

# Machine Learning for Building a Food Recommendation System

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## Aim

Use the largest publicly available collection of recipe data to build a recommendation system for ingredients and recipes. Train, evaluate and test a model able to predict cuisines from ingredients. Estimate the probability of negative recipe – drug interactions based on the predicted cuisine. Finally, to build a web application as a step forward in building a 3D recommendation system\*

\* Considers user preferences, positive and negative compounds

## Introduction



Cancer is 2<sup>nd</sup> leading cause of death globally [1]



Healthier diets could prevent around 1 in 20 cancers [2]



Body needs calories and nutrients to stay strong. Disease can make it hard to get enough, which can be different before, during, and after treatment [3]



Studies on the food domain focus on recommendations that suggest food for each user considering preferences and health problems [4]

## Methods

### Recipe1M+

[Largest publicly available collection of recipe data. Ingredients not separated from text. Use of vocabulary to extract them]

```
[{"ingredients": [{"text": "1/2 cup green onions, chopped"}, ...], ...}, {"title": "Salmon & Salad a La SPORTZ"}, ...]
```

### Kaggle and Nature

[Dataset to train cuisine classifier. Recipes with the (tokenized) ingredients and cuisines available]

African, honey, yeast, wheat  
EastAsian, peanut\_oil, oyster, wheat  
LatinAmerican, lard, vegetable\_oil, wheat

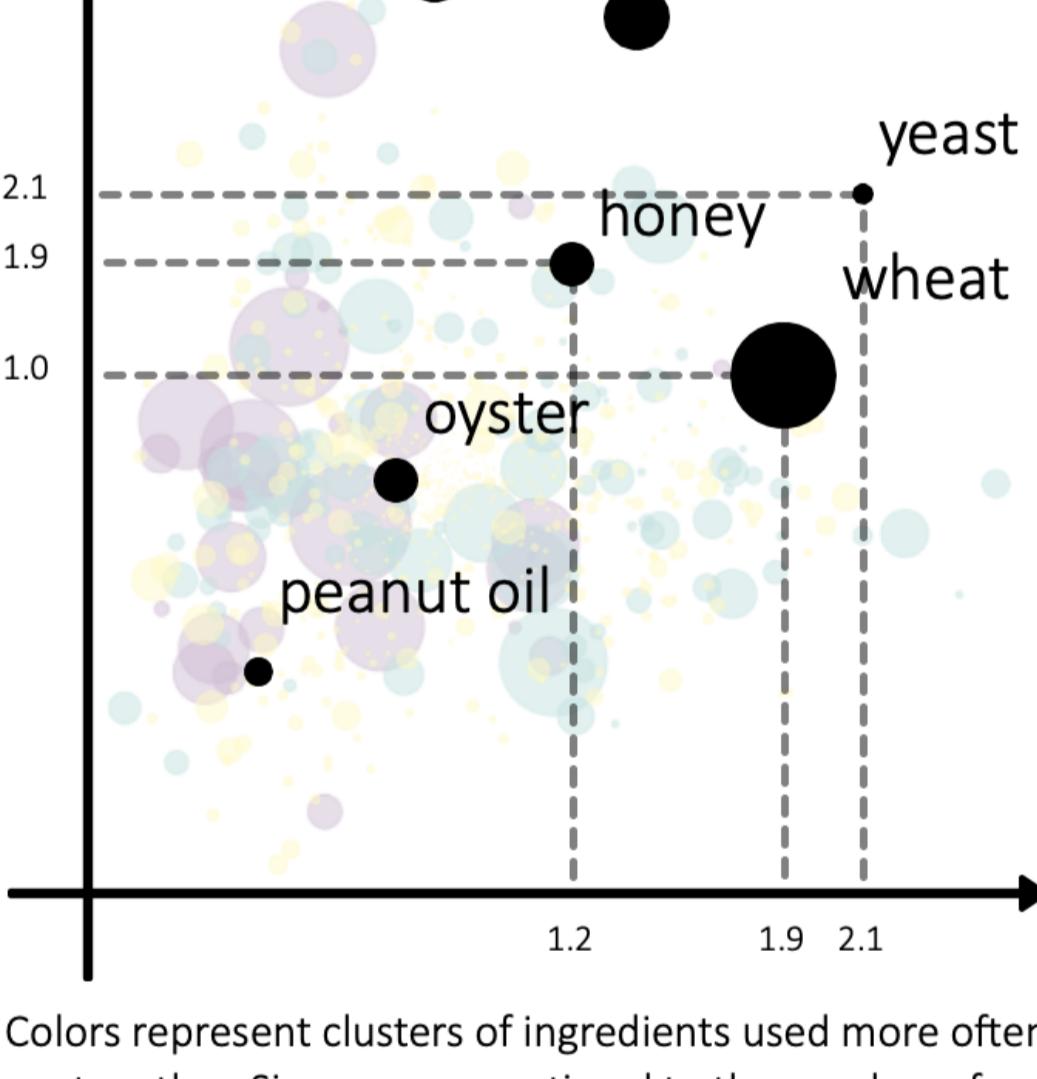
### Pre-Processing

[Ordering ingredients alphabetically to make context independent of initial position]

honey yeast wheat  
peanut oil oyster wheat

lard vegetable oil wheat

Colors represent clusters of ingredients used more often together. Sizes are proportional to the number of occurrences in the datasets



### Web

[Backend Node.js server and a static frontend were implemented]

Load Word2Vec and SVM models

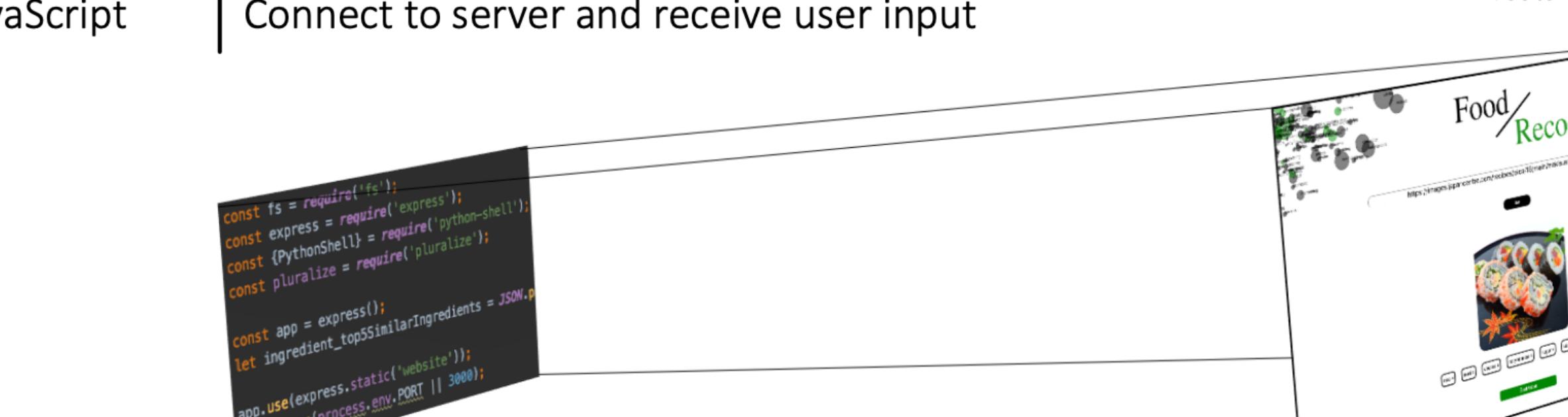
Connect to frontend

Website block structure

Style personalization

Connect to server and receive user input

```
const express = require('express');
```



Tools detailed in Methodology used to create a food recommendation web application

### Word2Vec

[Representing ingredients in 100-dimensional vectors]

honey: [ 0.3 - 0.7 ... - 2.3 ]  
yeast: [ 2.1 0.3 ... - 2.0 ]  
wheat: [- 0.4 - 1.4 ... 1.9 ]

### Recipe to Vector

[Averaging all ingredients' vectors in the recipe]

[ 0.7 - 0.6 ... - 0.8 ]  
[ 1.1 0.2 ... - 2.3 ]  
[ 1.6 - 1.1 ... - 2.0 ]

### PCA

[Reducing vector dimensions from 100 to 2]

honey: [ 1.2 1.9 ]  
yeast: [ 2.1 2.1 ]  
wheat: [ 1.9 1.0 ]

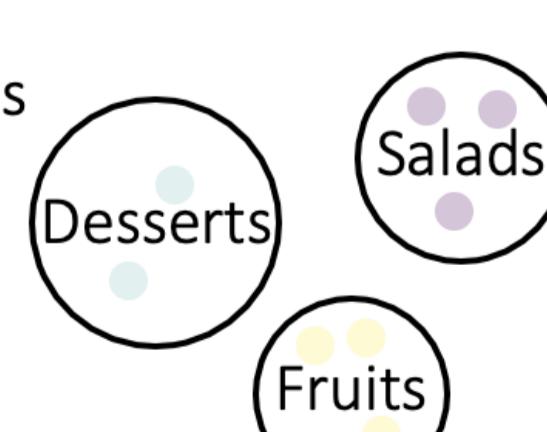
### SVC

[Training classifier to predict cuisines from list of ingredients]

African  
East Asian  
Latin American

### Spectral Clustering

[Grouping ingredients in 9 clusters according to their similarity]



Linear kernel SVC used to train the model.  
Confusion matrix built to evaluate the accuracy.  
Tests were performed

## Results & Discussion

### Ingredient Recommendation

- Successful food combinations closer in the plot.
- Confidence increases with the size of the nodes
- Spectral clustering identified Salads, Asian Dishes, Fruits & Nuts and Desserts categories
- Colours allow to account for the presence of cancer-beating properties

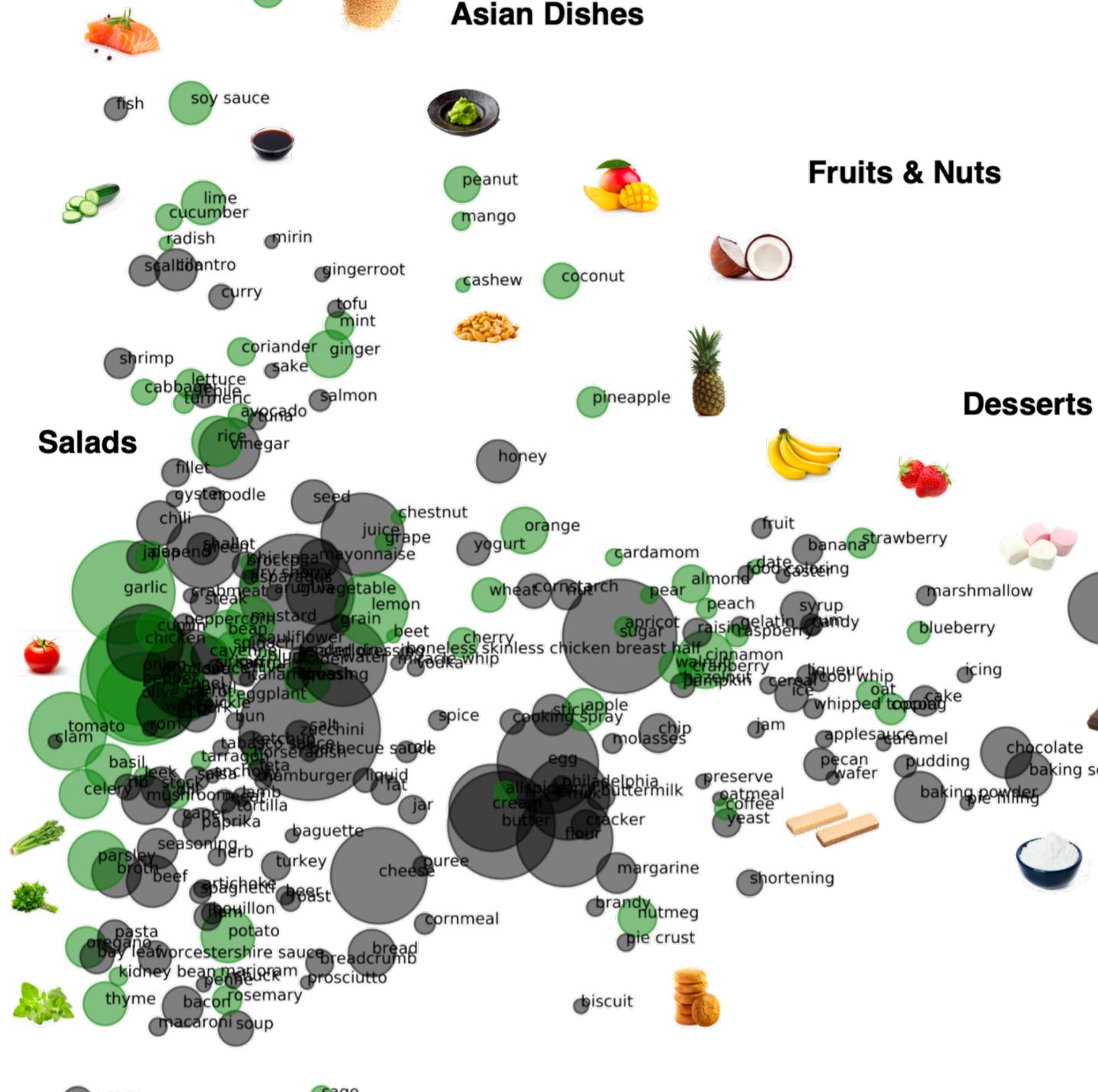


Figure 4 Ingredients occurring > 800. In case of green nodes, they contain, at least, 1 cancer-beating molecule

### Model Evaluation

- NE, EE, WE and ME cuisines often misclassified as NA
- European cuisines often misclassified among them – share of ingredients and under representation in the dataset may be some of the reasons
- Highest accuracy achieved for EA, SA and NA

	NA	WE	NE	EE	SE	ME	SA	SEA	EA	LA	A	Total
K&N	45843	6774	739	381	14178	645	3618	3572	7435	11892	1173	96250

Table 1 Cuisines distribution in K&N

Figure 5 Confusion matrix

	NA	WE	NE	EE	SE	ME	SA	SEA	EA	LA	A	Total
NA	68.8%	2.8%	4.2%	0.7%	0.4%	0.9%	0.8%	12.7%	2.9%	2.0%	3.9%	
SE	8.5%	40.9%	11.5%	3.4%	2.2%	3.2%	1.9%	25.3%	1.1%	1.6%	0.4%	
NE	37.0%	11.0%	28.0%	2.4%	1.2%	1.4%	1.1%	32.3%	1.6%	1.7%	2.3%	
WE	0.3%	2.4%	2.1%	23.1%	0.0%	0.5%	0.3%	63.5%	0.5%	1.0%	6.3%	
SA	0.6%	1.3%	0.9%	0.3%	84.8%	2.1%	4.8%	3.7%	1.1%	0.2%	0.3%	
SEA	1.2%	1.5%	0.3%	0.1%	0.8%	83.4%	2.8%	2.5%	2.4%	4.1%	1.0%	
EA	1.5%	1.7%	1.0%	0.1%	16.0%	3.2%	70.5%	2.8%	2.5%	0.4%	0.3%	
NA	6.0%	2.0%	2.8%	1.8%	2.4%	1.5%	1.2%	73.0%	5.0%	3.1%	3.1%	
LA	4.8%	1.7%	2.3%	0.3%	0.9%	1.1%	3.1%	11.1%	72.8%	1.1%	0.8%	
A	4.4%	2.2%	0.8%	0.4%	0.4%	10.3%	0.8%	4.9%	2.5%	68.5%	6.8%	
ME	3.6%	1.6%	1.2%	4.5%	0.6%	4.7%	0.9%	33.6%	1.4%	13.3%	34.6%	

Table 1 Cuisines distribution in K&N

Figure 5 Confusion matrix

Figure 6 Tea consumption per year per person [5]

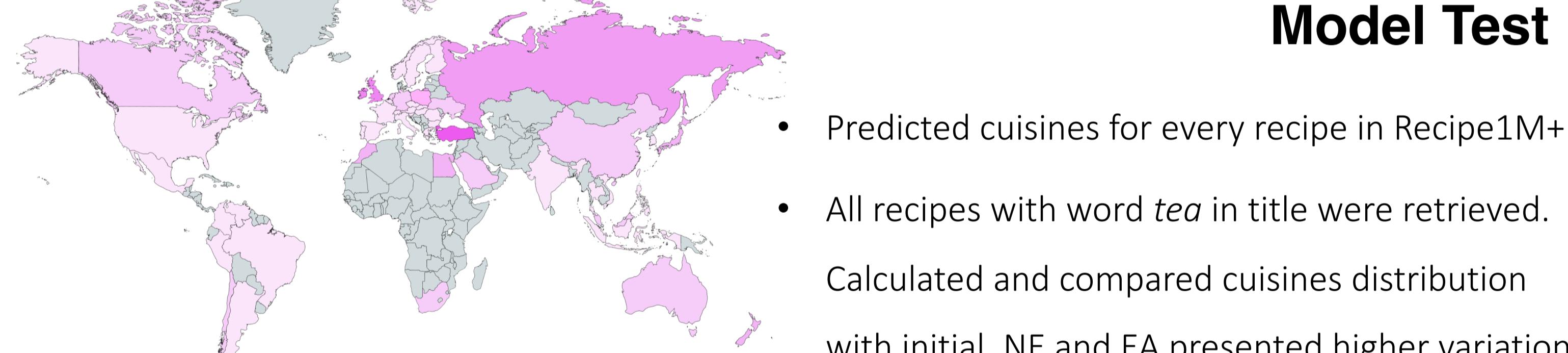


Figure 6 Tea consumption per year per person [5]

	NA	WE	NE	EE	SE	ME	SA	SEA	EA	LA	A	Total
Salad	20%	1%	6%	3%	36%	1%	1%	6%	9%	14%	3%	62929
Tea	12%	6%	25%	1%	5%	1%	5%	5%	27%	3%	8%	4212
Recipe1M+	14%	4%	16%	2%	21%	1%	2%	13%	10%	15%	3%	1029356

Table 2 Cuisines distribution in Recipe1M+. Plus, filtering the ones containing keywords salad and tea in title

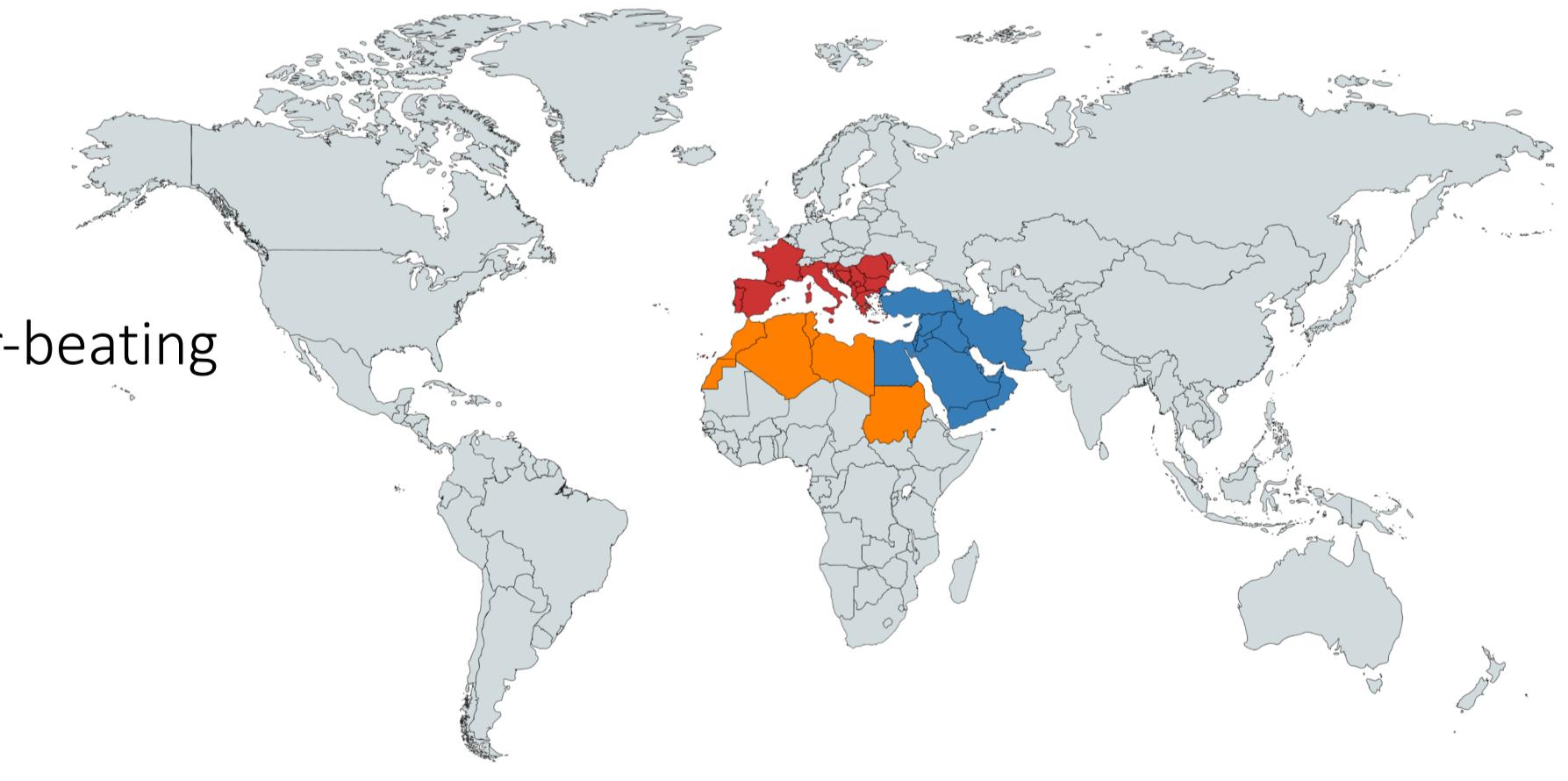


Figure 7 Cuisines with higher number of cancer beating molecules per recipe

Anticancer Score	NA	WE	NE	EE	SE	ME	SA	SEA	EA	LA	A	Total
1.25	1.49	1.30	1.90	2.21	2.08	1.90	1.25	1.32	1.75	2.48		

Table 3 Average number of cancer beating molecules per recipe in each cuisine



Figure 8 Web app logo

### FoodReco

- Receives an image URL. Outputs predicted list of ingredients and cuisine
- Top 3 best substitutions are suggested for each ingredient
- Indication on the expected number of negative interactions with antineoplastic drugs

## References

- [1] "Cancer," World Health Organization, 12 September 2018. [Online]. Available: <https://www.who.int/news-room/fact-sheets/detail/cancer>. [Accessed 7 March 2020]
- [2] "Diet and cancer," Cancer Research UK, [Online]. Available: <https://www.cancerresearchuk.org/about-cancer/causes-of-cancer/diet-and-cancer>. [Accessed 7 March 2020]
- [3] "How to Eat When You Have Cancer," WebMD, [Online]. Available: <https://www.webmd.com/cancer/cancer-diet#1>. [Accessed 7 March 2020]
- [4] T. Tran, M. Atas, A. Felfernig and M. Stettiner, "An overview of recommender systems in the healthy food domain," *Journal of Intelligent Information Systems*, vol. 50, pp. 501–526, 2018
- [5] "Annual per capita tea consumption worldwide as of 2016, by leading countries" statista, 14 January 2016. [Online]. Available: <https://www.statista.com/statistics/507950/global-per-capita-tea-consumption-by-country/>. [Accessed 7 March 2020]

