





# Personalized Healthy Diet Planning

## DSC5101 DETERMINISTIC OPERATIONS RESEARCH MODELS Final Project Report

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## **Abstract**

In this paper we consider diversified dietary planning problem, which comes from the real-life situation: an average student or teacher chooses a five-day breakfast, lunch and dinner plan based on food available on campus. Based on different profiles of users, mainly including age, gender and physical activity level, a mixed integer programming model is used to find an optimal diet, so that daily recommended intake is satisfied and over consumption of undesirable nutrients is minimized. After required user's properties are entered, our program will automatically generate a specific food plan with drinks and dessert. The results obtained for a specific case of a 18-year-old female who has a sedentary lifestyle were found to be very reasonable.

## Introduction

Diet problem is considered to be one of the huge lifelong topics for every person to be concerned about all over the world. People are trying to eat as healthily as possible as a part of their health lifestyle. We want to make a dynamic plan based on user input for people in different gender and different age.

The data sets of this project about various types of nutrients and the boundaries of the constraints are from the health.gov official websites and some well-known information websites about recommended daily nutrition needs and limits. By recognizing a variety of assumptions for the model including the setting of targets breakfast and dinner, we have used some special ratios to convert these bounds into the boundaries for lunches. The constraints are set up based on all the information and the objective function is established using different penalties for each element based on the average intake correspondingly. Gurobi is utilized to solve this linear programming problem after all the data are inputted into Excel. An optimal five-day lunch plan is reached with the nutrition intakes on a daily basis based on the model as well as a minimum intake of Energy, Protein, Fiber and Carbohydrate, a maximum total intake of Total fat, Saturated fat, cholesterol, and Cholesterol.

The method used in this project shows an approach to deal with diet meal plans for people with all lifestyles. To add breakfasts and dinners into consideration, and to change the number or name of fast-food restaurants by altering the input data sets of the corresponding information. We believe that this presents a great down-to-earth solution to the diet problem.

## Background

Both linear programming and integer programming are used in solving this diet problem. Classical diet problem is "to select a set of foods that will satisfy a set of daily nutritional requirement at minimum cost. The problem is formulated as a **linear program** where the objective is to minimize cost and the constraints are to satisfy the specified nutritional requirements. The diet problem constraints typically regulate the number of calories and the amount of vitamins, minerals, fats, sodium, and cholesterol in the diet."

As we personalize diet plan for our NUS students and stuffs, we investigate the food supply in campus. The fact is that, the price of different dishes vary very little to each other, so the expenditure on food in campus in a day is not a critical consideration: everybody spends roughly the same amount. So in the special condition in our problem, we conform the nutritional part of classical problem, while not try to set cost as objective function. On the other hand, health issue is our major condition, so we try to optimize nutrition intake. First, for specific type nutrition, different people have different dominant concerning: some care sugar intake most, some care protein, etc. So to maximize or minimize a certain kind of nutrition is an objective. Second, we combine all kinds of nutrition intake as a total utility function: some people care about the balance of a nutrition structure.

Besides linear programming, we introduce integer programming in our project, because we consider some special diet requirements such as: no repetition in a day, allergy to certain kind of food, etc. These constraints can be well formulated using binary variables.

## **Data Description**

Data resources are classified into two types: food data and user data.

Food data are collected from Singapore Health Promotion Board website. We collected 59 main courses, 27 breakfast types, 17 beverage choices, 10 kinds of fruit and 25 desserts &

snacks. Most food is available in hawker centers or canteens. Nutrition information samples are sorted as follows:

Food	Energy (kcal)	Protein (g)	Total fat (g)	Saturated fat (g)	Dietary fibre (g)	Carbohydrate (g)	Cholesterol (mg)	Sodium (mg)	Sugar (g)
Bak kut teh	323.71	28.11	23.43	9.37	0	0	153.34	1316.15	0
Wanton noodles soup	318.04	25.14	7	1.85	1.74	36.57	76.03	1969.63	4.63
Black carrot cake	556.47	13.16	26.74	10.05	1.54	65.77	205.8	1937.08	13.62

Table 1. Sample Nutrition Information

User data are provided by Office of Disease Prevention and Health Promotion, US, who published 2015-2020 dietary guidelines and contributed to our problem constraints. Table 2 shows sample daily recommended dietary intake below and users are grouped by age, gender and physical activity level:

Nutrient		18-30 yrs Men (Sedentary)	18-30 <u>yrs</u> Women (Sedentary)	18-30 <u>yrs</u> Men (Active)	18-30 <u>yrs</u> Women (Active)
Energy (Kcal)	>	2400	1800	3100	2400
Protein (g)	>	56	46	127	109
Fiber (g)	>	33	28	33	28
Carbohydrate (g)	>	130	130	230	244
Cholesterol	<	300	300	300	300
Sodium	<	2400	2400	2400	2400
Total fat	<	90	69	90	69
Saturated fat	<	30	23	30	23

Table 2. Sample Daily Recommended Dietary Intake

We defined two different lifestyles that the user are required to choose from: Sedentary, Moderately Active and Active. Sedentary lifestyle only includes the physical activity of independent living. Moderately active lifestyle includes physical activity equivalent to walking about 1.5 to 3 miles per day at 3 to 4 miles per hour, in addition to the activities of independent living. Active lifestyle includes physical activity equivalent to walking more than 3 miles per day at 3 to 4 miles per hour, in addition to the activities of independent living.

## **Model Assumptions**

The following assumptions are introduced:

1) Every person should have two main meals, one breakfast, at most two desserts, at most two beverages and at most two fruit per day.

- 2) Maximum two repetition for each kind of food within 5 days period.
- 3) Vitamins are not examined because of the lack of data.
- 4) For people of the same gender, age, physical activity level, they are assumed to be homogenous for the planning problem.
- 5) Activity level is assumed to be invariable within a week. Since the diet plan is generated prior to the target weekdays, the user will estimate their activity level in advance. Also basal metabolic rate for an average person is unlikely to change greatly.
- 6) We assumed the final utility function format is the same for each user. Denominators of the fractions denoted as min\_require or max\_require are intake requirements per day for a specific user, which can normalize cholesterols, fat, sugar and calories to a comparable or addable scale. We expect to minimize the excessive amounts of these undesirable nutrients for the sake of users.

## Objective Function & Decision Variables

#### **Objective Function**

- Min fat:  $\sum_{i=1}^{136} \sum_{d=1}^{5} fat_{i,d} * x_{i,d}$
- Min calories:  $\sum_{i=1}^{136} \sum_{d=1}^{5} \text{calories}_{i,d} * x_{id}$
- Min sugar:  $\sum_{i=1}^{136} \sum_{d=1}^{5} \operatorname{sugar}_{i,d} * x_{id}$
- Min cholesterol:  $\sum_{i=1}^{136} \sum_{d=1}^{5}$  cholesterol<sub>i,d</sub> \*  $x_{id}$

#### **Decision Variables**

• 
$$x_{id} = 1 \text{ or } 0$$
  $i \in \{1,2 \dots 136\}, d \in \{1,2 \dots 5\}$ 

where 1 means choosing the meal i on day d, 0 means not choosing the meal i on day d

## Constraints

Consider the fact of daily life, one should meet the requirements of: the amount of nutrition intake, the number and structure of meals, and personal special requirements. Besides, the

same dish should be be repeated more than twice in a week for the sake of diversity of the diet.

The details are listed below:

**Constraint 1**: nutrition requirement.

The daily intake of energy, protein, fibre and carbohydrate should be no less than a certain amount according to the age, gender and physical exercise condition. For example, a 22-year-old female should intake at least 46g protein a day.

The daily intake of cholesterol, sugar, sodium, total fat and saturated fat should be no more than a certain amount according to the age, gender and physical condition. For example, a 20-year-old male should intake at most 2400 mg sodium a day.

#### **Constraint 2**: number and structure of meals

Within a day, there should be a breakfast, a lunch and a dinner. Breakfast needs to choose from breakfast category. Dinner and lunch can be chosen from the main, drink, dessert and fruit; main and drink are compulsory while fruit and drink are optional.

Besides, food is not allowed to be repeated within weekdays.

#### Constraint 3: personal special requirements

If the person has to eat certain food such as mcdonalds, milk tea ect.

If the person has certain allergies, eg. no fish.

#### **Constraint 4**: week diet repeatition

The same dish should be be repeated more than twice in a week for the sake of diversity of the diet.

## **Model Parameters**

- 1) Index i represents different food, range from 1 to 136
- 2) index j represents different nutritions, range from 1 to 9
- 3) index d represents different days, range from 1-5.
- 4) nutrients(i,j), represents the the jth nutrient of food i.
- 5) req(j), represent the daily requirement of different nutrients.

#### **Constraint 1**: Nutrition requirement

•  $\sum_{i=1}^{136} nutrients_{i,i} * x_{id} \le \max_{i=1}^{136} nutrients_{i,j} * x$ 

**Constraint 2**: Every day has 1 breakfast ( $\forall$  i  $\in$  [111,136]), 2 mains ( $\forall$  i  $\in$  [0,58]), and at most of 2 beverages( $\forall$  i  $\in$  [84,100]), fruits( $\forall$  i  $\in$  [101,110]), dessert( $\forall$  i  $\in$  [59,83]), optional: (python index),  $\forall$  d  $\in$  {1,2 ... 5}

- $x_{0.d} + \cdots + x_{58.d} = 2$ (main)
- $x_{111.d} + \cdots + x_{136.d} = 1$  (breakfast)
- $x_{59, d} + \dots + x_{83, d} \le 2$  (at most 2 desserts)
- $x_{84.d} + \cdots + x_{100.d} \le 2$  (at most 2 beverages)
- $x_{101, d} + \dots + x_{110, d} \le 2$  (at most 2 fruits)

#### Constraint 3: allergy for food i

•  $x_{id} = 0 \quad \forall d \in \{1, 2 \dots 5\}$ 

Constraint 4: max repetition of the meal choices (allow 2 times of repetition in 5 days)

• 
$$\sum_{d=1}^{5} x_{id} \le 2 \quad \forall i \in \{1, 2 \dots 136\}$$

## **Results & Interpretation**

After running our code for several hours, we got the following results (Taking a one-week plan with an objective of minimizing sugar intake for a 22-year-old sedentary female as an example):

Day	Category	Food Name	Sugar(g)	DaySum
Mon	Main	Claypot rice with salted fish, chicken and chi	4.07	
Mon	Main	Beef and Teriyaki Chicken Bento	4.4	
Mon	Dessert & Snack	Beancurd Dessert with Red Bean Toppings	10.58	21.09
Mon	Fruit	Passion fruit	2.04	
Mon	Breakfast	Plain porridge	0	
Tue	Main	Nasi Lemak with chicken wing	0.8	
Tue	Main	Salmon and Teriyaki Chicken Bento	5.35	
Tue	Dessert & Snack	Pan-fried turnip cake	1.5	22.7
Tue	Fruit	Dragonfruit	14.26	22.1
Tue	Fruit	Mandarin orange	0.79	
Tue	Breakfast	Red rice porridge, plain	0	
Wed	Main	Claypot rice with salted fish, chicken and chi	4.07	
Wed	Main	Beef and Teriyaki Chicken Bento	4.4	27.93
Wed	Dessert & Snack	Beancurd Dessert with Red Bean Toppings	10.58	

Wed	Fruit	Orange	8.88	
Wed	Breakfast	Pow, char siew, steamed	0	
Thu	Main	Chicken rice with steamed chicken	0	
Thu	Main	Chinese rojak	0	
Thu	Dessert & Snack	Vietnam spring roll	2.17	
Thu	Beverage	Soya bean milk, without sugar	2.75	28.66
Thu	Beverage	Brewed coffee	0.6	28.00
Thu	Fruit	Dragonfruit	14.26	
Thu	Fruit	Orange	8.88	
Thu	Breakfast	Plain porridge	0	
Fri	Main	Nasi Lemak with chicken wing	0.8	
Fri	Main	Salmon and Teriyaki Chicken Bento	5.35	
Fri	Dessert & Snack	Yoghurt muesli bar	7.16	
Fri	Beverage	Soya bean milk, without sugar	2.75	18.89
Fri	Fruit	Passion fruit	2.04	
Fri	Fruit	Mandarin orange	0.79	
Fri	Breakfast	Red rice porridge, plain	0	

Table 3. Sample Weekday Food Plan for 22 year-old sedentary female

From the table above we can see that, the daily sugar intake ranges from 18.89 to 28.66, and the requirement is 46.55g. All five days of this week meet the requirement. That is to say, if we don't put the requirement of sugar into constraints, it can still output a good solution. Constraints for other nutrition such as calories, cholesterol and others are all satisfied. This solution recommended some food like bean curd and yoghurt, and this result complies our common sense. Also, the plan recommends different types food, ensuring the diversity of the diet. Meantime we have run our code with other objectives, and similar results can be seen: the optimal result mostly can also meet the intake requirement, despite the fact that it is not added in the constraints. Also, we take into consideration the specific condition of a user, and make it an user-friendly application. At the very beginning a user can input his or her basic information like age, gender and exercise level, then the solve will optimize according to the information provided.

Although our solutions turn out to be a very flexible, feasible and reasonable one, there is still improvement to be done. A major problem is that our codes runs quite slowly especially when taking maximizing utility as the objective. In this step we have already complicated to an extend that need a lot of computation. Another problem is that if we constrain the number of main strictly to 2 in each day, many cases will have no optimal output, such as 18-25 years old active women and men, as only two main meals a day simply cannot meet the minimum requirement

of energy even if then just choose the meals with highest calories. To solve this, we may relax the constraints for main meals – people exercise more will surely eat more, and the result will correspond to real life more.

## References

Dietary Reference Intake: <a href="https://en.wikipedia.org/wiki/Dietary\_Reference\_Intake">https://en.wikipedia.org/wiki/Dietary\_Reference\_Intake</a>

RDA values for all basic nutrients from the Nutrition Information Panel (NIP): <a href="https://www.healthhub.sg/programmes/57/nutrition-101#article-nutrition101\_section3">https://www.healthhub.sg/programmes/57/nutrition-101#article-nutrition101\_section3</a>

User data from United States Department of Agriculture (USDA) dietary guidelines 2015-2020: <a href="https://health.gov/dietaryguidelines/2015/guidelines/table-of-contents/">https://health.gov/dietaryguidelines/2015/guidelines/table-of-contents/</a>

Food data from Singapore Health Promotion Board: energy and nutrient composition of food: <a href="https://focos.hpb.gov.sg/eservices/ENCF/foodsearch.aspx">https://focos.hpb.gov.sg/eservices/ENCF/foodsearch.aspx</a>

Diet problem case study: <a href="https://neos-guide.org/content/diet-problem">https://neos-guide.org/content/diet-problem</a>

## **Appendix**

```
In [1]:
#user input data
age = int(input("Please enter your age(integer):"))
gender = input("Please enter your gender(male/female):")
gender = gender+' '
act = input("Please choose your physical activity level(sedentary/moderately_active/act
ive):")
Please enter your age(integer):22
Please enter your gender(male/female):female
Please choose your physical activity level(sedentary/moderately_active/act
ive):sedentary
In [2]:
#read in user data
if 18 <= age <=25:
    age = '18-25_'
elif 26 <= age <= 30:
    age = '26-30_{'}
elif age > 30:
    age = 'over_30_'
user = age + gender + act
user
Out[2]:
'18-25_female_sedentary'
In [3]:
from gurobipy import *
import numpy as np
import pandas as pd
constraints = pd.read_excel('OR Project Data Constraints.xlsx', index_col = 0, header=
0)
n,m = constraints.shape
In [4]:
```

```
file:///C:/Users/Administrator/Downloads/OR_0419_10pm.html
```

req= constraints[user]

#### In [5]:

#### In [6]:

```
project.shape
```

#### Out[6]:

(136, 11)

#### In [7]:

```
nutrient = project.iloc[0:N, 2:M]
nutrient.head()
```

#### Out[7]:

	Energy (kcal)	Protein (g)	Total fat (g)	Saturated fat (g)	Dietary fibre (g)	Carbohydrate (g)	Cholesterol (mg)	Sodium (mg)	Sugar(g)
0	323.71	28.11	23.43	9.37	0.00	0.00	153.34	1316.15	0.00
1	318.04	25.14	7.00	1.85	1.74	36.57	76.03	1969.63	4.63
2	556.47	13.16	26.74	10.05	1.54	65.77	205.80	1937.08	13.62
3	695.50	27.30	39.65	14.24	3.90	57.85	104.00	7904.00	2.18
4	668.10	18.60	51.09	20.70	0.00	33.54	366.80	772.90	2.16

#### In [8]:

```
#for objective function
total_fat = nutrient.iloc[0:N,2]
saturated_fat = nutrient.iloc[0:N,3]
cholesterol = nutrient.iloc[0:N,6]
sodium = nutrient.iloc[0:N,7]
sugar = nutrient.iloc[0:N,8]
```

#### In [9]:

req

#### Out[9]:

Nutrient

Energy (Kcal) 1600.000000 Protein (g) 44.000000 Total fat 64.000000 Saturated fat 20.000000 Fiber (g) 23.000000 Carbohydrate (g) 120.000000 Cholesterol 250.000000 Sodium 2200.000000 sugar 41.375743

Name: 18-25\_female\_sedentary, dtype: float64

#### In [10]:

```
m = Model("food")
D=5
# Creat variables
x = m.addVars(N, D, vtype=GRB.BINARY, name = "x")
# Set objective
#for penalty function
#m.setObjective(quicksum(x[i,d]*total_fat[i]/req[2]+x[i,d]*saturated_fat[i]/req[3]+x[i,
d]*cholesterol[i]/req[6]+x[i,d]*sodium[i]/req[7]+x[i,d]*sugar[i]/req[8] for i in range
(N) for d in range(D)), GRB.MINIMIZE)
#minimize total fat
\#m.setObjective(quicksum(x[i,d]*total_fat[i] for i in range(N) for d in range(D)), GRB.
MINIMIZE)
#minimize saturated_fat
#m.setObjective(quicksum(x[i,d]*saturated fat[i] for i in range(N) for d in range(D)),
GRB.MINIMIZE)
#minimize cholesterol
\#m.setObjective(quicksum(x[i,d]*cholesterol[i] for i in range(N) for d in range(D)), GR
B.MINIMIZE)
#minimize sodium
\#m.setObjective(quicksum(x[i,d]*sodium[i] for i in range(N) for d in range(D)), GRB.MIN
IMIZE)
#minimize sugar
m.setObjective(quicksum(x[i,d]*sugar[i] for i in range(N) for d in range(D)), GRB.MINIM
IZE)
# Add constraints:
for d in range(D):
    m.addConstr( quicksum(x[i,d] for i in project[project.Category == 'Main'].index) ==
2, name = "mains")
   m.addConstr( quicksum(x[i,d] for i in project[project.Category == 'Breakfast'].inde
x) ==1, name = "breakfast")
    m.addConstr( quicksum(x[i,d] for i in project[project.Category == 'Fruit'].index)
<=2, name = "fruits")
   m.addConstr( quicksum(x[i,d] for i in project[project.Category == 'Dessert & Snac
k'].index) <=1, name = "dessert")</pre>
    m.addConstr( quicksum(x[i,d] for i in project[project.Category == 'Beverage'].inde
x) <=2, name = "bev")
    m.addConstrs( (quicksum(x[i,d]*nutrient.iloc[i, j] for i in range(N)) >= req[j] for
j in [0,1,4,5])
             , name = "min req")
    m.addConstrs( (quicksum(x[i,d]*nutrient.iloc[i, j] for i in range(N)) <= req[j] for</pre>
j in [2,3,6,7,8])
             , name = "max intake")
for i in range(N):
    m.addConstr( quicksum(x[i,d] for d in range(D)) <=2, name = "max repitition")</pre>
```

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```
In [11]:
```

```
project.iloc[1,2]
Out[11]:
318.04
```

#### In [11]:

```
# Solving the model
m.setParam( 'OutputFlag', False )
%time m.optimize()

# # Print optimal solutions and optimal value
# for v in m.getVars():
# if(v.x == 1):
# print(v.VarName, v.x)

# print('Obj:', m.objVal)
```

Wall time: 2min 11s

```
In [12]:
\# Print optimal x for x nonzero and optimal value
s_edge = []
for v in x:
    if x[v].x > 0.001:
        print(x[v].VarName, x[v].x)
        #add both of the indicies by 1
        edge = np.add(v, (1,1))
        #append the edge to the resulting list of edges
        s_edge.append(edge)
print('Obj:', m.objVal)
print(s_edge)
x[9,3] 1.0
x[14,1] 1.0
x[14,4] 1.0
x[21,3] 1.0
x[22,0] 1.0
x[22,2] 1.0
x[36,1] 1.0
x[36,4] 1.0
x[48,0] 1.0
x[48,2] 1.0
x[58,1] 1.0
x[59,3] 1.0
x[63,0] 1.0
x[63,2] 1.0
x[76,4] 1.0
x[86,3] 1.0
x[86,4] 1.0
x[88,3] 1.0
x[100,1] 1.0
x[100,3] 1.0
x[102,0] 1.0
x[102,4] 1.0
x[104,1] 1.0
x[104,4] 1.0
x[105,2] 1.0
x[105,3] 1.0
x[115,0] 1.0
x[115,3] 1.0
x[116,1] 1.0
x[116,4] 1.0
```

Obj: 119.27
[array([10, 4]), array([15, 2]), array([15, 5]), array([22, 4]), array([23, 1]), array([23, 3]), array([37, 2]), array([37, 5]), array([49, 1]), array([49, 3]), array([59, 2]), array([60, 4]), array([64, 1]), array([64, 3]), array([77, 5]), array([87, 4]), array([87, 5]), array([89, 4]), array([101, 2]), array([101, 4]), array([103, 1]), array([103, 5]), array([105, 2]), array([105, 5]), array([106, 3]), array([116, 4]), array([117, 2]), array([117, 5]), array([136, 3])]

x[135,2] 1.0

### In [18]:

project.iloc[[22,48,63,102,115]]

### Out[18]:

	Category	Food Name	Energy (kcal)	Protein (g)	Total fat (g)	Saturated fat (g)	Dietary fibre (g)	Carbohydrate (g)	Choleste (n
22	Main	Claypot rice with salted fish, chicken and chi	527.00	1.62	5.29	1.60	1.47	3.97	(
48	Main	Beef and Teriyaki Chicken Bento	743.28	43.03	20.88	7.92	10.76	95.35	(
63	Dessert & Snack	Beancurd Dessert with Red Bean Toppings	164.64	9.80	5.25	2.63	7.45	19.60	(
102	Fruit	Passion fruit	17.65	0.40	0.13	0.01	1.89	4.26	(
115	Breakfast	Plain porridge	207.48	6.55	1.64	0.00	2.18	42.04	1
4									•

### In [19]:

project.iloc[[14,36,58,100,104,116]]

### Out[19]:

		Food	Energy	Protein	Total	Saturated	Dietary	Carbohydrate	Chol
	Category	Name	(kcal)	(g)	fat (g)	fat (g)	fibre (g)	(g)	
14	Main	Nasi Lemak with chicken wing	656.58	26.08	24.94	10.65	6.52	81.21	
36	Main	Salmon and Teriyaki Chicken Bento	664.54	28.54	16.99	5.17	8.03	99.90	
58	Dessert & Snack	Pan-fried turnip cake	61.64	0.71	3.73	1.41	0.41	6.35	
100	Fruit	Dragonfruit	105.84	2.81	0.22	0.04	5.83	22.90	
104	Fruit	Mandarin orange	38.54	0.96	0.26	0.04	1.58	7.97	
116	Breakfast	Red rice porridge, plain	74.24	2.30	0.51	0.15	1.02	15.10	_
4									•

### In [15]:

project.iloc[[22,48,63,105,135]]

## Out[15]:

	Category	Food Name	Energy (kcal)	Protein (g)	Total fat (g)	Saturated fat (g)	Dietary fibre (g)	Carbohydrate (g)	Choleste (n
22	Main	Claypot rice with salted fish, chicken and chi	527.00	1.62	5.29	1.60	1.47	3.97	0
48	Main	Beef and Teriyaki Chicken Bento	743.28	43.03	20.88	7.92	10.76	95.35	0
63	Dessert & Snack	Beancurd Dessert with Red Bean Toppings	164.64	9.80	5.25	2.63	7.45	19.60	0
105	Fruit	Orange	46.48	1.11	0.11	0.00	2.66	8.88	0
135	Breakfast	Pow, char siew, steamed	160.59	5.78	6.47	2.44	0.74	19.77	10
4									•

### In [16]:

project.iloc[[9,21,59,86,88,100,105,115]]

### Out[16]:

	Category	Food Name	Energy (kcal)	Protein (g)	Total fat (g)	Saturated fat (g)	Dietary fibre (g)	Carbohydrate (g)	Cholest (
9	Main	Chicken rice with steamed chicken	557.70	28.05	13.86	4.95	3.30	80.19	3
21	Main	Chinese rojak	517.58	16.29	21.48	6.06	6.84	63.85	1
59	Dessert & Snack	Vietnam spring roll	78.95	4.53	1.80	0.69	0.43	11.14	
86	Beverage	Soya bean milk, without sugar	82.50	6.75	5.00	0.65	2.00	3.00	
88	Beverage	Brewed coffee	3.70	0.16	0.00	0.00	0.00	0.62	
100	Fruit	Dragonfruit	105.84	2.81	0.22	0.04	5.83	22.90	
105	Fruit	Orange	46.48	1.11	0.11	0.00	2.66	8.88	
115	Breakfast	Plain porridge	207.48	6.55	1.64	0.00	2.18	42.04	
4									<b>&gt;</b>

### In [17]:

project.iloc[[14, 36, 76, 86, 102, 104, 116]]

### Out[17]:

	Category	Food Name	Energy (kcal)	Protein (g)	Total fat (g)	Saturated fat (g)	Dietary fibre (g)	Carbohydrate (g)	Choleste (m
14	Main	Nasi Lemak with chicken wing	656.58	26.08	24.94	10.65	6.52	81.21	117.
36	Main	Salmon and Teriyaki Chicken Bento	664.54	28.54	16.99	5.17	8.03	99.90	0.
76	Dessert & Snack	Yoghurt muesli bar	123.38	2.05	4.31	2.88	1.98	18.45	3.
86	Beverage	Soya bean milk, without sugar	82.50	6.75	5.00	0.65	2.00	3.00	0.
102	Fruit	Passion fruit	17.65	0.40	0.13	0.01	1.89	4.26	0.
104	Fruit	Mandarin orange	38.54	0.96	0.26	0.04	1.58	7.97	0.
116	Breakfast	Red rice porridge, plain	74.24	2.30	0.51	0.15	1.02	15.10	0.
4									<b>+</b>

In [ ]:

### **Nutrition data**

Category	Food Name E	inergy (kca P	rotein (g)	Total fat (g	Saturated f	Dietary fibr	Carbohydra	Cholestero
Main	Bak kut teh	323.71	28.11	23.43	9.37	, 0	, 0	153.34
Main	Wanton no	318.04	25.14	7	1.85	1.74	36.57	76.03
Main	Black carro	556.47	13.16	26.74	10.05	1.54	65.77	205.8
Main	Laksa (with	695.5	27.3	39.65	14.24	3.9	57.85	104
Main	Oyster ome	668.1	18.6	51.09	20.7	0	33.54	366.8
Main	Dry prawn	460.93	20.36	13.11	6.21	5.18	65.21	48.3
Main	Fried pork	721.89	62.74	31.84	11.77	6.33	46.29	123.68
Main	Japanese P	469.6	33.46	14.15	5.4	8.81	52.83	0
Main	Char siew r	604.95	23.54	16.35	11.9	5.89	91.23	55.59
Main	Chicken ric	557.7	28.05	13.86	4.95	3.3	80.19	36.63
Main	Dunpling B	634.74	31.29	17.97	7.78	2.68	87.61	0
Main	Teochew b	234	19.32	17.4	5.28	0	0.24	38.4
Main	Curry chick	452.7	53.8	24.04	7.65	3.51	5.29	179.58
Main	Yoghurt, w	88.4	3.64	6.66	2.12	2.04	3.47	6.12
Main	Nasi Lemak	656.58	26.08	24.94	10.65	6.52	81.21	117.44
Main	Fried mee :	630	17.55	25.65	11.12	7.2	82.8	87.3
Main	Pad thai	844.36	39.19	45.65	10.91	7.68	66.26	262.6
Main	Char kway	744.96	22.66	38.4	29.18	7.3	76.03	234.24
Main	Indian stew	99.25	4.47	4.33	1.19	4.33	10.62	0
Main	Subway 6-i	394.2	27	11.99	5.4	5	42.01	56.7
Main	Beef pho	355.5	22.12	4.98	2.37	3.95	56.09	0
Main	Chinese roj	517.58	16.29	21.48	6.06	6.84	63.85	12.36
Main	Claypot rice	527	1.62	5.29	1.6	1.47	3.97	0
Main	Fried pork	137.54	6.13	9.51	4.19	0.97	6.61	20.96
Main	Fried rice w	395.75	10.33	11.18	4.07	3.1	63.45	79.65
Main	Salad with	114.24	12.24	4.52	0.9	5.44	5.98	0
Main	Bibimbap	499.1	37.2	10.41	2.99	4.53	62.8	291.88
Main	Thai mango	397.13	8.94	18.91	4.63	5.52	47.6	0
Main	Yong tau fc	306.65	19.76	15.55	6.8	9.07	21.71	90.72
Main	Deep fried	196.38	28.84	9.03	4.29	0	0	71.58
Main	Ma La Xian	652.83	37.04	50	17.27	12.96	13.89	0
Main	Mashed po	54.72	1.82	0.99	0.33	0.8	9.69	0
Main	McSpicy M	584.25	22.55	25.99	7.79	2.99	65.01	75.85
Main	Burger, doı	997.5	52.5	63.97	26.24	6	44.7	176.25
Main	French frie	340.93	4.12	17.92	3.51	2.99	38.3	0
Main	Creamy mu	596.7	18.56	32.93	16.22	7.07	56.58	0
Main	Salmon and	664.54	28.54	16.99	5.17	8.03	99.9	0
Main	Chicken ch	679	51.5	30.58	12.08	6.97	49.87	76.4
Main	Tuna mayo	254.35	15	6.4	1.03	1.62	34.18	24.18
Main	Fish and ch	849.56	28.68	47.44	20.1	4.56	76.92	120.6
Main	Deep fried	80.19	5.79	2.48	0.92	0.2	8.28	5.98
Main	Claypot chi	132	14.1	7.85	2.41	1.42	1.24	39.24
Main	Chicken cu	966.87	52.15	61.53	26.49	14.65	50.98	164.07
Main	Nasi lemak	493.5	12.81	13.65	7.56	6.51	79.99	76.23
Main	Roasted ch	524.72	21.78	19.75	7.55	1.74	64.47	40.66
Main	Chicken ma	859.95	86.91	49.6	18.65	0	15.93	254.8
Main	Fried tang I	498.18	17.04	23.6	10.05	10.93	54.19	166.06
Main	French frie:	373.52	3.48	19	7.6	4	47	0

Main	Beef and Te	743.28	43.03	20.88	7.92	10.76	95.35	0
Main	Fried fish a	665.76	71.14	29.69	13.32	2.74	28.73	0
Main	Plain roti p	482.14	18.1	23	9.83	3.92	50.71	194.09
Main	Braised duc	643.65	22.77	28.9	9.79	0.65	71.76	86.36
Main	Fish porrid <sub>{</sub>	210.74	13.98	2.8	0.01	0.01	32.42	22.36
Main	Mee soto	432.8	19.48	12.98	5.41	3.79	60.05	37.87
Main	Fish head b	833.56	60.79	29.65	12.36	12.03	81.54	177.09
Main	Seafood fri	907.36	28.25	32.96	13.61	0.86	124.55	175.48
Main	Chinese sty	387.36	11.39	6.5	2.31	1.55	70.91	47.52
Main	Noodles, in	480	13	13.5	6.75	3.5	76	0
Dessert &	SPan-fried to	61.64	0.71	3.73	1.41	0.41	6.35	4.14
Dessert &	SVietnam sp	78.95	4.53	1.8	0.69	0.43	11.14	0
Dessert &	§Chocolate ı	310.18	4.67	18.48	11.3	2.07	30.8	55.07
Dessert &	§Chocolate (	210.15	1.8	10	5.6	1	30.02	14.85
Dessert &	§Vanilla ice (	169.38	3.41	9.42	7.44	0.87	17.73	29.14
Dessert &	§Beancurd [	164.64	9.8	5.25	2.63	7.45	19.6	0
Dessert &	Soya bean	263.13	12.35	3.22	0.59	1.61	45.65	0
Dessert &	§Biscuit, chc	151.59	0	8.49	4.18	0.53	17.05	7.75
Dessert &	SBiscuit, jam	59.78	0.62	2.48	1.22	0.25	8.86	0
Dessert &	§Biscuit, ma	46.36	0.48	2.43	1.75	0.82	5.44	0
Dessert &	SCandy bar,	278.85	2.15	18.81	11.04	3.03	30.2	0
Dessert &	SCandy bar,	225.44	2.39	11.87	9.22	3.92	27.61	4.24
Dessert &	SChendol (2	277.2	5.04	9.37	8.53	6.3	43.26	0
Dessert &	SChocolate 1	388.8	6.84	26.57	16.66	2.97	30.51	0
Dessert &	§Chocolate,	103.49	1.28	5.7	3.42	0.24	12.52	0
Dessert &	§Chocolate,	150.97	3.22	8.56	4.18	1.42	15.37	6.09
Dessert &	§Vanilla ice (	169.38	3.41	9.42	7.44	0.87	17.73	29.14
Dessert &	SViolet crum	220.44	1.35	8.42	7.7	0.16	36.4	0
Dessert &	§Yoghurt mı	123.38	2.05	4.31	2.88	1.98	18.45	3.72
Dessert &	§ Marshmall	12.42	0	0	0	0	3.19	0
Dessert &	SRed bean s	198.36	11.48	0.7	0	0	36.89	0
Dessert &	Sorbet, frui	192.06	0.4	0.59	0	0	49.1	0
Dessert &	§Green bear	185.22	9.83	0.53	0.23	4.91	35.53	0
Dessert &	SPulut hitam	269.8	4.56	4.64	3.76	0.76	52.82	0
Dessert &	Snack bar,	204	4.55	9.8	3.05	3.85	25.2	0
Beverage	Apple juice	280	14.56	12	5.4	4	26	32.48
Beverage	Orange juic	97.5	1.75	0	0	0.25	22.75	0
Beverage	Sugar cane	126.24	0.79	0	0	1.58	26.04	0
Beverage	Soya bean	82.5	6.75	5	0.65	2	3	0
Beverage	Корі С	87.3	2.52	2.33	1.24	0.78	14.16	3.88
Beverage	Brewed cot	3.7	0.16	0	0	0	0.62	0
Beverage	3 in 1 ready	81.6	2.4	1.92	1.3	0.24	14.16	3.36
Beverage	Milk, whole	128	6.4	7.4	4.5	0.2	9	22
Beverage	Milk, low fa	97.5	9	1.5	1.08	0.75	12	7.5
Beverage	Milk tea no	156.4	1.38	13.66	13.52	6.44	6.9	0
Beverage	Milk tea wi	272.46	0.48	10.32	10.13	4.3	43.98	0
Beverage	Milk tea, no	296.1	0.47	14.57	14.29	6.11	40.89	0
Beverage	Coca Cola (	132.63	0	0	0	0	34.65	0
Beverage	Milo drink	120.18	3.75	3.25	2.15	0.93	18.98	9.75
Beverage	Latte (with	144.46	5.13	8.39	5.31	0	11.88	27.96

Beverage	Coconut fle	64.6	1.87	2.55	2.23	0.85	8.5	0	
Beverage	Iced lemon	87.28	0.26	0	0	0	22.02	0	
Fruit	Dragonfrui	105.84	2.81	0.22	0.04	5.83	22.9	0	
Fruit	Jackfruit	17.52	0.37	0.06	0	0.45	3.86	0	
Fruit	Passion fru	17.65	0.4	0.13	0.01	1.89	4.26	0	
Fruit	Apple	79.24	0.41	0.28	0	3.17	16.84	0	
Fruit	Mandarin c	38.54	0.96	0.26	0.04	1.58	7.97	0	
Fruit	Orange	46.48	1.11	0.11	0	2.66	8.88	0	
Fruit	Banana (pi:	93	1.08	0.15	0.05	2	21.91	0	
Fruit	Kiwifruit (w	37.25	0.68	0.46	0	1.22	7.07	0	
Fruit	Watermelc	24.69	0.53	0.2	0	0.13	4	0	
Fruit	Durian	44.55	0.68	1.11	0.3	0.86	7.99	0	
Breakfast	Breakfast c	96.6	2.61	1.79	0.22	1.98	17.55	0	
Breakfast	Big Breakfa	561.96	30.24	31	10.71	4.99	42.01	428.4	
Breakfast	Breakfast c	100.2	1.92	1.66	0.64	1.35	19.38	0	
Breakfast	Breakfast c	95.4	2.25	0.93	0.2	1.74	19.47	0	
Breakfast	Breakfast c	94.5	2.55	1.14	0.22	2.25	18.51	0	
Breakfast	Plain porric	207.48	6.55	1.64	0	2.18	42.04	0	
Breakfast	Red rice po	74.24	2.3	0.51	0.15	1.02	15.1	0	
Breakfast	Seafood pc	362.36	21.39	8.23	3.37	0.84	50.6	114.18	
Breakfast	French Toa	220.8	10.27	9.45	4.89	2.11	23.62	0	
Breakfast	Ham and C	303.94	9.65	16.01	6.52	1.37	30.3	0	
Breakfast	Omelette,	205.35	12.72	15.36	5.88	0	4.68	12	
Breakfast	French toa:	297.7	10.02	14.04	3.54	0	32.5	150.8	
Breakfast	Kaya Toast	217.5	3.82	9.34	6.58	0.28	29.58	0	
Breakfast	Waffles, wi	425.88	11.92	23.75	11.28	2.3	42.16	88.58	
Breakfast	a.m. Waffle	449.4	22.2	24.91	11.91	0	34	0	
Breakfast	a.m. Waffle	308	7.7	15.8	8.1	0	33.5	0	
Breakfast	Steamed m	132.08	2.65	1.35	0.51	1.04	27.46	0	
Breakfast	Fish porrid	210.74	13.98	2.8	0.01	0.01	32.42	22.36	
Breakfast	a.m. Twiste	460.2	13.65	22.62	9.4	0	50.7	0	
Breakfast	a.m. porrid	220.5	10.89	5.99	2.8	0	30.8	0	
Breakfast	You tiao	284.93	6.14	12.73	10.58	0.96	36.26	0	
Breakfast	Pork porrid	370.66	19.44	15.55	5.83	0.01	38.23	64.8	
Breakfast	Cheese and	250.75	9.86	9.94	5.05	3.4	30.6	21.42	
Breakfast	Hot Dog Bu	234.36	9.49	11.37	4.86	1.68	23.44	0	
Breakfast	Red bean b	207.9	5.67	5.18	2.87	2.73	34.79	10.29	
Breakfast	Pow, char s	160.59	5.78	6.47	2.44	0.74	19.77	10.07	
	•								

Sodium (m <sub>i</sub> Sı	ugar(g)
1316.15	0
1969.63	4.63
1937.08	13.62
7904	2.18
772.9	2.16
1935.45	4.84
1189.88	15.46
2254.08	4.11
879.63	13.08
697.95	0
2816.1	8.94
807.6	0.24
729.05	1.63
161.93	1.42
877.09	0.8
1278	12.6
2464.4	14.54
1459.2	3.07
381.63	3.63
1085.4	6.99
2204.1	8.69
914.32	0
229.26	4.07
1979.54	0
453.25	0.28
892.16	5.44
802.88	15.09
1893.6	44.71
1733.4	0.35
1030.14	0
2139.06	4.17
462.84	1.25
1320.2	18.2
1451.25	13.54
311.06	0.71
866.32	5.75
	5.35
1097.16	
655.2	10.23
433.26	3.48
624.44	2.41
338.49	8.67
681.48	0.6
1722.78	14.06
837.9	0.8
1112.23	1.48
2329.6	2.4
1380.92	0.87
290	0.23
230	0.23

1515.9	4.4
597.36	23.71
663.53	4.12
1445.6	1.75
1347.19	8.65
2677.95	5.86
2550.11	6.84
1245.48	22.68
626.66	2.66
1395	4
139.61	1.5
104.04	2.17
414.76	8.48
149.85	18
52.08	15
50.18	10.58
32.22	41.35
107.26	7.75
19.6	4.54
22.23	3.37
8.8	28.31
68.9	23.48
234.78	34.02
52.65	18.36
11	10.4
20.59	12.99
52.08	14.94
135.2	33.38
22.94	7.16
1.53	3.19
7.03	22.62
19.8	46.13
5.22	26.08
97.66	28.88
45.5	18.05
870.24	26
2.5	22.75
2.63	26
30	2.75
48.5	14.15
3.1	0.6
112.8	14.16
66	9
100	8
33.17	6.9
33.94	17.69
35.63	40.89
36.3	34.65
51.05	16
62.91	11.88

15.3	4.42
7.77	22.02
25.92	14.26
3.74	3.42
5.1	2.04
1.38	12.92
2.63	0.79
3.33	8.88
16.91	12.61
3.04	6.69
2.67	3.53
0.81	5.7
95.4	6.84
1101.24	2.34
59.1	11.52
171	6.39
72	7.2
382.2	0
7.68	0
1071.46	0.48
309.12	7.2
606.06	4.37
226.8	4.68
622.7	0
216.92	10.62
206.26	15.01
882	0
600.6	0
68.64	4.78
1347.19	0
1129.05	0
787.5	0
601.62	0
1529.28	0
587.35	7.06
472.92	5.29
101.01	16.31
208.82	0

### **Constraint data**

Nutrient	Recommended	18-25_male_sedentary	18- 25_male_moderately_a ctive	18- 25_male_active
Energy (Kcal)	Larger than	2500	2600	3000
Protein (g)	Larger than	46	60	130
Total fat	Less than	90	100	120
Saturated fat	Less than	33	35	37
Fiber (g)	Larger than	33	35	40
Carbohydrate (g)	Larger than	140	150	160
Cholesterol	Less than	270	280	320
Sodium	Less than	2200	2500	2600
sugar	less than	64.65	67.24	77.58

Nutrient	Recommended	26-30_male_sedentary	26- 30_male_moderately_a ctive	26- 30_male_active
Energy (Kcal)	Larger than	2500	2400	3100
Protein (g)	Larger than	51	56	127
Total fat	Less than	85	90	90
Saturated fat	Less than	30	30	30
Fiber (g)	Larger than	30	33	33
Carbohydrate (g)	Larger than	135	130	230
Cholesterol	Less than	270	300	300
Sodium	Less than	2300	2400	2400
sugar	less than	64.65	62.06	80.17

Nutrient	Recommended	18- 25_female_sedentary	18- 25_female_moderately _active	18- 25_female_active
Energy (Kcal)	Larger than	1600	2000	2600
Protein (g)	Larger than	44	50	115
Total fat	Less than	64	75	77
Saturated fat	Less than	20	25	28
Fiber (g)	Larger than	23	30	29
Carbohydrate (g)	Larger than	120	140	250
Cholesterol	Less than	250	280	310
Sodium	Less than	2200	2500	2500
sugar	less than	41.38	51.72	67.24

Nutrient	Recommended	26- 30_female_sedentary	26- 30_female_moderately _active	26- 30_female_active
Energy (Kcal)	Larger than	1700	1800	2400
Protein (g)	Larger than	42	46	109
Total fat	Less than	62	69	69
Saturated fat	Less than	20	23	23
Fiber (g)	Larger than	23	28	28
Carbohydrate (g)	Larger than	125	130	244
Cholesterol	Less than	270	300	300

Sodium	Less than	2400	2400	2400
sugar	less than	43.96	46.55	62.06

Nutrient	Recommended	over_30_male_sedenta ry	over_30_male_moderat ely_active	over_30_male_ac tive
Energy (Kcal)	Larger than	2200	2400	2700
Protein (g)	Larger than	45	56	130
Total fat	Less than	65	70	80
Saturated fat	Less than	33	36	37
Fiber (g)	Larger than	29	30.8	35
Carbohydrate (g)	Larger than	110	130	240
Cholesterol	Less than	280	300	320
Sodium	Less than	2300	2400	2500
sugar	less than	56.89	62.06	69.82

Nutrient	Recommended	over_30_female_seden tary	over_30_female_moder ately_active	over_30_female_ active
Energy (Kcal)	Larger than	1600	1800	2200
Protein (g)	Larger than	44	46	100
Total fat	Less than	56	66	77
Saturated fat	Less than	20	22	24
Fiber (g)	Larger than	24	25.2	27
Carbohydrate (g)	Larger than	100	130	170
Cholesterol	Less than	270	290	300
Sodium	Less than	2200	2300	2400
sugar	less than	41.38	46.55	56.89