREV: [2] https://data.nal.usda.gov/dataset/composition-foods-raw-processed-prepared-usda-national-nutrient-database-standard-reference-release-28-0
FROM: https://data.nal.usda.gov/dataset/fooddata-central

Food price data: [4] https://www.ers.usda.gov/data-products/quarterly-food-at-home-price-database/

Price units and conversion for listed data:

https://www.ers.usda.gov/webdocs/publications/47564/8516_tb1926_1_.pdf?v=0

DOC: [3] https://data.nal.usda.gov/system/files/sr28 doc.pdf

Nutrient intake [5] https://health.gov/dietaryguidelines/2015/guidelines/appendix-7/ Institute of Medicine. Dietary Reference Intakes: The essential guide to nutrient requirements. Washington (DC): The National Academies Press; 2006.

Linear programming help https://www.me.utexas.edu/~jensen/ORMM/models/unit/linear/subunits/blending/in

- Potential data source 1 (FDNNS):
 - $-\ https://www.ars.usda.gov/northeast-area/beltsville-md-bhnrc/beltsville-human-nutrition-research-center/food-surveys-research-group/docs/fndds-download-databases/$
 - * Ingredient nutrient values
 - * Documentation: https://www.ars.usda.gov/ARSUserFiles/80400530/pdf/fndds/2013_2014_FND