

# An Advanced Recipe Recommendation System

PRESENTED BY:

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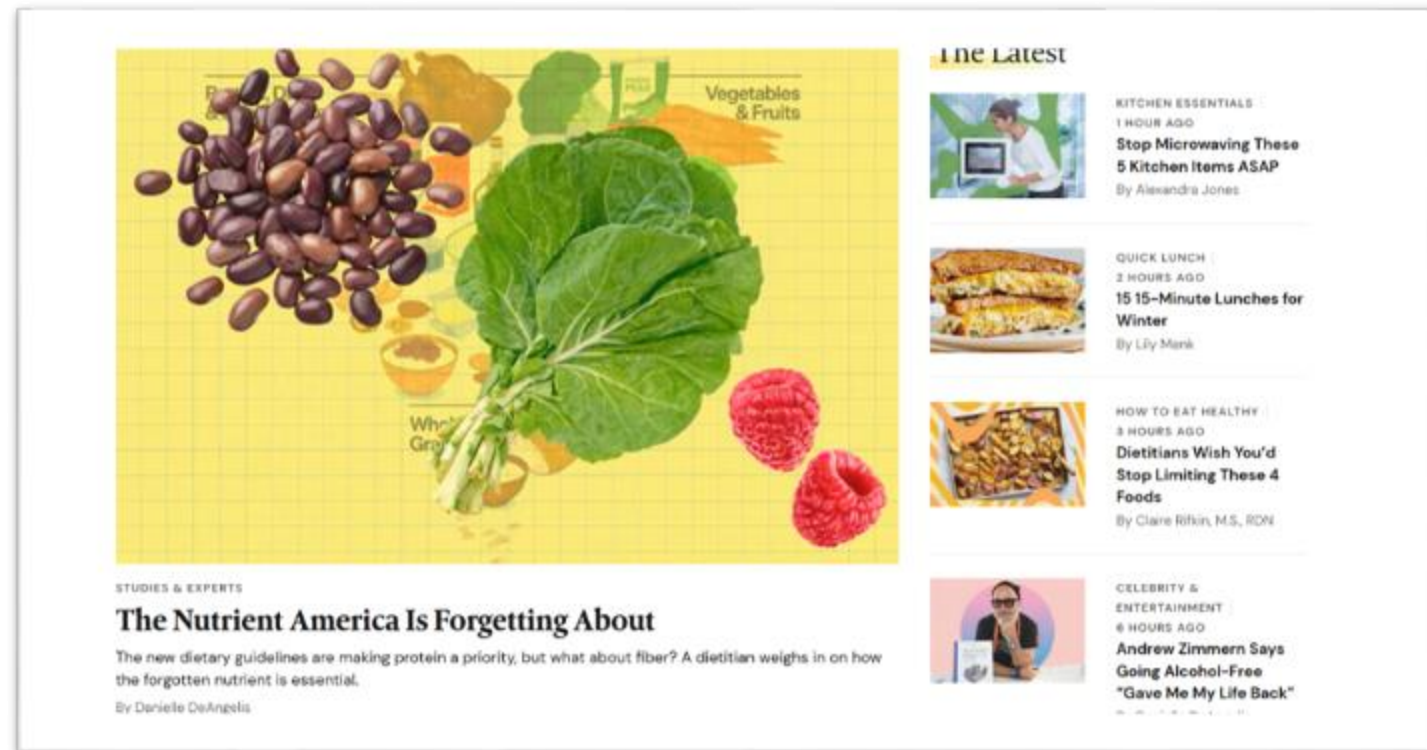
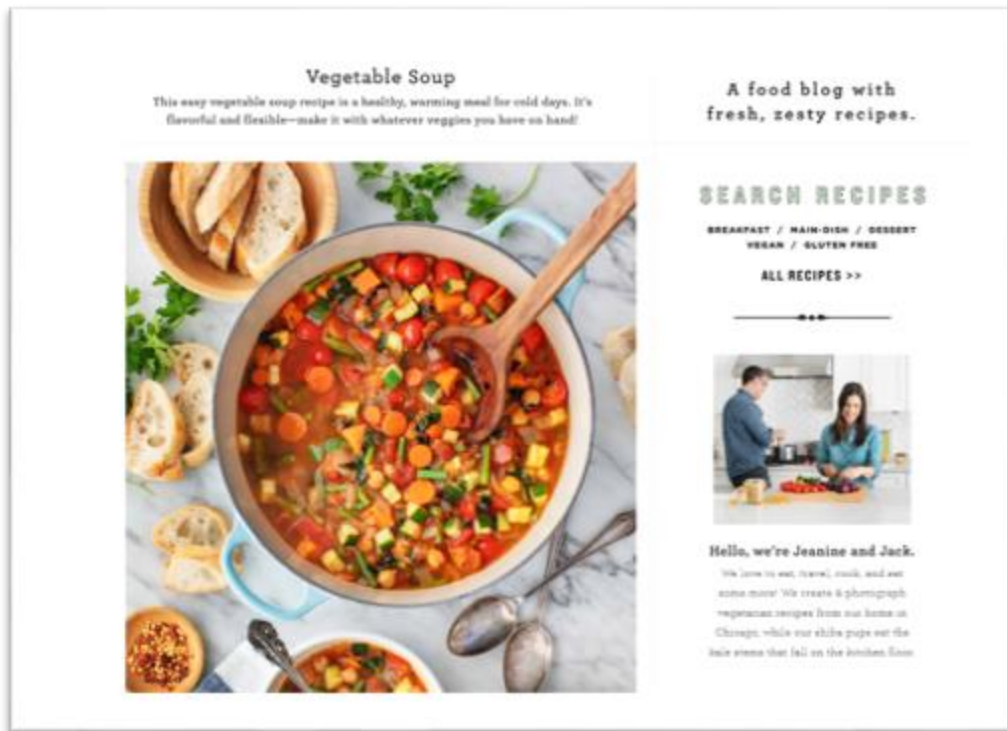
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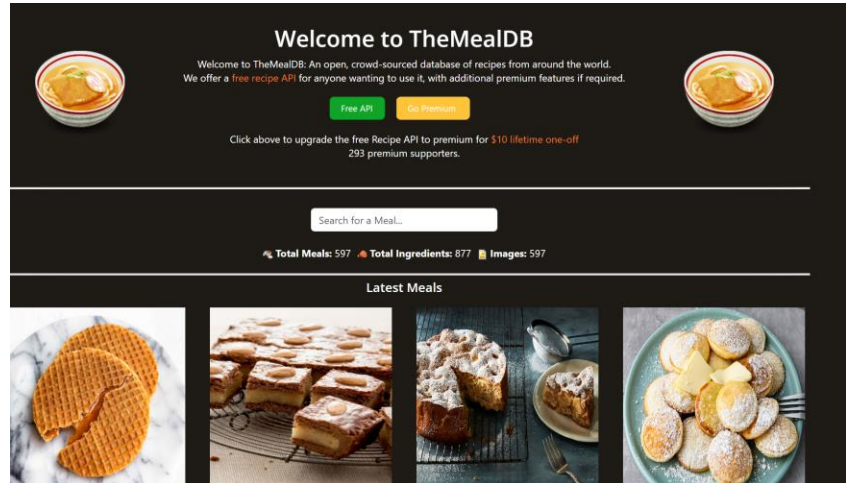
Group 7

# Finding the Right Recipes Is Difficult and Time-Consuming



SOURCES: [HTTPS://WWW.EATINGWELL.COM/](https://www.eatingwell.com/)  
[HTTPS://WWW.LOVEANDLEMONS.COM/](https://www.loveandlemons.com/)

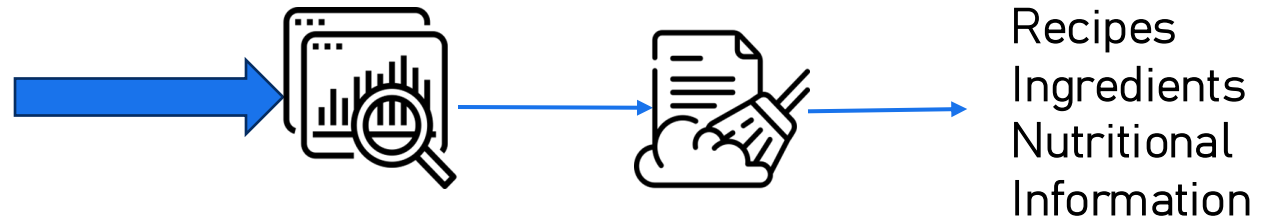
# Data Collection & Cleaning



USDA U.S. DEPARTMENT OF AGRICULTURE  
Agricultural Research Service



spoonacular API



## RecipeNLG: A Cooking Recipes Dataset for Semi-Structured Text Generation

# RecipeNLG Dataset

- 2 million recipes scraped from the web, initially designed for neural recipe generation, but can accommodate knowledge graph queries easily
- we distinguished a relational model for recipes and their ingredients where one recipe has many ingredients along with their instructions and other related fields
- we integrated food ontology owl dcterms and schema namespaces to associate entities

# Spoonacular API

## Why This Source

### **Nutritional Information**

Calories, proteins, fat, carbohydrates

### **Structured Data**

JSON data, easy to Transform

### **Dietary Labels**

Vegan, Gluten-free, Vegetarian

### **Cuisine Classifications**

Asian, Italian, Mexican etc.,



# RDF

## Implementation Details:

- Using Python [RDFLib](#) library
- Data stored in Turtle format
- Ontologies used:
  - [schema.org](#) (Recipe, Nutrition)
  - [FOOD ontology](#) (Ingredients)
  - Custom namespaces

```
<http://example.org/food/recipe/52903> a schema:Recipe ;
  schema:image <https://www.themealdb.com/images/media/meals/xvrrux1511783685.jpg> ;
  schema:keywords "Soup" ;
  schema:name "French Onion Soup" ;
  schema:nutrition <http://example.org/food/nutrition/52903> ;
  schema:recipeCategory "Side" ;
  schema:recipeCuisine "French" ;
  schema:recipeIngredient "1 kg Onion",
    "1 tbs Olive Oil",
    "1 tsp Sugar",
    "140g Gruyère",
    "1L Beef Stock",
    "2 tbs Plain Flour",
    "250ml Dry White Wine",
    "4 sliced Bread",
    "4 sliced Garlic Clove",
    "50g Butter" ;
  schema:recipeInstructions ""Melt the butter with the oil in a large heavy-based pan. Add the onions and fry with the lid on for 10
Add the garlic for the final few mins of the onions' cooking time, then sprinkle in the flour and stir well. Increase the heat and keep
  schema:recipeYield 3 ;
  schema:url <https://www.bbcgoodfood.com/recipes/3020694/french-onion-soup> ;
  schema:video <https://www.youtube.com/watch?v=-DLDMQucqDI> .
```

# Ontology



```
ex:hasNutrition rdf:type owl:ObjectProperty ;  
  rdf:type owl:FunctionalProperty ;  
  rdfs:domain food:Ingredient ;  
  rdfs:range schema:NutritionInformation .
```

```
ex:ingredientUsage rdf:type owl:ObjectProperty ;  
  rdfs:domain schema:Recipe ;  
  rdfs:range ex:IngredientUsage .
```

```
ex:usesIngredient rdf:type owl:ObjectProperty ;  
  rdfs:domain ex:IngredientUsage ;  
  rdfs:range food:Ingredient ;  
  owl:inverseOf ex:isIngredientOf .
```

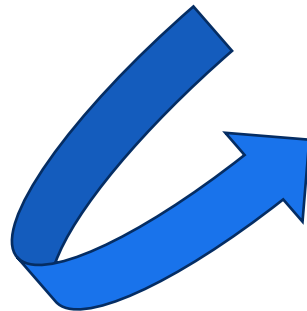
```
ex:hasIngredient rdf:type owl:ObjectProperty ;  
  rdfs:domain schema:Recipe ;  
  rdfs:range food:Ingredient ;  
  owl:inverseOf ex:isIngredientOf .
```

# SPARQL: Basic Filter Search

Advanced Recipe Recommender

Ingredients to AVOID (comma-separated, e.g., nuts, egg): nuts  
Ingredients you MUST HAVE (comma-separated, e.g., salmon): chicken  
Dietary preferences (e.g., Vegan, Gluten-Free): Gluten-Free  
Maximum calories (or press Enter to skip):  
Minimum protein in grams (or press Enter to skip):  
Your pantry ingredients (comma-separated, optional):

Searching for recipes...



--- Executing Count SPARQL Query ---

```
PREFIX schema: <https://schema.org/>
SELECT (COUNT(DISTINCT ?recipe) AS ?count) WHERE {

  ?recipe a schema:Recipe ;
    schema:name ?name ;
    schema:recipeInstructions ?instructions ;
    schema:nutrition ?nutrition .
  ?nutrition schema:calories ?calories ;
    schema:proteinContent ?protein ;
    schema:fatContent ?fat ;
    schema:carbohydrateContent ?carbs ;
    schema:fiberContent ?fiber ;
    schema:sugarContent ?sugar .

  OPTIONAL { ?recipe schema:recipeCategory ?category . }
  OPTIONAL { ?recipe schema:recipeCuisine ?cuisine . }
  OPTIONAL { ?recipe schema:recipeYield ?servings . }
  ?recipe schema:recipeCategory "Gluten-Free" .

  ?recipe schema:recipeIngredient ?ing_must_0 . FILTER(CONTAINS(LCASE(?ing_must_0), "chicken"))

  FILTER NOT EXISTS { ?recipe schema:recipeIngredient ?ing_avoid . FILTER(CONTAINS(LCASE(?ing_avoid), "nuts")) }

}
```

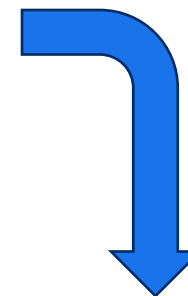
--- End Count Query ---

Found 22 unique recipe(s) matching criteria.





1. Spanish Chicken  
Servings: 2  
Categories: N/A | Cuisines: N/A  
Nutrition (per serving): 5626 kcal | Protein 70.8g | Fat 82.4g | Carbs 78.6g | Fiber 6.5g | Sugar 0.0g  
Instructions: step 1  
Heat oven to 190C/170C fan/gas 5. Put all the ingredients into a large, wide ovenproof dish. Mix everything together with your hands and season.  
  
step 2  
Bake for 45 mins, stirring the onion...
2. Chicken Parmentier  
Servings: 2  
Categories: N/A | Cuisines: N/A  
Nutrition (per serving): 4266 kcal | Protein 46.3g | Fat 67.3g | Carbs 81.2g | Fiber 4.6g | Sugar 0.0g  
Instructions: For the topping, boil the potatoes in salted water until tender. Drain and push through a potato ricer, or mash thoroughly. Stir in the butter, cream and egg yolks. Season and set aside.  
For the fill...
3. Chicken Basquaise  
Servings: 2  
Categories: N/A | Cuisines: N/A  
Nutrition (per serving): 5646 kcal | Protein 39.3g | Fat 88.0g | Carbs 101.7g | Fiber 8.0g | Sugar 0.0g  
Instructions: Preheat the oven to 180°C/Gas mark 4. Have the chicken joints ready to cook. Heat the butter and 3 tbsp olive oil in a flameproof casserole or large frying pan. Brown the chicken pieces in batches on ...
4. Chicken Marengo  
Servings: 2  
Categories: N/A | Cuisines: N/A  
Nutrition (per serving): 3053 kcal | Protein 37.3g | Fat 47.0g | Carbs 38.5g | Fiber 3.2g | Sugar 0.0g  
Instructions: Heat the oil in a large flameproof casserole dish and stir-fry the mushrooms until they start to soften. Add the chicken legs and cook briefly on each side to colour them a little.  
Pour in the passata...
5. Easy Spanish chicken  
Servings: 2  
Categories: N/A | Cuisines: N/A  
Nutrition (per serving): 2758 kcal | Protein 32.3g | Fat 42.4g | Carbs 39.1g | Fiber 3.5g | Sugar 0.0g  
Instructions: step 1  
Heat the oven to 200C/180C fan/gas 6. Heat the olive oil in a large ovenproof frying pan over a medium heat and fry the onion, chorizo and peppers along with a pinch of salt and pepper for 15 ...
6. Nutty Chicken Curry  
Servings: 2  
Categories: N/A | Cuisines: N/A  
Nutrition (per serving): 4539 kcal | Protein 31.8g | Fat 85.3g | Carbs 48.9g | Fiber 3.5g | Sugar 0.0g  
Instructions: Finely slice a quarter of the chilli, then put the rest in a food processor with the ginger, garlic, coriander stalks and one-third of the leaves. Whizz to a rough paste with a splash of water if need...



22. Tom yum soup with prawns  
Servings: 2  
Categories: N/A | Cuisines: N/A  
Nutrition (per serving): 1283 kcal | Protein 4. ...  
Instructions: step 1  
Pour 1.3 litres water into a large saucepan over a ring to a boil, then reduce the...

Suggested substitutions for avoided ingredients:  
Nuts: seeds, oats, coconut

# Visualization

Recipe Knowledge Graph Explorer

## Recipe Knowledge Graph Explorer

Visualize and explore recipe relationships

### Graph Controls

Number of Recipes to Display

4 recipes

Move slider (1-57 recipes available)

### Graph Layout Style

• Spring (Default)

☐ Natural, organic layout

☐ Spiral

☐ Circular spiral pattern

☐ Force-Directed

☐ Balanced distances

### Actions

Refresh Graph

View Statistics

Export as Image

Help

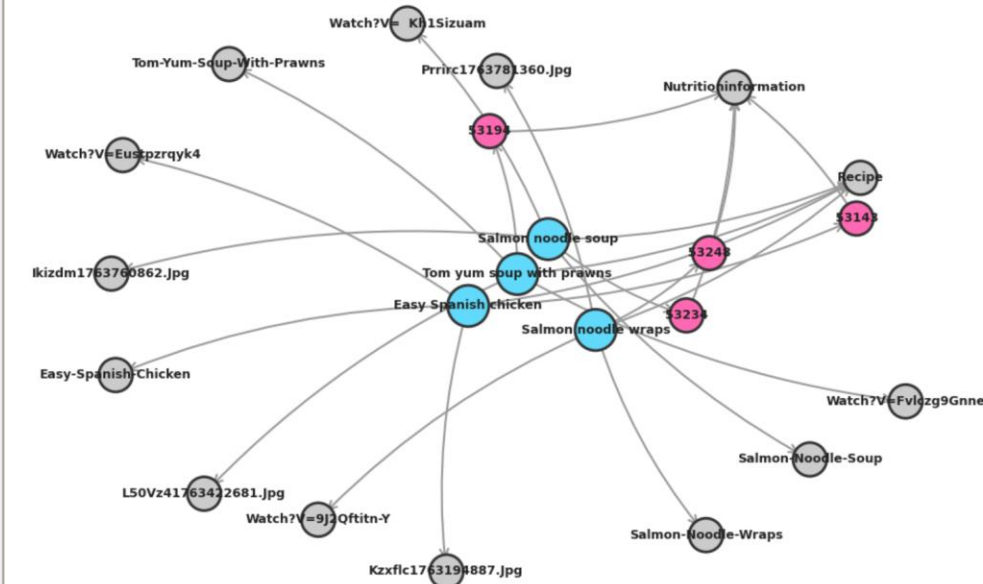
### Search

Search Recipes & Ingredients

### Node Types

### Graph Visualization

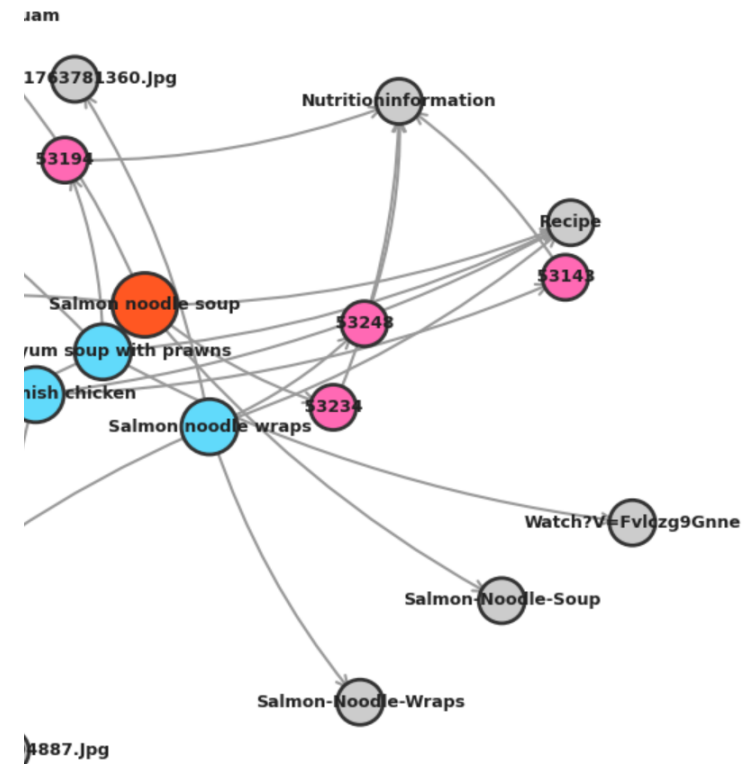
Click on nodes to view details



### Node Details

Welcome to  
Recipe  
Knowledge  
Graph  
Explorer!

Loading your  
graph now...



### Node Details

#### Salmon noodle soup

Type: RECIPE

#### Properties:

- name  
Salmon  
noodle soup
- recipeIngredient  
1 L  
Chicken Stock
- recipeInstructions  
step 1  
Pour the  
stock into a  
large pan,  
bring to the  
boil, then  
stir in the  
curry paste.  
Add the  
noodles and  
cook for 8  
mins. Tip in  
the mushrooms  
and corn and  
cook for 2  
mins more.

step 2  
Add th...

# Queries

```
#Query 2
#Find ingredients with Tofu

SELECT ?ingredient ?label
WHERE {
    ?ingredient a food:Ingredient ;
    rdfs:label ?label .
    FILTER(CONTAINS(LCASE(?label), "tofu"))
}
```

```
#Query 3
#Find ingredients with Peanuts

SELECT ?ingredient ?label
WHERE {
    ?ingredient a food:Ingredient ;
    rdfs:label ?label .
    FILTER(CONTAINS(LCASE(?label), "peanut"))
}
```

- Including & excluding certain ingredients
- Find missing nutritional information & labels
- Classify the different meats

#Query 4

#Find ingredients without NutritionInformation

```
SELECT ?ingredient ?label
WHERE {
    ?ingredient a food:Ingredient ;
    rdfs:label ?label .
    FILTER NOT EXISTS {
        ?ingredient schema:nutrition ?nutrition
    }
}
```

#Query 5

#Find queries that have missing labels

```
SELECT ?ingredient
WHERE {
    ?ingredient a food:Ingredient .
    FILTER NOT EXISTS { ?ingredient rdfs:label ?label}
}
```

#Query 7

#Which ingredients have more than one NutritionInformation

```
SELECT ?ingredient (COUNT(?nutrition) AS ?nutritionAmount)
WHERE {
    ?ingredient a food:Ingredient ;
    schema:nutrition ?nutrition .
}
GROUP BY ?ingredient
HAVING (COUNT(?nutrition) > 1)
```

#Query 8

#Which ingredient is the most common

```
SELECT ?label (COUNT(?ingredient) AS ?amountOfTimes)
WHERE {
    ?ingredient a food:Ingredient ;
    rdfs:label ?label .
}
GROUP BY ?label
ORDER BY DESC(?amountOfTimes)
```



# Graph Unification

- Divided in 3 phases:
  - Phase 1: Simple Merge of three sources without modifications
  - Phase 2: applied entity linkage between ingredients from all sources
  - Phase 3: Normalization script to ensure usage of same vocabulary for all sources
- Pros:
  - simple integration with Graph triple store and external API
  - faster and more understandable SPARQL queries

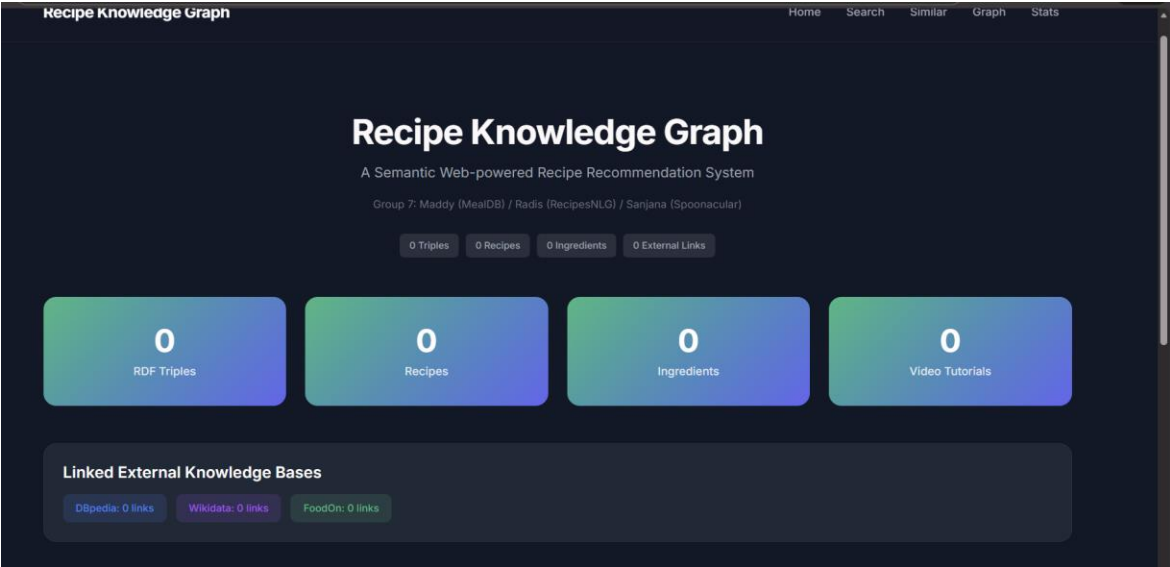


# Backend API

- Loaded unified graph into containerized standalone apache Jena Fuseki instance
- connected a FastAPI instance to Fuseki to execute custom queries



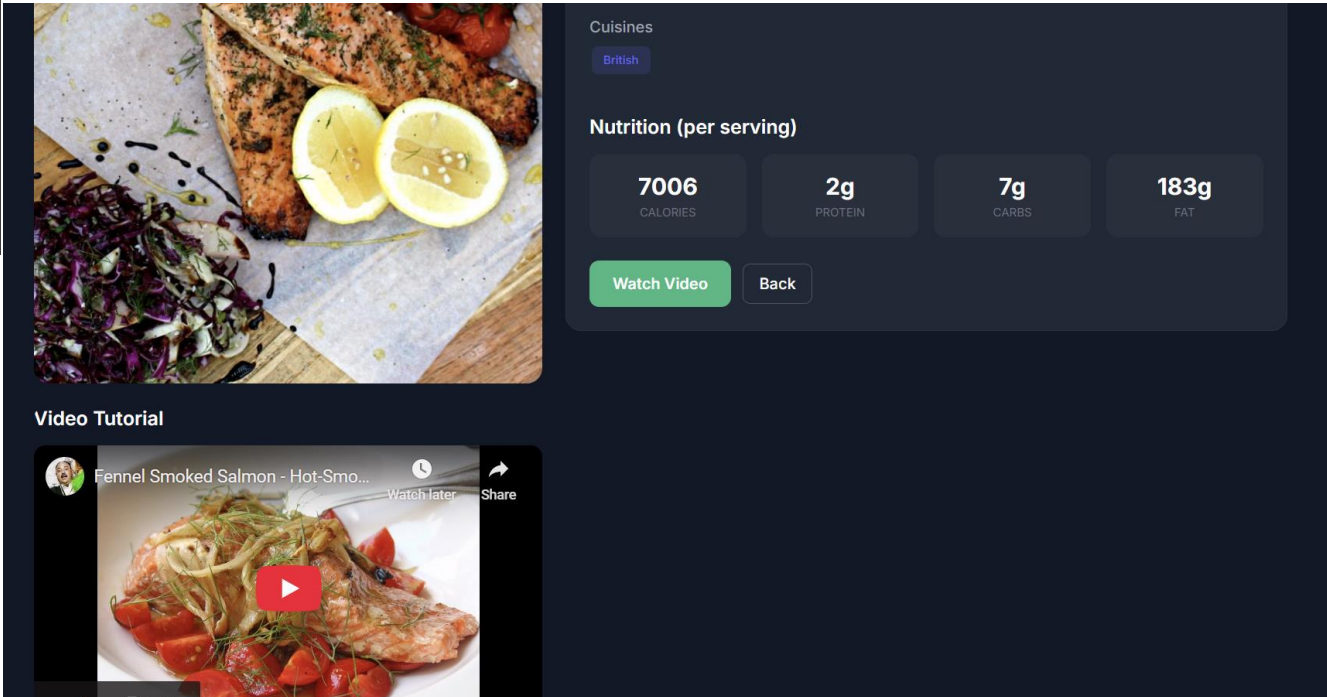
# Web Interface



Video Links for Recipes

Links to Original recipe Sources

Dietary Filtering



## 🔍 Select a Recipe

Amaranth and Roast Veggie Salad

🔍 Find Similar

Or search by ingredient:

e.g., chicken, garlic, tomato

🌿 Find Similar

## ☰ Similar to: recipe\_632269

#1 <http://example.org/recipe/633088>

43.3%

#2 <http://example.org/recipe/716330>

40.1%

#3 <http://example.org/recipe/658753>

#4 <http://example.org/recipe/662670>

### Info

GET / Root

### Statistics

GET /api/stats Get Statistics

### Recipes

GET /api/recipes Get Recipes

GET /api/recipes/{recipe\_id} Get Recipe

GET /api/search Search Recipes

GET /api/videos Get Recipes With Videos

### Ingredients

GET /api/ingredients Get Ingredients

GET /api/ingredients/{ingredient\_id} Get Ingredient

# Knowledge Graph Embeddings

## The Idea

Learn Vector representations for every entity in the Knowledge Graph  
Recipes with Similar ingredients, cuisines or diets will have similar vectors.

## RotatE Model

## Similarity Calculation

***cosine\_similarity(recipe\_A, recipe\_B)***

## Training Parameters

Embedding Dimensions	64
----------------------	----

Batch Size	256
------------	-----

Epochs	50
--------	----

Train/Test Split	80/20
------------------	-------

# Finding Similar Recipes

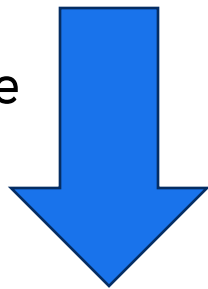
## Mango Fried Rice

Ingredients: Rice, mango, Onion, garlic, soy sauce

Cuisine: Asian

Diet: Vegan, Gluten-free

Calculate Cosine  
Similarity



## Recommended Similar Recipes

**Thai Pineapple rice** 0.89

Asian | Rice | Pineapple | onion

**Vegetable Fried Rice** 0.85

Asian | Rice | Vegetables | soy sauce

**Asian Stir fry** 0.81

Asian | Vegetables | garlic | soy sauce

**Coconut Rice** 0.76

Asian | Rice | coconut Milk



# Limitations & future work

- Same ingredient appears with different names across sources (e.g., "tofu", "firm tofu") making exact matching difficult
- Searching by ingredient returns imprecise results due to inconsistent labeling across sources (e.g., searching "chicken" returns non chicken recipes)
- Different data sources (RecipesNLG, MealDB, Spoonacular) originally used different vocabularies, and while alignment was performed, some inconsistencies are still present



Thank you for your attention!