

# **‘SafeBite’**

## **AI-Enhanced Nutritional Label Extraction and Diabetic Health Assessment**

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# Presentation Outline

- Motivation
- Objectives
- Scope of Project
- Project Applications
- Methodology
- Results
- Results Analysis
- Remaining Tasks
- References

# Motivation



- Empower individuals with diabetes to make informed dietary decisions
- Improve blood glucose management through personalized food recommendations
- Leverage advanced technology for accurate glycemic index predictions
- Enhance user quality of life with healthier choices

# Objectives

- To create a user-friendly mobile application where users can input their recent blood sugar levels and current medications
- To develop a nutritional label scanner and analysis model that provides users with insights into whether the scanned foods are suitable for them based on their profile information

# Scope of Project

## ❑ Project Capabilities

- Provides personalized nutritional advice for diabetes management.
- Simplifies understanding of food labels and nutrition details.
- Offers a user-friendly platform for health management.

## ❑ Project Limitations

- May not cover all health conditions or restrictions.
- Dietary advice can vary between regions and cultures.

# Project Application

## ❑ Personalized Health Profiles

- Create profiles with blood sugar, medications, recommendations

## ❑ Nutritional Label Scanner

- Uses YOLO & OCR to extract nutritional information from labels

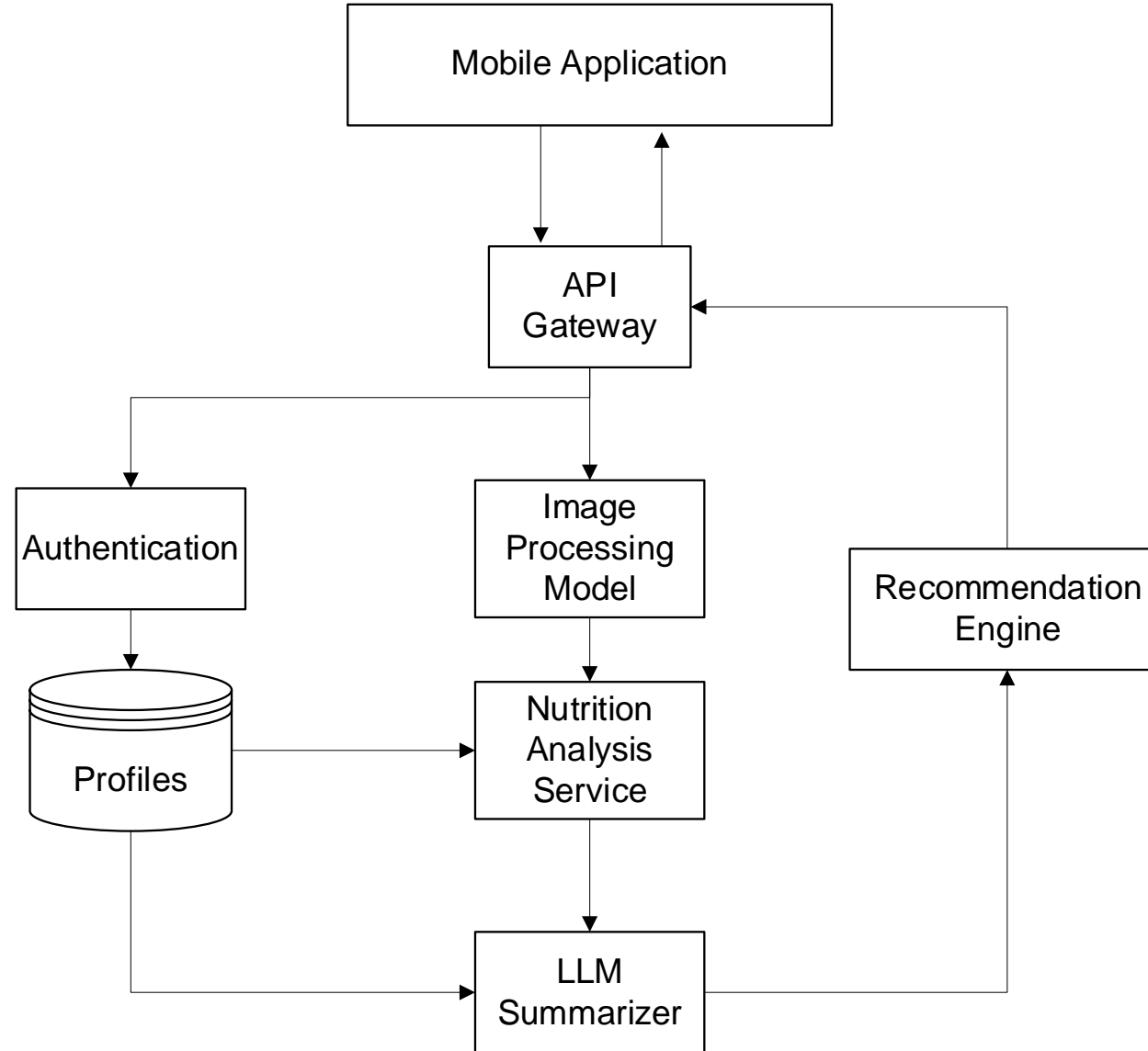
## ❑ Machine Learning-Driven Recommendation

- Analyzes data to generate personalized dietary recommendations

## ❑ User Empowerment

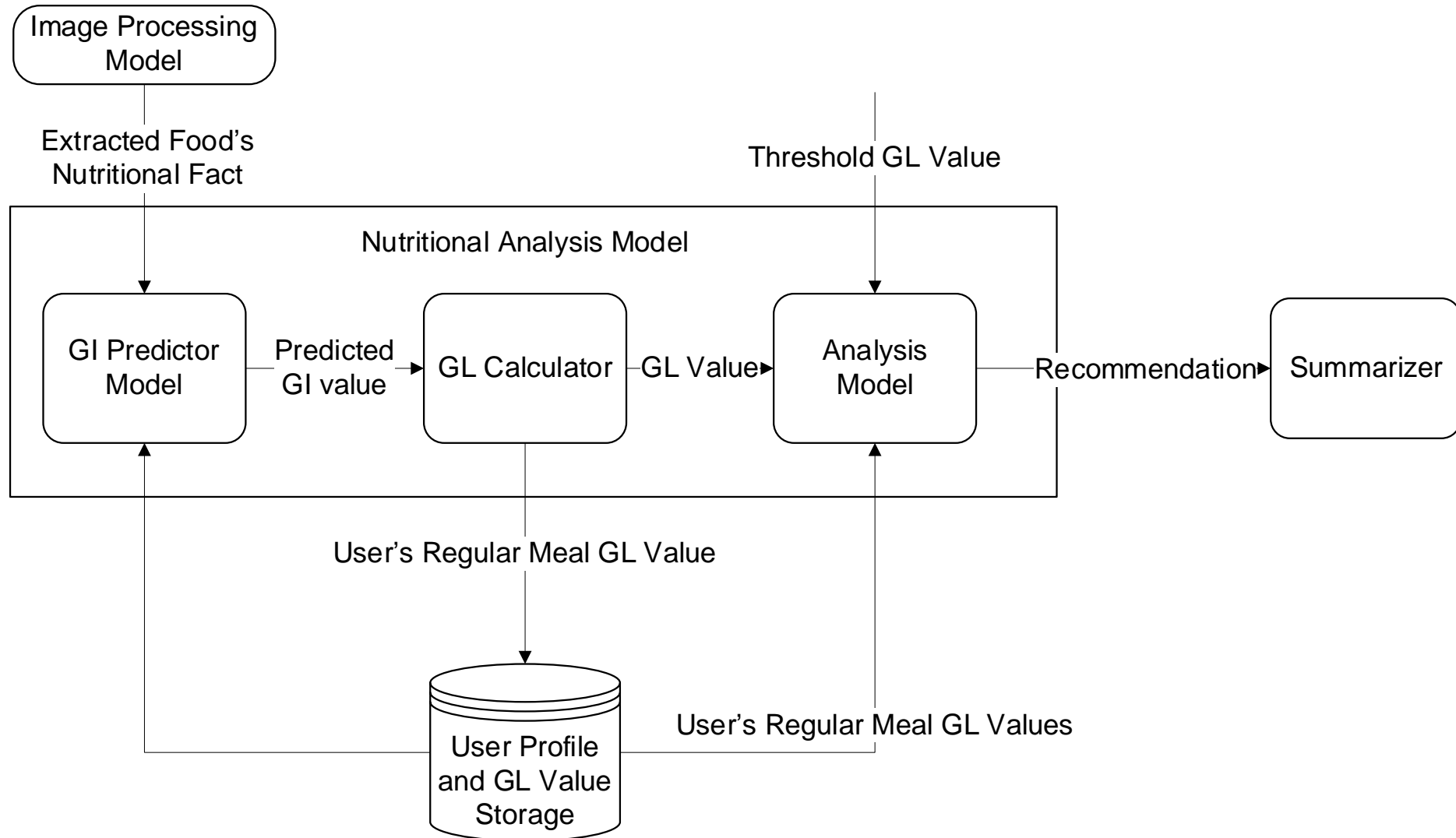
- Provides insights and tools for informed health decisions

# Methodology - [1] (System Architecture)



# Methodology - [2]

## (Nutritional Analysis Model)





# Methodology - [3]

## (Nutritional Analysis Model)

### □ GI Predictor Model

- Scanned food's nutritional information which is extracted by image processing model is passed as input to this model.
- Trained on dataset with features as nutritional facts and target variable as Glycemic Index(GI) value.
- It predicts GI value for scanned food.
- Glycemic Index (GI) of a food is a numerical value (0-100) which represents how quickly the food raises blood glucose levels after consumption.

# Methodology - [4]

## (Nutritional Analysis Model)

### □ GL Calculator

- Glycemic load (GL) is a measure that assesses the impact of carbohydrate consumption on blood sugar levels.
- It combines both the Glycemic Index and quantity of carbohydrates in a food.
- This calculator calculates the GL value from the predicted GI value by the below given formula:

$$\text{Glycemic Load} = \frac{\text{Glycemic Index} * \text{amount of carbohydrate in gram}}{100}$$

# Methodology - [5]

## (Nutritional Analysis Model)

### □ Interpretation of GL Values

- **Low GL (10 or less):** Foods with a low glycemic load have a minimal impact on blood sugar levels.
- **Medium GL (11-19):** Foods with a medium glycemic load have a moderate impact on blood sugar levels. These can be included in a balanced diet but should be consumed in moderation, especially by those sensitive to changes in blood sugar.
- **High GL (20 or more):** Foods with a high glycemic load can cause significant spikes in blood sugar levels. These should be limited, particularly for individuals with diabetes.

# Methodology - [6]

## (Nutritional Analysis Model)

### □ Analysis model

- Receives Glycemic Load(GL) value stored in the database and threshold GL value as input.
- Compares total sum of GL value of previous foods and scanned food from the database with threshold value.
- If the total GL value of the user is less than or equal to the threshold value, then the food is recommended to consume otherwise not.
- This information is passed as an output to the summarizer model for further processing.

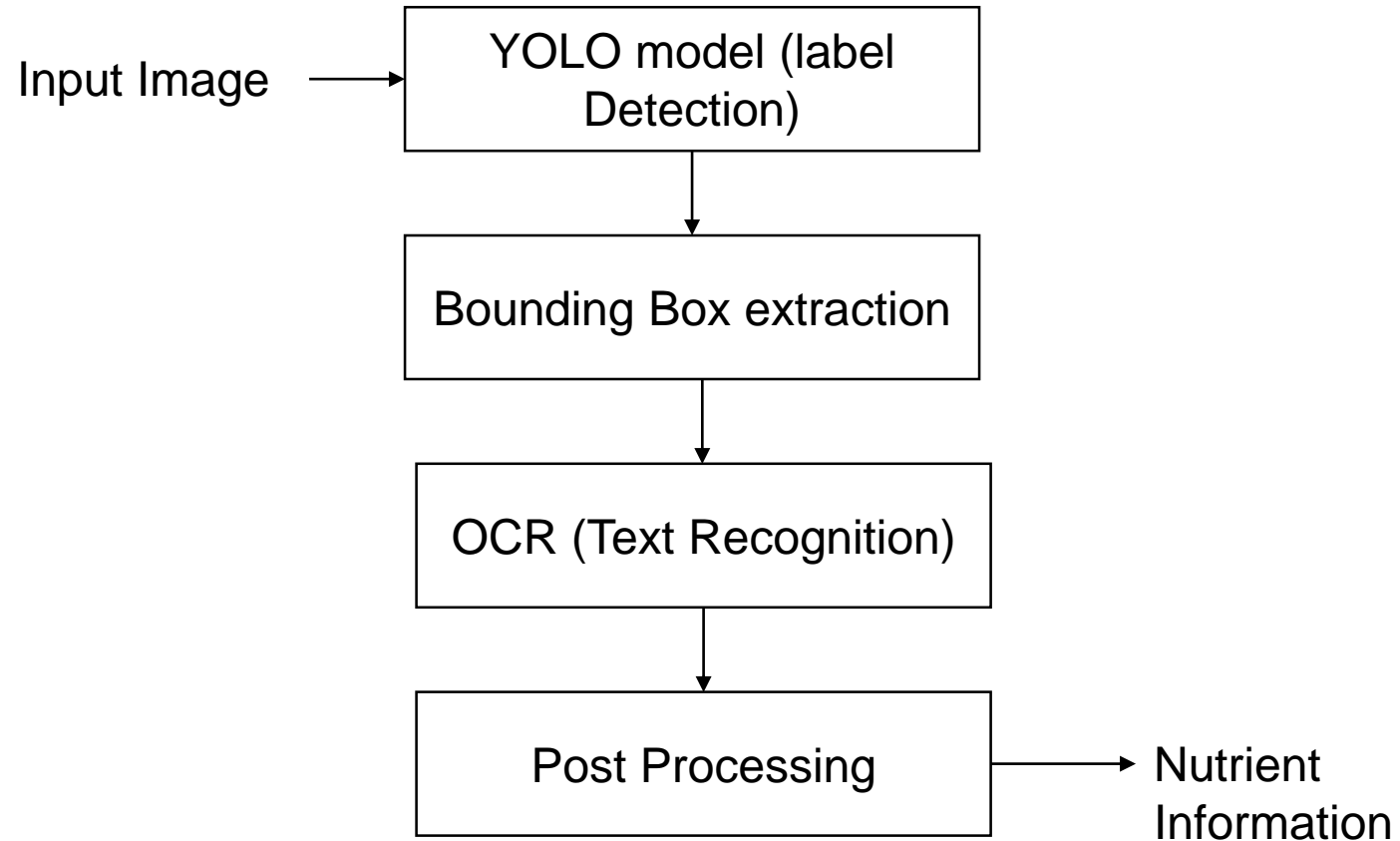
# Methodology - [7] (Summarizer)

## ❑ Summarizer

- Uses Large Language Models (LLMs) like Llama or Mistral to generate summaries.
- Processes detailed nutritional information, GL calculations, and comparison results.
- Produces clear summaries indicating whether a food item is suitable for consumption.
- Includes detailed explanations to ensure users understand the reasoning behind the recommendations.

# Methodology - [8]

## (Nutritional Label Extraction)



# Methodology - [9]

## (Nutritional Label Extraction)

The process starts with an input image containing the nutritional label.

### ❑ YOLO Model (Label Detection):

- Trained specifically for detecting nutritional labels,
- Processes the input image and outputs bounding boxes around the detected text regions.

### ❑ Bounding Box Extraction:

- Extract the bounding box coordinates from the YOLO model's output.
- Use these coordinates to crop the detected regions from the original image.

# Methodology - [10]

## (Nutritional Label Extraction)

### ❑ OCR (Text Recognition):

- Apply OCR on the cropped regions to extract the text within the bounding boxes.
- Tesseract OCR is a commonly used library for this purpose.

### ❑ Post-Processing (Text Refinement):

- Post-process the OCR results to refine and format the extracted text.
- It includes correcting OCR errors, structuring the text in tabular format, and parsing the text into nutrient information.

### ❑ Nutrient Information:

- The final structured and refined text is then stored as nutrient information.



# Methodology - [11] (Dataset Annotation)

\*THIS IS EQUIVALENT TO 10.0 % FRUIT JUICE CONTENT.

NUTRITIONAL INFORMATION (APPROXIMATE VALUES)		
Serve Size: 150 ml   Servings per pack: 0.9		
	Per 100 ml	Per serve % contribution to RDA
Energy	37 kcal	2.8%
Protein	0 g	—
Carbohydrate	9.2 g	—
Total Sugars*	9.2 g	—
Added Sugars	8 g	24%
Total Fat	0 g	0%
Sodium	117 mg	8.8%
Potassium	78.5 mg	3.4%*
Chloride	147 mg	12.3%*
Vitamin C	3.5 mg	6.6%*

% RDA calculated on the basis of average requirements of adult per day  
\*RDA values calculated basis ICMR 2020 for Men – Moderate work

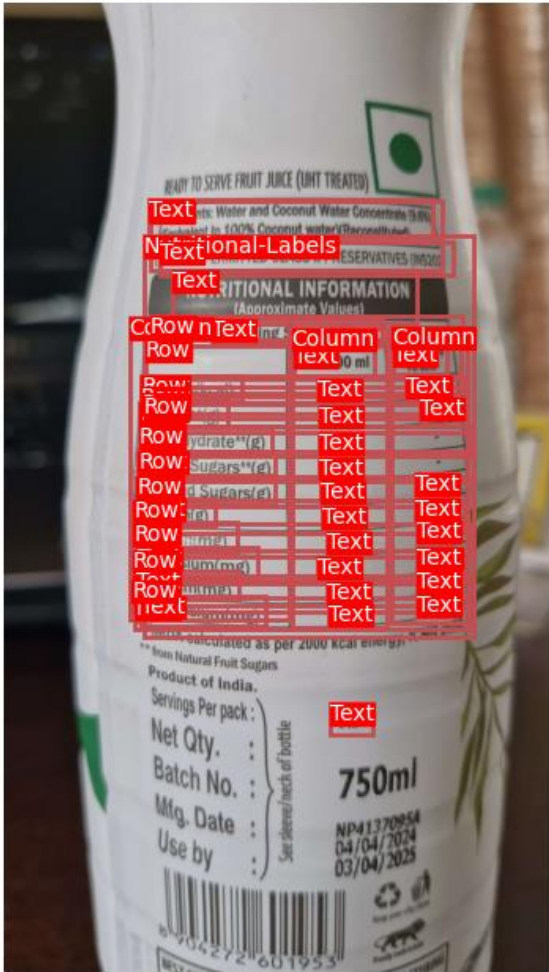
NUTRITIONAL INFORMATION^		
SERVE SIZE 20 g	1.2 SERVES IN THIS PACK	
Nutrients	Per 100 g	%RDA Per Serve
Energy	537 kcal	5%
Protein	6.7 g	—
Carbohydrate	53.0 g	—
Total Sugars	3.4 g	—
Added Sugars	2.0 g	1%
Total Fat	33.1 g	10%
Saturated Fat	12.5 g	11%
Trans Fat	0.1 g	1%
Sodium	643 mg	6%

^Approximate

Lay's is the Registered Trade Mark of PepsiCo, Inc.

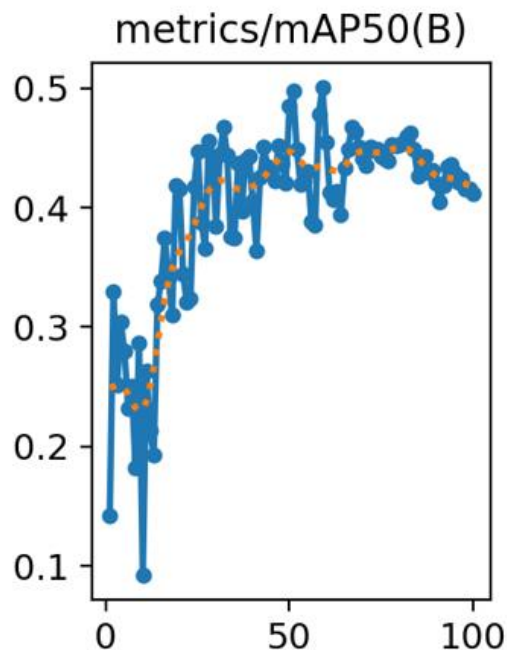
INGREDIENTS: ...

# Results

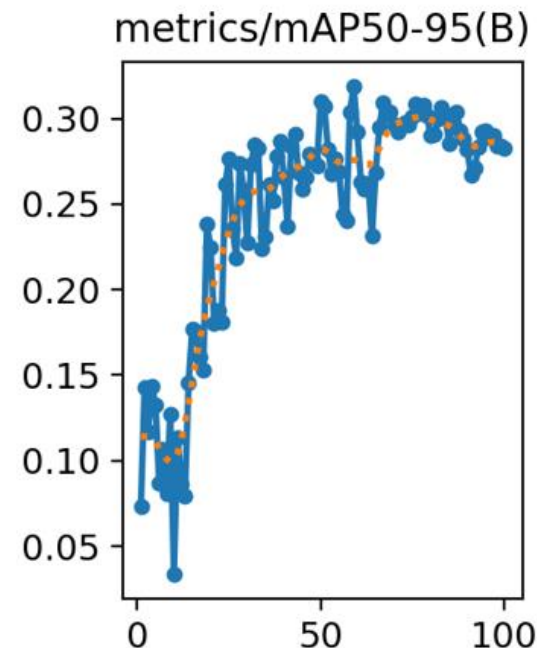


Nutritional Facts		
Serving per container		
Serving Size		(330mL)
Amount per 100mL		
Calories		12
%RDA* per serve		
Energy 12 (kcal)		0.30%
Protein 0.08 g		0.16%
Carbohydrate 25 g		0.90%
Dietary Fiber 0 g		0%
Total Sugars 25 g		
Added Sugars 25 g		5%
Total Fat 0.2 g		0.26%
Saturated Fat 0 g		0%
Trans Fat 0 g		0%
Sodium 0.63 mg		0.03%
*Percent Daily Values are based on a diet of other people's secrets.		

# Results Analysis – [1] (Mean Average Precision)



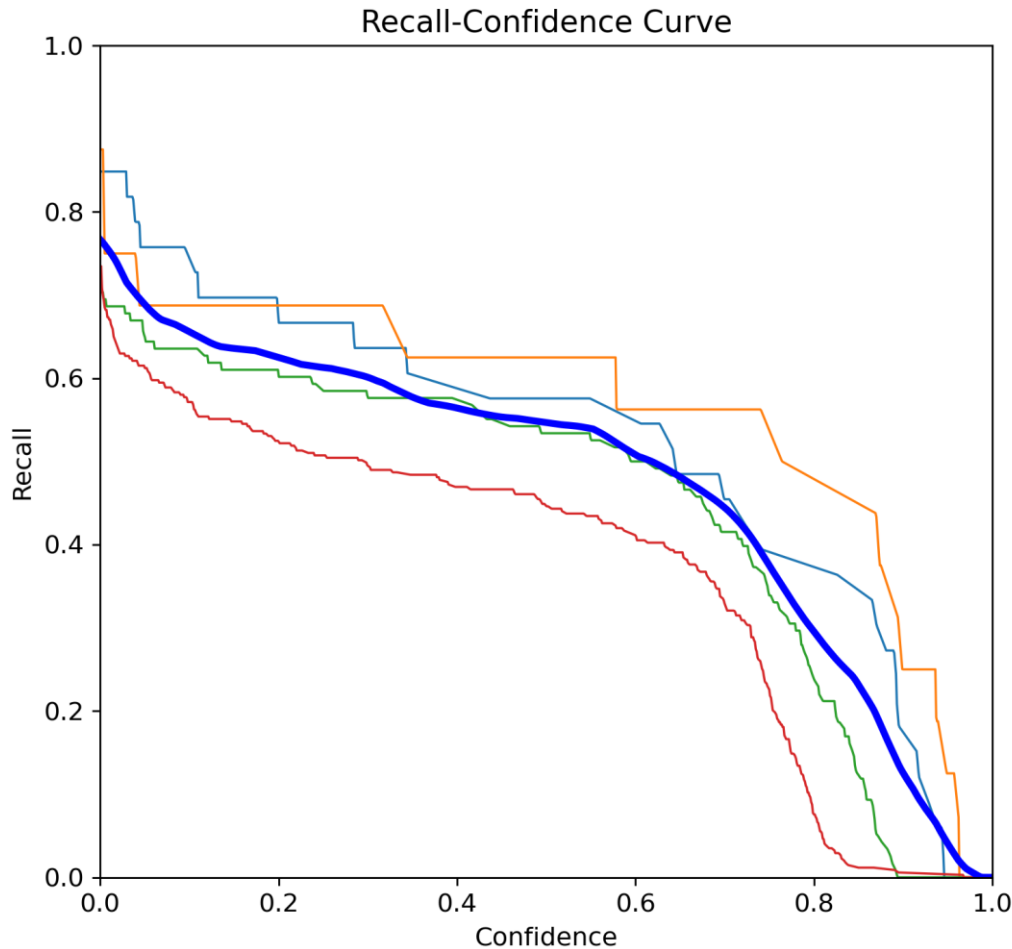
- mAP50 starts at approximately 0.1 and increases to around 0.5 as training progresses.
- There is significant fluctuation initially, but it stabilizes after about 50 epochs.
- Orange dotted line represents a smoothed trend, showing a clear upward trajectory.



- mAP50-95 starts at around 0.05 and increases to approximately 0.3.
- There is considerable fluctuation initially, with stabilization occurring after about 50 epochs.
- The orange dotted line again represents a smoothed trend, showing a steady increase.

# Result Analysis – [2]

## (Recall-Confidence Curves)

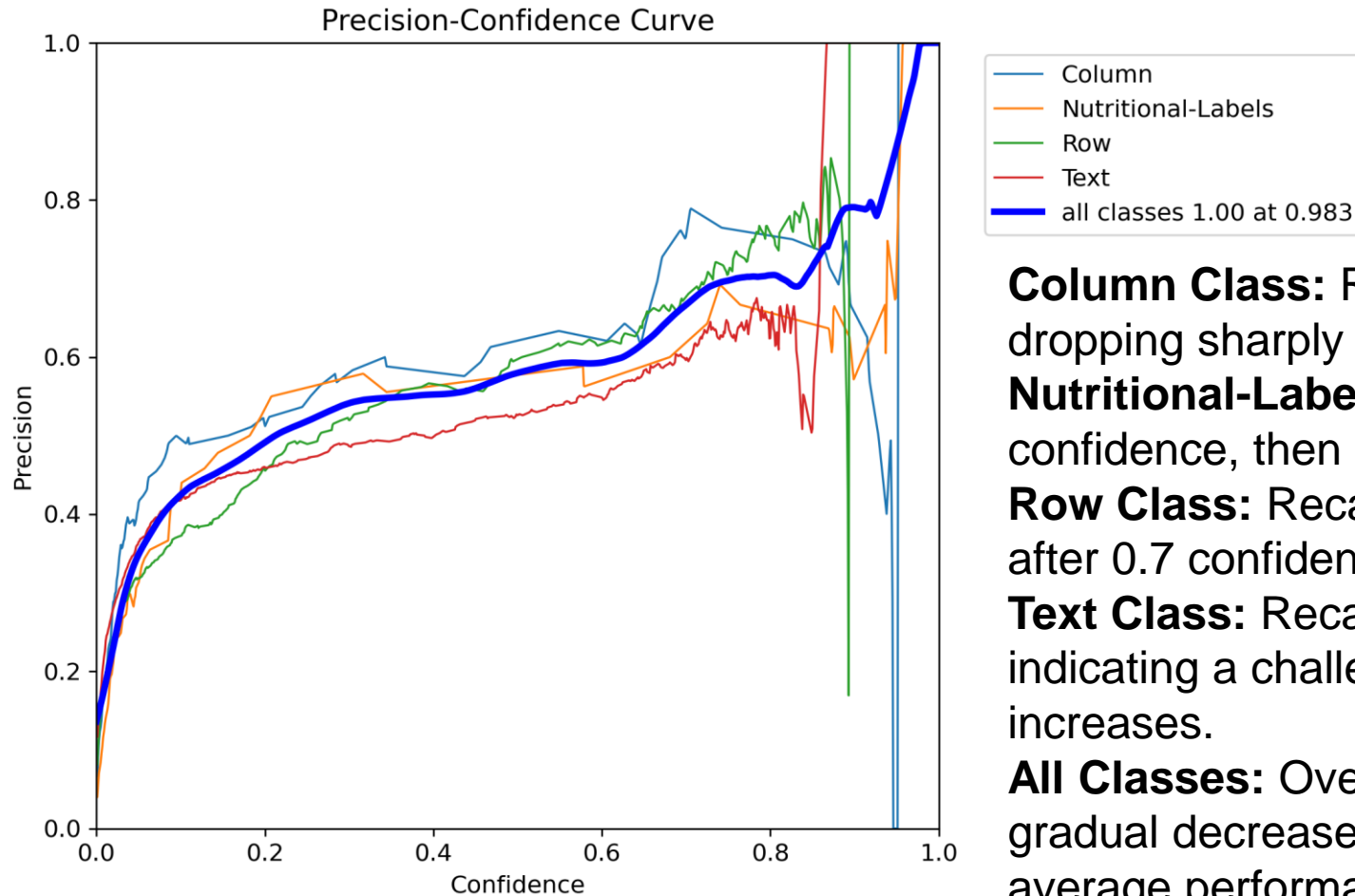


- Nutritional-Labels (Orange line) maintains higher recall at lower confidence levels compared to other classes.
- Text (Red line) shows the lowest recall across most confidence levels.
- The aggregated performance (Thick Blue line) has a recall of 0.77 at a confidence level of 0.000, indicating overall model performance.
- Recall decreases for all classes as confidence increases, highlighting the trade-off between recall and confidence.



# Result Analysis – [3]

## (Precision-Confidence Curves)



**Column Class:** Recall starts high and decreases gradually, dropping sharply after 0.5 confidence.

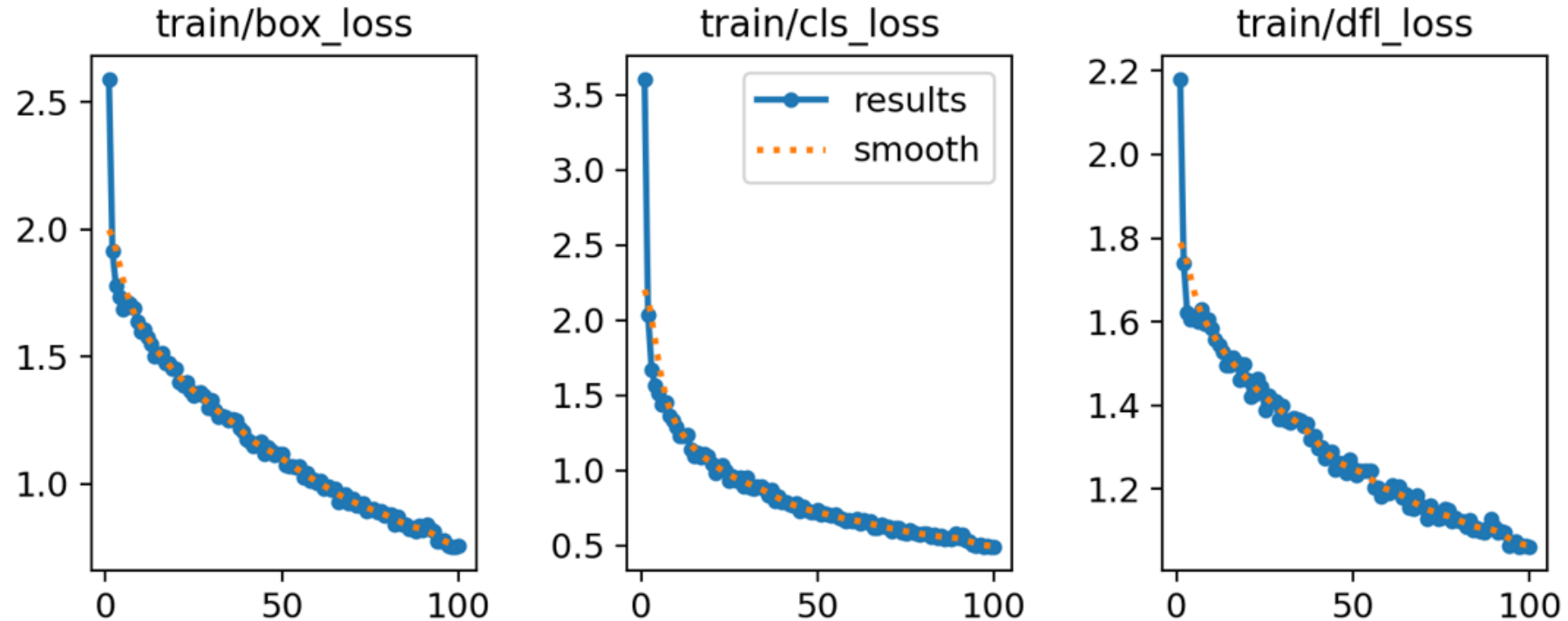
**Nutritional-Labels Class:** Recall remains high up to 0.7 confidence, then drops sharply.

**Row Class:** Recall decreases gradually, with a significant drop after 0.7 confidence.

**Text Class:** Recall drops steeply compared to other classes, indicating a challenge in maintaining high recall as confidence increases.

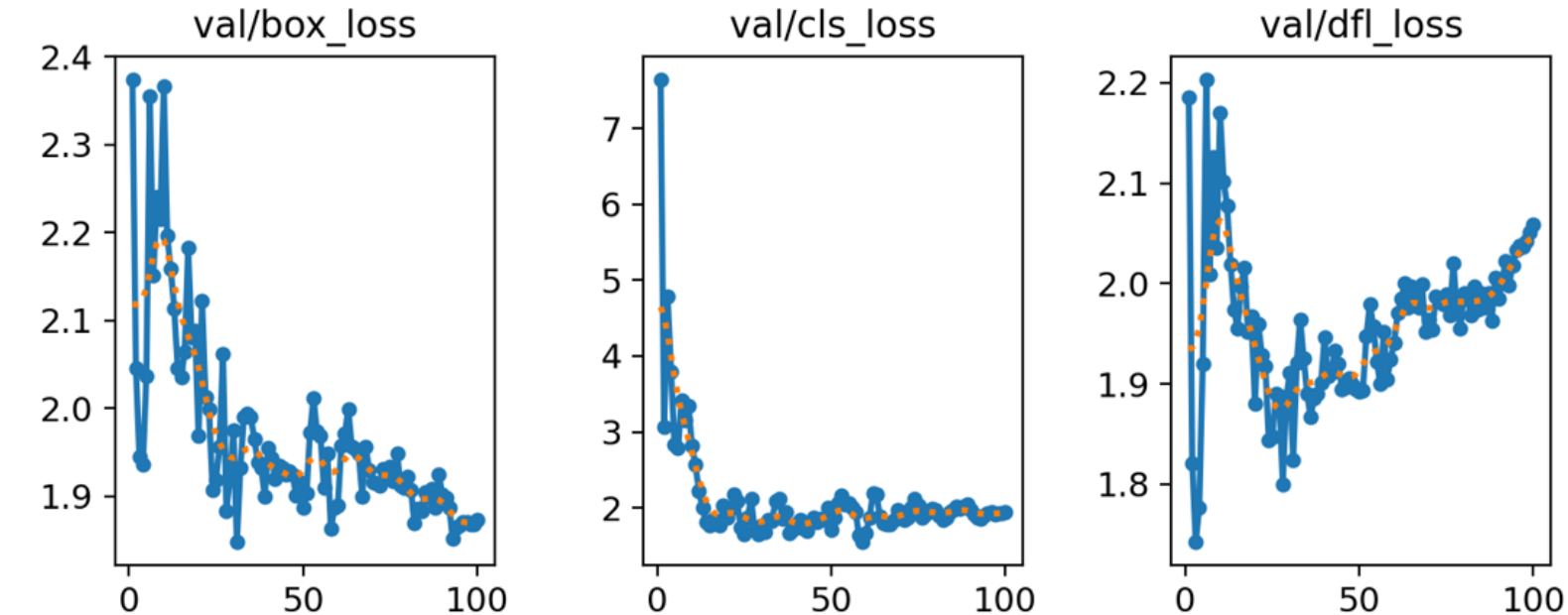
**All Classes:** Overall recall is 0.77 at 0.0 confidence, with a gradual decrease as confidence increases, representing average performance across all classes.

# Results Analysis – [4] (Training Loss)



- **Box Loss:** Rapid initial decrease, then gradual decline, stabilizing around 1.0 after 100 epochs.
- **Classification Loss:** Sharp drop initially, followed by a steady decrease, approaching 0.5 by 100 epochs.
- **DFL Loss:** Fast initial reduction, then consistent decrease, stabilizing near 1.0 towards the end.

# Result Analysis – [5] (Validation Losses)



- **Box Loss:** Starts above 2.5, rapidly decreases, and stabilizes around 1.0 after 100 epochs.
- **Classification Loss:** Begins at 3.5, sharply drops, and gradually declines to about 0.5 by 100 epochs.
- **DFL Loss:** Initially over 2.2, quickly reduces, and levels off near 1.0 by 100 epochs.

# Remaining Tasks

- Implementation of OCR on the output given by the YOLO model
- Post processing the extracted text into usable format
- Exploration of the dataset for calculation of GI values
- Training a model for GI value prediction
- Exploration of the summarizer model
- Mobile Application development
- Integration of all the models



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**THANK YOU**