

# Machine Learning for Building a Food Recommendation System

Luís Rita<sup>1</sup>

Supervision: Kirill Veselkov<sup>1</sup>, Michael Bronstein<sup>2</sup>

(1) Department of Metabolism, Digestion and Reproduction, Imperial College London

(2) Department of Computing, Imperial College London

## 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

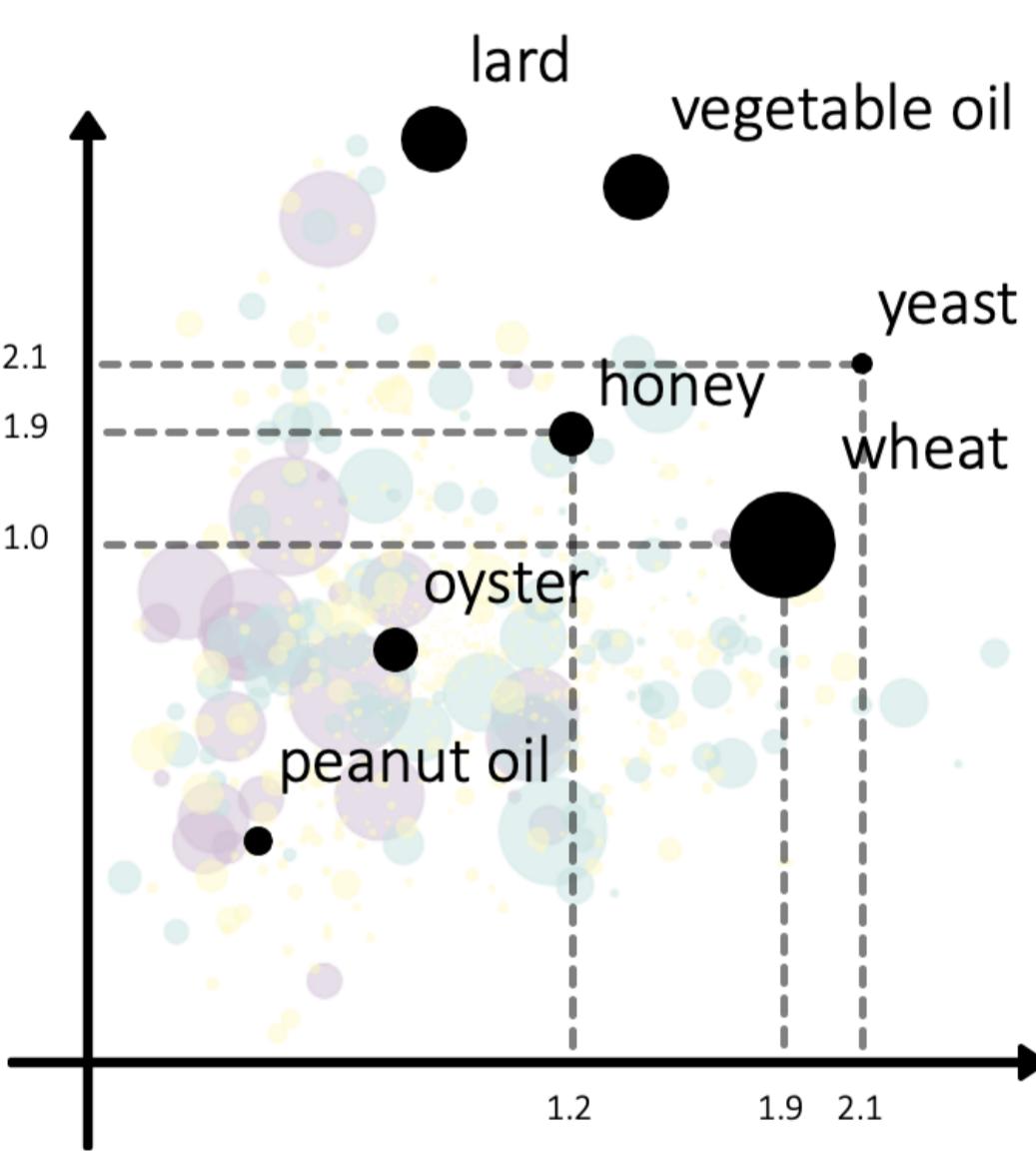


Figure 1 Colours represent clusters of ingredients used more often together. Sizes are proportional to the number of occurrences in the datasets

### 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]

Desserts  
Salads  
Fruits

Figure 2 Linear kernel SVC used to train the model. Confusion matrix built to evaluate the accuracy. Tests were performed

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 fs = require('fs');
const express = require('express');
const bodyParser = require('body-parser');
const pluralize = require('pluralize');
const app = express();
let ingredient_topSimilarIngredients = 250;
app.use(express.static('website'));
app.listen(process.env.PORT || 3001);
```

Figure 3 Tools detailed in Methodology used to create a food recommendation web application

## 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

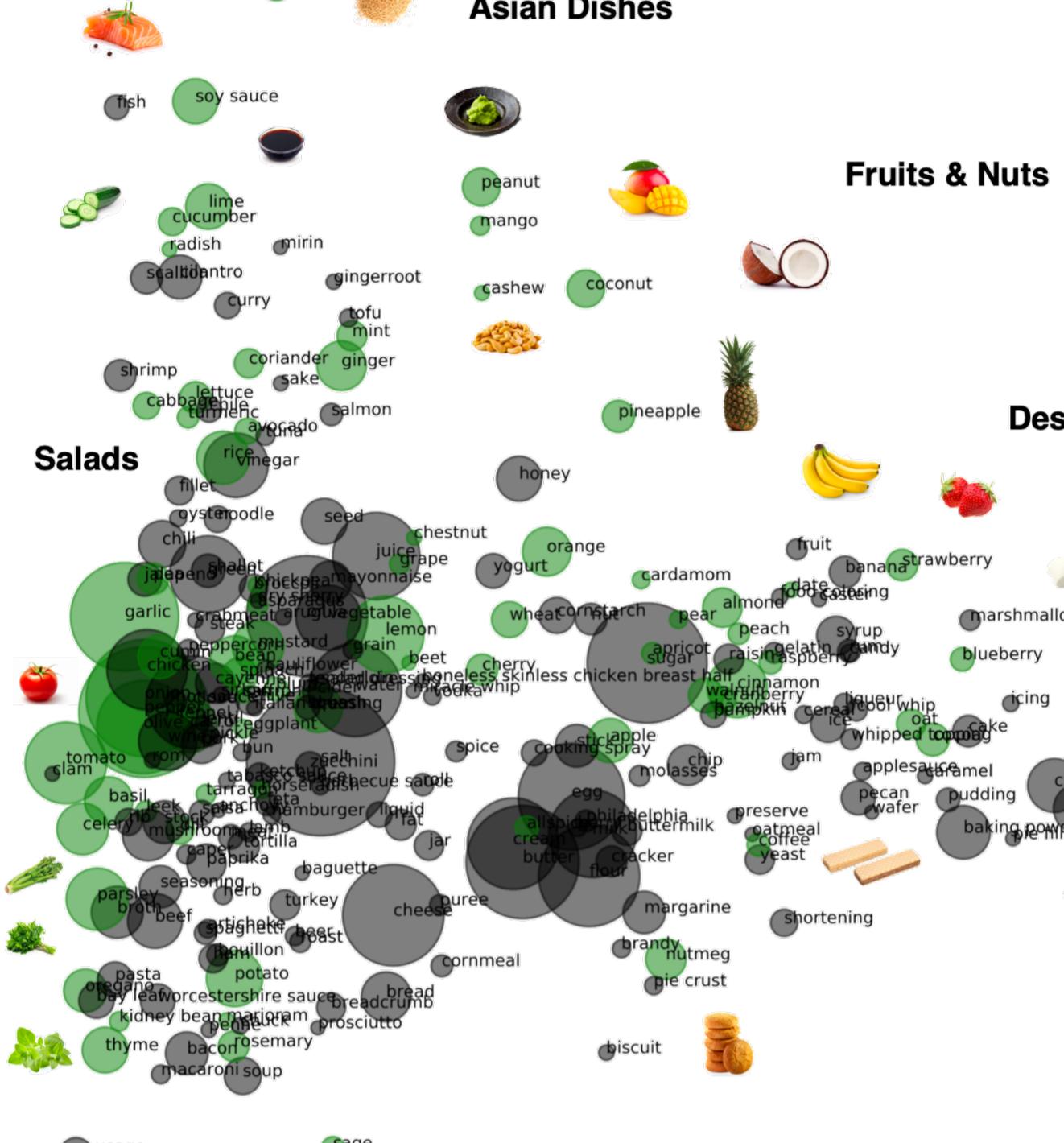


Figure 4 Ingredients occurring > 800. In case of green nodes, they contain, at least, 1 cancer-beating molecule

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

Figure 5 Confusion matrix

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

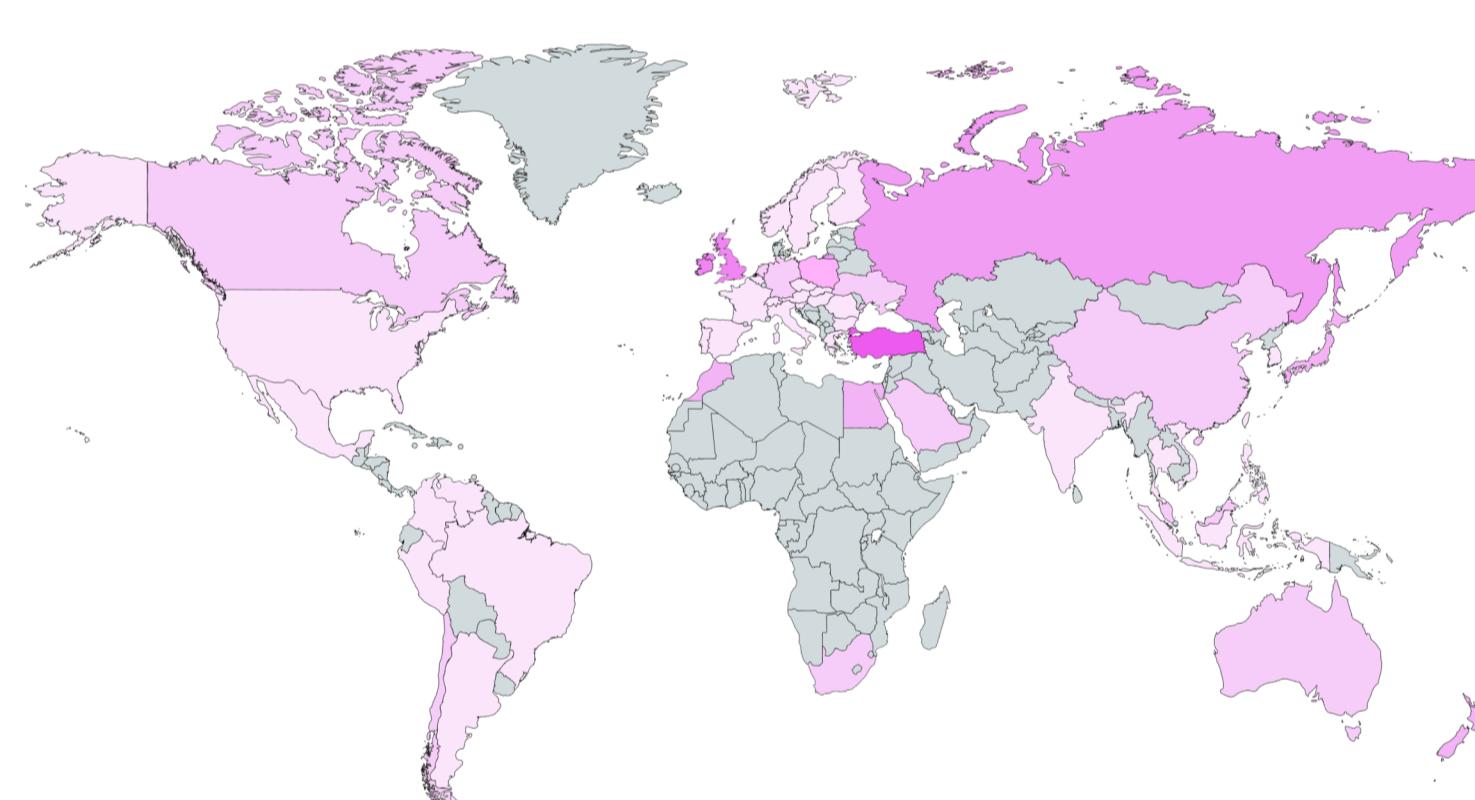


Figure 6 Tea consumption per year per person [5]

- Predicted cuisines for every recipe in Recipe1M+
- All recipes with word *tea* in title were retrieved.
- Calculated and compared cuisines distribution with initial. NE and EA presented higher variation

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

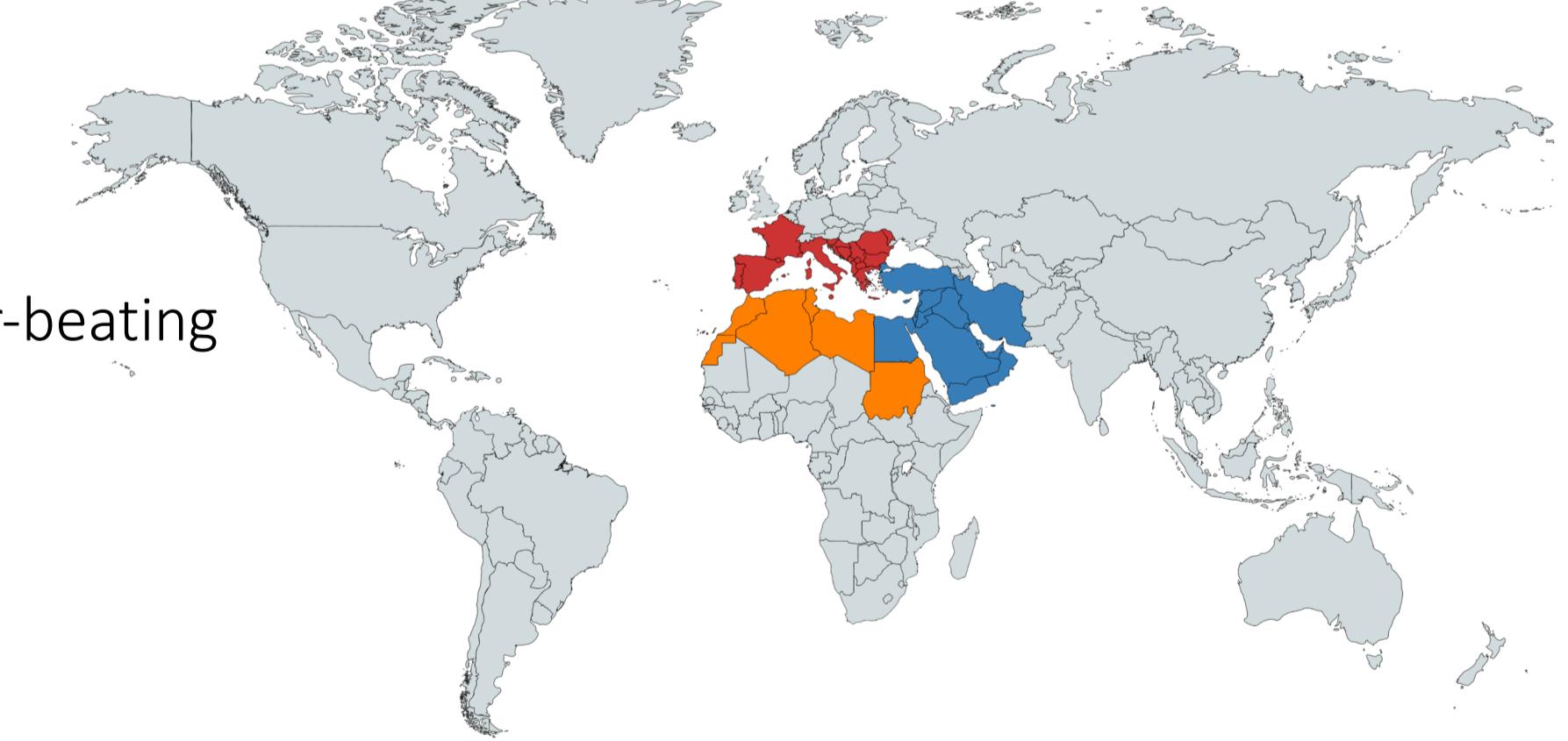


Figure 7 Cuisines with higher number of cancer beating molecules per recipe

NA	WE	NE	EE	SE	ME	SA	SEA	EA	LA	A	Total
Anticancer Score	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

Food  
Reco

- 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

Figure 8 Web app logo

## References

- "Cancer," World Health Organization, 12 September 2018. [Online]. Available: <https://www.who.int/news-room/fact-sheets/detail/cancer>. [Accessed 7 March 2020]
- "Diet and cancer," Cancer Research UK, [Online]. Available: <https://www.cancerresearchuk.org/about-cancer/causes-of-cancer/diet-and-cancer>. [Accessed 7 March 2020]
- "How to Eat When You Have Cancer," WebMD, [Online]. Available: <https://www.webmd.com/cancer/cancer-diet#1>. [Accessed 7 March 2020]
- 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, p. 501–526, 2018
- "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]

