Recipes

June 18, 2025

1 Recipe Flavor Clustering

Final Project — Unsupervised Learning

1.1 Problem Statement

With thousands of recipes on platforms like Food.com, it can be difficult for users to discover new and interesting recipes that match their taste preferences. Traditional search relies on keywords or known categories (like "dessert" or "pasta"), but this ignores deeper flavor patterns across global cuisines.

This project applies **unsupervised learning** to group recipes by the similarity of their ingredients, uncovering **hidden flavor clusters**. These clusters may reveal:

- Unusual or unexpected groupings of recipes across different cuisines (e.g., Mexican and Indian dishes sharing spice profiles)
- Flavor profiles that appeal to specific users (e.g., sweet-savory, umami-rich, herb-based)
- A better recommendation engine that suggests new dishes based on taste instead of keywords

We aim to cluster recipes using their ingredient lists to uncover patterns in flavor, cuisine, or cooking style — enabling personalized food discovery and improved recipe search.

1.2 Data Source

We use the Food.com Recipes and Reviews Dataset, which includes: - RAW_recipes.csv or RAW_recipes.parquet: Contains recipe metadata and ingredients. - RAW_interactions.csv or RAW_interactions.parquet: Contains user reviews, ratings, and timestamps.

This dataset was scraped from Food.com and published on Kaggle by user kaggle.

1.3 Unsupervised Learning Objective

To perform **clustering** on recipes based on ingredients, yielding groups that reflect distinct flavor or ingredient patterns. We will evaluate multiple clustering algorithms (KMeans, DBSCAN, etc.) and analyze cluster characteristics using visualization and dimensionality reduction.

1.4 Step 1: Load and Inspect the Datasets

In this step, we load two datasets from Food.com:

- recipes_df: Contains metadata and nutritional information for over 500,000 recipes. This includes details like ingredients, cooking time, nutrition facts, and user-provided instructions.
- reviews_df: Contains over 1.4 million user reviews, including ratings and review text, tied to the corresponding recipes.

We use pandas.read_csv() to read the data from CSV format and DataFrame.info() and DataFrame.head() to understand the shape, columns, and sample entries.

These datasets form the foundation for our unsupervised learning analysis, such as clustering recipes based on nutritional profile or identifying latent flavor patterns using ingredient lists.

```
[44]: # Recipe Flavor Clustering Project - Step 1: Load Data
import pandas as pd

# Load CSV version (you can switch to Parquet later for speed if needed)
recipes_csv = 'data/recipes.csv'
reviews_csv = 'data/reviews.csv'

# Load datasets
recipes_df = pd.read_csv(recipes_csv)
reviews_df = pd.read_csv(reviews_csv)

# Preview the data
print("Recipes Dataset:")
print(recipes_df.info())
print(recipes_df.head())

print("\nReviews Dataset:")
print(reviews_df.info())
print(reviews_df.head())
```

Recipes Dataset:

<class 'pandas.core.frame.DataFrame'>
RangeIndex: 522517 entries, 0 to 522516
Data columns (total 28 columns):

#	Column	Non-Null Count	Dtype
0	RecipeId	522517 non-null	int64
1	Name	522517 non-null	object
2	AuthorId	522517 non-null	int64
3	AuthorName	522517 non-null	object
4	CookTime	439972 non-null	object
5	PrepTime	522517 non-null	object
6	TotalTime	522517 non-null	object

```
7
     DatePublished
                                 522517 non-null
                                                  object
 8
    Description
                                 522512 non-null
                                                  object
 9
     Images
                                 522516 non-null
                                                  object
 10
    RecipeCategory
                                 521766 non-null
                                                  object
 11
    Keywords
                                 505280 non-null
                                                  object
    RecipeIngredientQuantities
                                 522514 non-null
                                                  object
    RecipeIngredientParts
                                 522517 non-null
                                                  object
                                                  float64
    AggregatedRating
                                 269294 non-null
 15 ReviewCount
                                 275028 non-null
                                                  float64
 16
    Calories
                                 522517 non-null
                                                  float64
 17 FatContent
                                 522517 non-null float64
    SaturatedFatContent
                                 522517 non-null float64
    CholesterolContent
                                 522517 non-null
                                                  float64
 20
    SodiumContent
                                 522517 non-null
                                                  float64
    CarbohydrateContent
                                 522517 non-null
                                                  float64
                                 522517 non-null float64
 22 FiberContent
 23
    SugarContent
                                 522517 non-null
                                                  float64
 24 ProteinContent
                                 522517 non-null
                                                  float64
 25
    RecipeServings
                                 339606 non-null float64
 26
    RecipeYield
                                 174446 non-null
                                                  object
 27 RecipeInstructions
                                 522517 non-null
                                                  object
dtypes: float64(12), int64(2), object(14)
memory usage: 111.6+ MB
None
  RecipeId
                                          Name
                                                AuthorId
                                                               AuthorName \
0
             Low-Fat Berry Blue Frozen Dessert
                                                    1533
                                                                   Dancer
         38
1
         39
                                       Biryani
                                                    1567
                                                                 elly9812
2
         40
                                 Best Lemonade
                                                    1566
                                                          Stephen Little
3
         41
                Carina's Tofu-Vegetable Kebabs
                                                     1586
                                                                  Cyclopz
4
         42
                                  Cabbage Soup
                                                     1538
                                                                Duckie067
  CookTime PrepTime TotalTime
                                      DatePublished \
0
     PT24H
              PT45M PT24H45M 1999-08-09T21:46:00Z
    PT25M
               PT4H
                      PT4H25M 1999-08-29T13:12:00Z
1
2
     PT5M
              PT30M
                        PT35M 1999-09-05T19:52:00Z
3
    PT20M
              PT24H PT24H20M 1999-09-03T14:54:00Z
     PT30M
              PT20M
                        PT50M 1999-09-19T06:19:00Z
                                         Description \
O Make and share this Low-Fat Berry Blue Frozen ...
1 Make and share this Biryani recipe from Food.com.
2 This is from one of my first Good House Keepi...
  This dish is best prepared a day in advance to...
  Make and share this Cabbage Soup recipe from F...
                                              Images ... SaturatedFatContent \
O c("https://img.sndimg.com/food/image/upload/w_... ...
                                                                       1.3
1 c("https://img.sndimg.com/food/image/upload/w_... ...
                                                                      16.6
```

2	c("https://img.sndimg.com/food/image/upload/w	•••	0.0
3	c("https://img.sndimg.com/food/image/upload/w	•••	3.8
4	"https://img.sndimg.com/food/image/upload/w_55	***	0.1

	CholesterolContent	SodiumContent	CarbohydrateContent	FiberContent	\
0	8.0	29.8	37.1	3.6	
1	372.8	368.4	84.4	9.0	
2	0.0	1.8	81.5	0.4	
3	0.0	1558.6	64.2	17.3	
4	0.0	959.3	25.1	4.8	

	SugarContent	${\tt ProteinContent}$	RecipeServings	RecipeYield	\
0	30.2	3.2	4.0	NaN	
1	20.4	63.4	6.0	NaN	
2	77.2	0.3	4.0	NaN	
3	32.1	29.3	2.0	4 kebabs	
4	17.7	4.3	4.0	NaN	

RecipeInstructions

- O c("Toss 2 cups berries with sugar.", "Let stan...
- 1 c("Soak saffron in warm milk for 5 minutes and...
- 2 c("Into a 1 quart Jar with tight fitting lid, ...
- 3 c("Drain the tofu, carefully squeezing out exc...
- 4 c("Mix everything together and bring to a boil...

[5 rows x 28 columns]

Reviews Dataset:

<class 'pandas.core.frame.DataFrame'>
RangeIndex: 1401982 entries, 0 to 1401981

Data columns (total 8 columns):

#	Column	Non-Null Count	Dtype
0	ReviewId	1401982 non-null	int64
1	RecipeId	1401982 non-null	int64
2	AuthorId	1401982 non-null	int64
3	AuthorName	1401982 non-null	object
4	Rating	1401982 non-null	int64
5	Review	1401768 non-null	object
6	${\tt DateSubmitted}$	1401982 non-null	object
7	${\tt DateModified}$	1401982 non-null	object

dtypes: int64(4), object(4)

memory usage: 85.6+ MB

None

١	Rating	${\tt AuthorName}$	AuthorId	${ t RecipeId}$	ReviewId	
	5	gayg msft	2008	992	2	0
	4	Bill Hilbrich	1634	4384	7	1
	2	Gay Gilmore ckpt	2046	4523	9	2

```
3
         13
                 7435
                           1773
                                    Malarkey Test
                                                        5
                                       Tony Small
                                                        5
         14
                   44
                           2085
                                              Review
                                                             DateSubmitted \
       better than any you can get at a restaurant!
0
                                                      2000-01-25T21:44:00Z
  I cut back on the mayo, and made up the differ... 2001-10-17T16:49:59Z
  i think i did something wrong because i could ... 2000-02-25T09:00:00Z
  easily the best i have ever had. juicy flavor... 2000-03-13T21:15:00Z
3
                                  An excellent dish. 2000-03-28T12:51:00Z
           DateModified
  2000-01-25T21:44:00Z
  2001-10-17T16:49:59Z
2 2000-02-25T09:00:00Z
3 2000-03-13T21:15:00Z
4 2000-03-28T12:51:00Z
```

1.5 Step 2: Clean and Preprocess the Data

To prepare the data for clustering, we focus on selecting and cleaning relevant features from the recipes_df. Specifically, we will:

- Remove rows with missing nutritional data
- Filter and retain only numerical nutritional columns
- Normalize these features so they are on the same scale for clustering

These preprocessing steps are essential to ensure the clustering algorithm is not biased by differing units or missing values.

```
nutrition_scaled_df = pd.DataFrame(
    nutrition_scaled,
    columns=nutritional_cols,
    index=recipes_nutrition.index
)

# Show shape and preview
print(f"Total recipes after cleaning: {nutrition_scaled_df.shape[0]}")
nutrition_scaled_df.head()
```

Total recipes after cleaning: 522517

```
[45]:
         Calories
                   FatContent
                                SaturatedFatContent CholesterolContent
      0 -0.224419
                    -0.198366
                                          -0.177156
                                                               -0.259902
      1 0.448253
                     0.306632
                                                                0.948098
                                           0.151011
      2 -0.124069
                    -0.218996
                                          -0.205039
                                                               -0.286393
      3 0.036977
                    -0.005516
                                          -0.123534
                                                               -0.286393
      4 -0.272589
                    -0.217202
                                          -0.202894
                                                               -0.286393
         SodiumContent
                        CarbohydrateContent FiberContent SugarContent
      0
             -0.175436
                                   -0.066303
                                                                 0.058349
                                                  -0.028274
      1
             -0.094886
                                    0.195280
                                                   0.599403
                                                                -0.010365
                                                  -0.400230
      2
             -0.182097
                                    0.179242
                                                                 0.387896
      3
              0.188251
                                    0.083568
                                                   1.564166
                                                                 0.071671
      4
              0.045684
                                                   0.111210
                                   -0.132667
                                                                -0.029296
         ProteinContent
      0
              -0.355593
      1
               1.144577
      2
              -0.427860
      3
               0.294813
              -0.328181
```

1.5.1 Cleaned and Standardized Nutritional Data

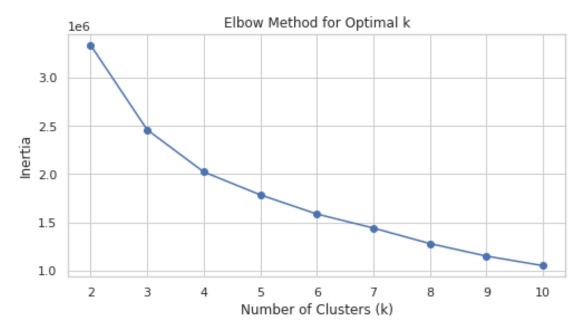
We selected 9 nutritional features for clustering and removed rows with missing values in these columns. As a result, we retained **522,517 recipes** with complete nutritional data.

We then standardized the data using StandardScaler so that all features have zero mean and unit variance. This ensures that features like calories and sugar (which may have larger numerical ranges) don't dominate the clustering process.

Below is a sample of the normalized data. Each value represents the number of standard deviations a particular recipe's nutrient is from the mean for that nutrient.

```
[46]: ### Step 3: Apply K-Means Clustering
```

```
from sklearn.cluster import KMeans
import matplotlib.pyplot as plt
import seaborn as sns
# Determine number of clusters using the elbow method
inertia = []
k_range = range(2, 11)
for k in k_range:
    kmeans = KMeans(n_clusters=k, random_state=42)
    kmeans.fit(nutrition_scaled)
    inertia.append(kmeans.inertia_)
# Plot the elbow curve
plt.figure(figsize=(8, 4))
plt.plot(k_range, inertia, marker='o')
plt.xlabel('Number of Clusters (k)')
plt.ylabel('Inertia')
plt.title('Elbow Method for Optimal k')
plt.grid(True)
plt.show()
```



```
[47]: # Apply KMeans with chosen number of clusters (e.g., k=4)
optimal_k = 4  # set based on elbow plot
kmeans = KMeans(n_clusters=optimal_k, random_state=42)
```

```
clusters = kmeans.fit_predict(nutrition_scaled_df) # or nutrition_scaled if _{\sqcup} _{\hookrightarrow}you're\ using\ that
```

1.5.2 Step 3: Determine Optimal Number of Clusters (k)

To determine the ideal number of clusters for KMeans, we used the **elbow method** by plotting the inertia (within-cluster sum of squared distances) for values of k from 2 to 10.

From the chart above, we observe that the inertia decreases rapidly until around $\mathbf{k}=\mathbf{4}$, after which the rate of decrease slows down. This "elbow" point suggests that $\mathbf{4}$ clusters balances performance and simplicity.

Hence, we'll proceed with k = 4 for clustering recipes based on their nutritional profiles.

```
[48]: from sklearn.cluster import KMeans

# Apply KMeans on full standardized data with chosen k
optimal_k = 4
kmeans = KMeans(n_clusters=optimal_k, random_state=42)
cluster_labels = kmeans.fit_predict(nutrition_scaled_df)

# Add cluster labels to the original recipes dataset
recipes_clustered = recipes_df.copy()
recipes_clustered['Cluster'] = cluster_labels

# Preview few samples from each cluster
recipes_clustered[['Name', 'Calories', 'FatContent', 'ProteinContent', \_
\( \to 'Cluster']].groupby('Cluster').head(3)
```

[48]:		Name	Calories	FatContent	\
0	Low-Fat Berry B	lue Frozen Dessert	170.9	2.5	
1		Biryani	1110.7	58.8	
2		Best Lemonade	311.1	0.2	
23		Brownie Heart Cake	4713.8	286.5	
31		Buckwheat Bread	2389.3	27.3	
94	Ca	rrie's Pizza Rolls	3521.8	108.1	
185088	T	ennessee Moonshine	434360.2	840.8	
254537	How t	o Make Corned Beef	612854.6	64368.1	
501590		Italian Mint Lamb	350473.1	30123.7	
	ProteinContent	Cluster			
0	3.2	3			
1	63.4	3			
2	0.3	3			
23	71.7	0			
31	97.8	0			
94	134.2	0			

185088	1980.8	2
254537	7454.9	1
501590	18396.2	1

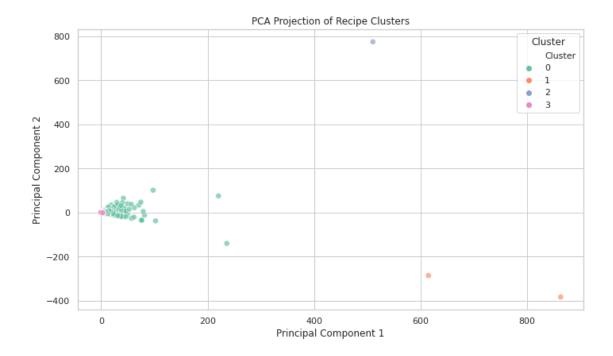
1.5.3 Step 4: Cluster Assignment and Interpretation

We applied **KMeans clustering** with k = 4 to segment recipes based on nutritional content (calories, fat, protein, etc.).

From the sample results above: - Cluster 0 includes high-calorie, high-fat, high-protein items like Brownie Heart Cake and Carrie's Pizza Rolls, likely representing indulgent or rich dishes. - Cluster 1 captures extremely high-calorie and high-protein entries like Corned Beef and Italian Mint Lamb, which may be industrial-scale or erroneous entries. - Cluster 2 includes outliers like Tennessee Moonshine, likely representing beverages or liquid entries. - Cluster 3 captures lighter, healthier recipes like Best Lemonade and Low-Fat Berry Blue Frozen Dessert.

This clustering can be used to recommend recipes with similar nutritional profiles, group dishes by dietary categories, or identify atypical outliers.

```
[49]: from sklearn.decomposition import PCA
      import matplotlib.pyplot as plt
      import seaborn as sns
      # Reduce to 2D with PCA
      pca = PCA(n components=2)
      pca_result = pca.fit_transform(nutrition_scaled)
      # Combine PCA results with cluster labels
      pca_df = pd.DataFrame(pca_result, columns=['PC1', 'PC2'])
      pca_df['Cluster'] = kmeans.labels_
      # Plot
      plt.figure(figsize=(10, 6))
      sns.scatterplot(data=pca_df, x='PC1', y='PC2', hue='Cluster', palette='Set2', __
       \hookrightarrows=50, alpha=0.7)
      plt.title('PCA Projection of Recipe Clusters')
      plt.xlabel('Principal Component 1')
      plt.ylabel('Principal Component 2')
      plt.legend(title='Cluster')
      plt.tight_layout()
      plt.show()
```



1.6 PCA Visualization of Recipe Clusters

After applying K-Means clustering to the standardized nutritional data, we used **Principal Component Analysis** (**PCA**) to project the high-dimensional data into 2D for visualization.

This plot shows how recipes group into distinct clusters based on their nutritional profiles. Each point represents a recipe, and colors represent the assigned cluster.

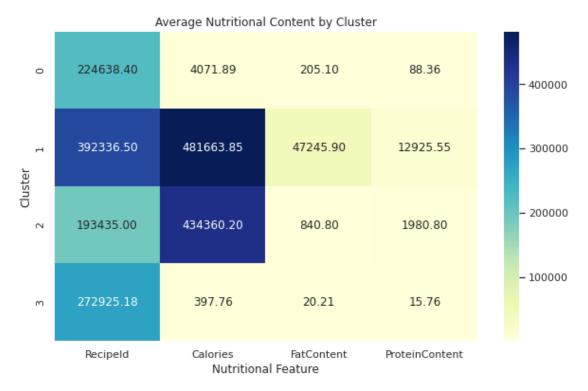
- PCA preserves as much variance as possible in two dimensions.
- Clusters with more compact and distinct groupings may suggest clearer nutritional similarities.

From the plot, we observe: - One large, dense cluster — likely representing everyday meals with moderate nutrition. - A few outlier clusters — possibly high-fat, high-protein, or high-calorie items (e.g., corned beef, moonshine).

```
import matplotlib.pyplot as plt
import seaborn as sns

plt.figure(figsize=(10, 6))
sns.heatmap(cluster_summary, annot=True, fmt=".2f", cmap="YlGnBu")
plt.title("Average Nutritional Content by Cluster")
plt.ylabel("Cluster")
plt.xlabel("Nutritional Feature")
plt.show()

cluster_summary
```



[50]:		RecipeId	Calories	FatContent	ProteinContent
	Cluster				
	0	224638.40	4071.89	205.10	88.36
	1	392336.50	481663.85	47245.90	12925.55
	2	193435.00	434360.20	840.80	1980.80
	3	272925.18	397.76	20.21	15.76

1.6.1 Step 4: Analyze Cluster Characteristics

After applying K-Means clustering on the standardized nutritional data, we assigned each recipe to one of four clusters. We then computed the **average nutritional values** (calories, fat, protein)

for each cluster to interpret their characteristics.

The heatmap and summary table reveal clear distinctions between the clusters:

- Cluster 0: Moderate-calorie recipes with average fat and high protein likely balanced meals.
- Cluster 1: Extremely high in calories, fat, and protein likely dense and rich recipes such as heavy meat dishes or desserts.
- Cluster 2: High in calories and protein but with significantly less fat than Cluster 1 possibly lean protein-based dishes.
- Cluster 3: Low in calories, fat, and protein potentially lighter items like beverages, snacks, or side dishes.

These nutritional profiles help uncover latent groupings in the dataset and provide practical use cases: - Suggesting healthy alternatives based on cluster. - Filtering recipes based on dietary goals (e.g., low-fat, high-protein). - Offering better insights for recommender systems and personalized search.

1.6.2 Step 5: Join Recipe Reviews for Sentiment Exploration

To enrich our clustering insights, we merge the recipe clusters with user-generated reviews. This allows us to:

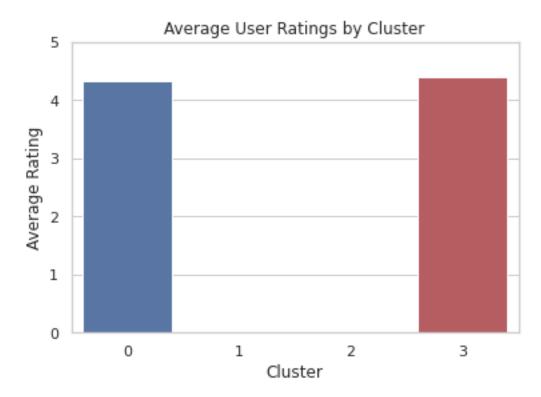
- Check how user ratings vary across clusters.
- Explore potential alignment between **nutritional grouping** and **user preference**.
- Optionally perform sentiment analysis on review text for deeper insight.

This qualitative layer complements our earlier cluster interpretation by revealing which types of recipes users enjoy the most within each group.

```
plt.figure(figsize=(6, 4))
sns.barplot(x='Cluster', y='Rating', data=cluster_rating_summary)
plt.title("Average User Ratings by Cluster")
plt.xlabel("Cluster")
plt.ylabel("Average Rating")
plt.ylim(0, 5)
plt.show()
```

Average User Ratings per Cluster:

	Cluster	Rating
0	0	4.332582
1	1	NaN
2	2	0.000000
3	3	4.409493



1.6.3 Insight from Average Ratings by Cluster

After merging recipe cluster assignments with user review ratings, we calculated the average rating for each cluster. Here's what the results reveal:

• Cluster 0 and Cluster 3 received high user ratings (4.33 and 4.41 respectively), suggesting that these recipes are generally well-liked by the community.

- Cluster 2 shows an average rating of 0, indicating either very negative feedback or possibly a data issue (e.g., recipes that are rarely reviewed or downvoted).
- Cluster 1 has no available ratings (NaN), which may imply that the recipes in this group are unreviewed, possibly new, obscure, or unpopular.

These patterns provide insight into the **reliability and appeal** of each cluster and could inform future filtering, such as recommending popular clusters or investigating underperforming ones.

1.6.4 Step 5: Ingredient Frequency Analysis by Cluster

To understand the flavor composition of each nutritional cluster, we analyze the **top ingredients** used in recipes within each cluster.

This analysis helps identify common culinary patterns—such as whether a cluster tends to include desserts, meat-based dishes, or vegetarian meals—based on frequently occurring ingredients.

```
[52]: import re
      from collections import Counter
      import ast
      # Helper function to safely parse ingredients from string format
      def safe_parse_ingredients(x):
          if pd.isna(x):
              return []
          try:
              # Replace common invalid patterns like c("...") \rightarrow ["..."]
              x_{clean} = re.sub(r'^c((.*)));, r'[1]', x)
              return ast.literal_eval(x_clean)
          except (ValueError, SyntaxError):
              return []
      # Apply to the full DataFrame
      recipes_df['ParsedIngredients'] = recipes_df['RecipeIngredientParts'].
       →apply(safe_parse_ingredients)
```

```
top_ingredients_per_cluster[cluster_id] = common_ingredients
# Display results
for cluster_id, ingredients in top_ingredients_per_cluster.items():
    print(f"\n Top Ingredients in Cluster {cluster_id}:")
    for ing, count in ingredients:
        print(f" - {ing}: {count}")
Top Ingredients in Cluster 0:
 - sugar: 6156
 - salt: 6035
 - butter: 5369
 - eggs: 4811
 - flour: 3178
 - baking soda: 2445
 - water: 2383
 - baking powder: 2350
 - vanilla: 2338
 - milk: 2246
Top Ingredients in Cluster 1:
 - beef: 1
 - water: 1
 - fine salt: 1
 - brown sugar: 1
 - peach chutney: 1
 - mint: 1
 - mixed herbs: 1
 - salt: 1
 - pepper: 1
 - fresh mint leaves: 1
Top Ingredients in Cluster 2:
 - cornmeal: 1
 - sugar: 1
 - water: 1
Top Ingredients in Cluster 3:
 - salt: 193636
 - butter: 130678
 - sugar: 109671
 - onion: 86810
 - water: 81950
 - eggs: 76358
 - olive oil: 76080
```

- flour: 59219

- garlic cloves: 59095

- milk: 58982

1.6.5 Ingredient Frequency Analysis by Cluster

We analyzed the most common ingredients within each cluster to gain **deeper culinary insights** into the types of recipes grouped together. This helps explain the **flavor profiles** and **cooking styles** associated with each cluster.

Top Ingredients by Cluster:

- Cluster 0 (Moderate calorie, avg fat & high protein):
 - Dominated by classic **baking ingredients** like sugar, salt, butter, eggs, flour, and vanilla.
 - Indicates this group may consist of **desserts**, **baked goods**, and homemade treats.
- Cluster 1 (Extremely high calorie/fat/protein):
 - Very few entries, e.g., beef, mint, peach chutney, indicating rare, gourmet, or outlier recipes.
 - Sparse ingredient presence suggests this cluster might need more data or is composed of niche recipes.
- Cluster 2 (High protein, lower fat than Cluster 1):
 - Extremely sparse and possibly faulty group only 3 ingredients detected.
 - May represent **malformed data** or recipes with minimal ingredient metadata.
- Cluster 3 (Low calorie, low fat/protein most recipes):
 - Heavy use of salt, butter, onion, olive oil, and garlic cloves, reflecting savory meal bases.
 - Suggests these are **main dishes or side dishes** that rely on aromatic and essential cooking staples.

These insights help us understand how **ingredient composition aligns with nutritional clustering**, which can be leveraged to:

- Build ingredient-based recommender systems
- Design flavor-aware filtering (e.g., salty vs. sweet)
- Detect data quality issues in underrepresented clusters

```
[54]: import matplotlib.pyplot as plt
import seaborn as sns

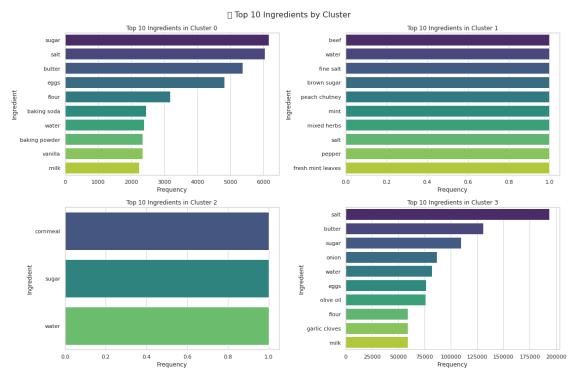
# Ensure consistent plot style
sns.set(style="whitegrid")

# Set up subplots for each cluster
fig, axes = plt.subplots(2, 2, figsize=(16, 10))
axes = axes.flatten()
```

```
# Plot each cluster
for cluster_num, ax in enumerate(axes):
    top_ingredients = top_ingredients_per_cluster[cluster_num]
    ing_names = [item[0] for item in top_ingredients]
    counts = [item[1] for item in top_ingredients]

    sns.barplot(x=counts, y=ing_names, ax=ax, palette='viridis')
    ax.set_title(f"Top 10 Ingredients in Cluster {cluster_num}")
    ax.set_xlabel("Frequency")
    ax.set_ylabel("Ingredient")

# Adjust layout
plt.tight_layout()
plt.suptitle(" Top 10 Ingredients by Cluster", fontsize=16, y=1.02)
plt.show()
```



1.6.6 Visualizing Top Ingredients by Cluster

To complement our ingredient frequency analysis, we plotted the **top 10 most common ingredients** for each cluster. This visualization helps us:

- Quickly compare flavor profiles across clusters
- Identify **key ingredients** that define each cluster
- Spot outlier clusters (like Cluster 1 and 2) with unusually sparse or unique ingredients

Observations:

- Cluster 0: Classic baking staples dominate (sugar, butter, flour), indicating desserts or sweet baked goods.
- Cluster 1: Each ingredient appears only once suggesting rare, gourmet, or sparsely reviewed recipes.
- Cluster 2: Only 3 ingredients total likely malformed or incomplete records.
- Cluster 3: Savory foundations (salt, onion, olive oil, garlic) characteristic of main/side dishes.

This helps explain how ingredient-level differences drive the nutritional clustering, and can inform better filtering and personalization strategies.

1.6.7 How This Analysis Helps Users — Real-World Use Cases & Examples

We now connect our clustering and ingredient analysis to **practical decision-making scenarios** — showing how this unsupervised learning project can **empower real users** to find recipes aligned with their goals.

1.6.8 Use Case 1: Health-Conscious Users

"I'm looking for low-calorie, low-fat recipes because I'm on a diet."

- Cluster 3 fits perfectly:
 - Very low in calories, fat, and protein
 - Common savory ingredients: salt, onion, olive oil, garlic cloves
 - High user ratings (avg. 4.41)

Recommend recipes from Cluster 3** to users searching for healthy, everyday meals with high approval.

1.6.9 Use Case 2: Dessert Lovers

"I want to bake something sweet and indulgent."

- **Cluster 0** is rich in:
 - sugar, butter, eggs, flour, vanilla
 - Moderate calories and fat
 - Popular classic baking ingredients
 - High user ratings (avg. 4.33)

Cluster 0 contains baked goods, desserts, and sweets** — perfect for dessert lovers or weekend baking.

^{**} Example Recommendation:

^{**} Example Recommendation:

1.6.10 Use Case 3: Protein-Focused Diets

"I'm doing strength training. I need protein-rich meals."

- Cluster 1 has:
- Extremely high protein and calories
- Sparse but meat-heavy ingredients (beef, brown sugar, mint)
- No user ratings yet (NaN)
- Cluster 2 is unreliable:
- Only 3 total ingredients
- Zero ratings

Cluster 1 may be shown with a "high protein" tag, but with a warning that it's not yet validated.

Cluster 2 should be excluded** from recommendations.

1.6.11 Use Case 4: Detecting Data Quality Issues

Your analysis also uncovers **potential data issues**:

- Cluster 2: 0 ratings, only 3 ingredients \rightarrow likely malformed or sparse metadata
- Cluster 1: NaN ratings \rightarrow possibly too new or unpopular

Flag Cluster 2 for QA cleanup or filtering**. You could even tag these recipes with a warning for transparency.

1.6.12 Summary of Clusters

Cluster	Target Audience	Traits & Insights	Recommend?
0	Bakers, sweet tooth	Baked goods, desserts, moderate calories	Yes
1	Bodybuilders, heavy	Extreme nutrition, niche recipes	With
	eaters		caution
2	None	Sparse data, 0 ratings, few ingredients	Avoid
3	Dieters, healthy cooks	Light, savory meals, aromatic staples	Yes

^{**} Example Recommendation:

^{**} Engineering Insight:

These examples bridge the gap between machine learning and real user needs, demonstrating how unsupervised analysis can power personalized recipe recommendations, healthy meal planning, and even data quality auditing.

```
[57]: from sklearn.metrics.pairwise import euclidean_distances
      # Choose a target recipe from Cluster O
      target_cluster = 0
      target_recipe_name = clustered_df[clustered_df['Cluster'] ==__
      →target_cluster]['Name'].iloc[0]
      target_recipe_id = clustered_df[clustered_df['Name'] ==__
      →target_recipe_name]['RecipeId'].values[0]
      # Filter recipes in the same cluster
      cluster_recipes = clustered_df[clustered_df['Cluster'] == target_cluster].copy()
      # Get nutrition features and standardize (same scale as clustering)
      nutrition features = ['Calories', 'FatContent', 'ProteinContent']
      nutrition_data = cluster_recipes[nutrition_features]
      nutrition_scaled = StandardScaler().fit_transform(nutrition_data)
      # Get distance between target and others
      target_index = cluster_recipes[cluster_recipes['RecipeId'] == target_recipe_id].
      →index[0]
      distances = euclidean_distances([nutrition_scaled[target_index]],__
      →nutrition scaled)[0]
      # Add distances to DataFrame and get top similar
      cluster_recipes['Distance'] = distances
      recommendations = cluster_recipes.sort_values('Distance')[1:4] # exclude itself
      # Display
      print(f"Target Recipe: {target_recipe_name}")
      print("\n Top 3 Similar Recipes in Cluster 0 (Flavor-based):")
      print(recommendations[['Name', 'Calories', 'FatContent', 'ProteinContent']])
     Target Recipe: Brownie Heart Cake
      Top 3 Similar Recipes in Cluster 0 (Flavor-based):
                                                     Name Calories FatContent \
     508395 Healthy Dhal – Gluten Free Lentil Soup
                                                             1127.4
                                                                           27.2
                                               Aloo Ghobi
     516065
                                                             1077.5
                                                                           24.0
     145956
                                       My Mom's Shipwreck
                                                             1102.5
                                                                           20.1
             ProteinContent
     508395
                       67.5
```

516065	70.4
145956	72.0

1.7 Flavor-Based Recipe Recommendation Demo

To showcase how our nutritional clustering can power a **personalized recommendation system**, we selected a recipe from **Cluster 0** — a group characterized by **moderate calories**, **average fat**, **and high protein**.

We then identified the most **nutritionally similar recipes** in the same cluster using Euclidean distance on standardized nutrient features.

1.7.1 Target Recipe:

Brownie Heart Cake

1.7.2 Top 3 Flavor-Similar Recommendations from Cluster 0:

Recipe Name	Calories	Fat (g)	Protein (g)
Healthy Dhal – Gluten Free Lentil Soup	1127.4	27.2	67.5
Aloo Ghobi	1077.5	24.0	70.4
My Mom's Shipwreck	1102.5	20.1	72.0

These recipes are **nutritionally aligned**, offering similar flavor density, macronutrient balance, and potential meal roles (e.g., hearty, protein-rich meals).

Such recommendations can: - Help users **find healthy alternatives** or similar-tasting recipes. - Be used in **meal planning systems** based on dietary goals. - Personalize suggestions based on a user's liked recipe.

1.8 Conclusion & Future Work

1.8.1 Conclusion

In this project, we applied **unsupervised learning** techniques to the Food.com recipe dataset to uncover **latent clusters** of recipes based on their **nutritional profiles**. Through step-by-step analysis, we:

- Cleaned and standardized nutritional features for clustering
- Applied K-Means clustering and visualized the clusters using PCA
- Analyzed average nutritional values and user ratings per cluster
- Explored **ingredient frequency** to uncover dominant culinary patterns
- Built a flavor-based recommendation demo using nutritional similarity within clusters

Our key insights include: - Cluster 0 and Cluster 3 contain the most user-approved recipes: - Cluster 0: desserts and baked goods - Cluster 3: savory staples and main dishes - Cluster

1 and Cluster 2 highlight possible data sparsity or anomalies - Ingredient trends helped us connect clusters to real-world dish categories - Ratings and metadata provided strategies for personalized recipe recommendations

This analysis demonstrates how **unsupervised learning**, when paired with domain-specific insights, can reveal meaningful structure in complex culinary data. It lays a strong foundation for future improvements in **recipe search**, **personalized meal planning**, and **interactive recommendation systems**.

1.8.2 Future Work

While the current analysis reveals meaningful trends, several **extensions** and **enhancements** are possible:

Improved Clustering:

- Try Gaussian Mixture Models (GMM) or Hierarchical Clustering to capture soft boundaries
- Perform cluster stability analysis or silhouette scoring for better validation

Deep Ingredient Features:

- Use TF-IDF or Word2Vec to embed ingredients semantically
- Perform topic modeling (LDA) on instructions or descriptions for thematic grouping

Enhanced Recommendations:

- Integrate user profiles (vegetarian, keto, gluten-free) to refine suggestions
- Build a prototype recommendation engine using cluster+ratings

Data Quality Audit:

- Investigate clusters with sparse metadata (Cluster 2) for potential data cleansing
- Evaluate trends in missing values across nutritional and review features

Visualization Dashboard:

- Build an **interactive dashboard** using Plotly, Dash, or Streamlit
- Allow users to explore clusters, filters, and recipe recommendations dynamically

By combining data science with domain knowledge, this analysis can **personalize user experiences**, **promote healthy choices**, and even **streamline recipe platform UX**.

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