

Round 1B: Persona-Driven Document Intelligence

Theme: “Connect What Matters — For the User Who Matters”

1. Problem Statement

- **Theme:** Connecting the Dots Through Docs
- **Goal:** Extract and rank relevant sections from 3–10 PDFs based on a *persona* and a *job-to-be-done*.
- **Key Challenge:** Combine visual structure and semantic meaning to mimic human reading intent.

2. Architecture Overview

- Include a **diagram** showing:
 - Input folder → PDF/Text Inputs
 - Block extractor → Semantic scorer → Ranker
 - Final JSON formatter
-

```
docker build -t adobe1b-app .
```

```
docker run --rm -v "${PWD}:/app" -w /app/src adobe1b python main.py
```

4. Output Format

- Valid JSON containing:
 - metadata
 - extracted_sections
 - subsection_analysis

MY RESULT

```
(venv) PS C:\Users\Admin\Desktop\adobe1b\src> python main.py

Found PDF files:
- Breakfast Ideas.pdf
- Dinner Ideas - Mains_1.pdf
- Dinner Ideas - Mains_2.pdf
- Dinner Ideas - Mains_3.pdf
- Dinner Ideas - Sides_1.pdf
- Dinner Ideas - Sides_2.pdf
- Dinner Ideas - Sides_3.pdf
- Dinner Ideas - Sides_4.pdf
- Lunch Ideas.pdf

✅ Auto-generated input.json with 9 files.
✅ Saved: C:\Users\Admin\Desktop\adobe1b\output\output.json
```

MY OUTPUT.JSON

```
{
  "metadata": {
    "input_documents": [
      "Breakfast Ideas.pdf",
      "Dinner Ideas - Mains_1.pdf",
      "Dinner Ideas - Mains_2.pdf",
      "Dinner Ideas - Mains_3.pdf",
      "Dinner Ideas - Sides_1.pdf",
      "Dinner Ideas - Sides_2.pdf",
      "Dinner Ideas - Sides_3.pdf",
      "Dinner Ideas - Sides_4.pdf",
      "Lunch Ideas.pdf"
    ],

```

```
"persona": "Food Contractor",

"job_to_be_done": "Prepare a vegetarian buffet-style dinner menu for a corporate gathering,
including gluten-free items.",

"processing_timestamp": "2025-07-28T22:12:48.665191"

},

"extracted_sections": [

{

  "document": "Breakfast Ideas.pdf",

  "section_title": "Breakfast Sandwich",

  "importance_rank": 1,

  "page_number": 5

},

{

  "document": "Dinner Ideas - Mains_1.pdf",

  "section_title": "General Tso's Chicken",

  "importance_rank": 2,

  "page_number": 11

},

{

  "document": "Dinner Ideas - Mains_2.pdf",

  "section_title": "Ingredients:",

  "importance_rank": 3,

  "page_number": 10

},

{

  "document": "Dinner Ideas - Mains_3.pdf",
```

```
"section_title": "Ingredients:",  
"importance_rank": 4,  
"page_number": 4  
},  
{  
  "document": "Dinner Ideas - Sides_1.pdf",  
  "section_title": "Ingredients",  
  "importance_rank": 5,  
  "page_number": 2  
},  
{  
  "document": "Dinner Ideas - Sides_2.pdf",  
  "section_title": "Cornbread",  
  "importance_rank": 6,  
  "page_number": 2  
},  
{  
  "document": "Dinner Ideas - Sides_3.pdf",  
  "section_title": "Hummus",  
  "importance_rank": 7,  
  "page_number": 2  
},  
{  
  "document": "Dinner Ideas - Sides_4.pdf",  
  "section_title": "Salpic\u00e3o",  
  "importance_rank": 8,
```

```

    "page_number": 12
  },
  {
    "document": "Lunch Ideas.pdf",
    "section_title": "Chicken Caesar Wrap",
    "importance_rank": 9,
    "page_number": 2
  }
],
"subsection_analysis": [
  {
    "document": "Breakfast Ideas.pdf",
    "refined_text": "Breakfast Sandwich Ingredients: 1 English mun, split and toasted 1 large egg
1 slice of cheese 1 slice of ham or bacon Salt and pepper to taste Instructions: Cook the egg in a
skillet over medium heat, seasoning with salt and pepper. Place the cheese on top of the egg to
melt. Assemble the sandwich with the egg, cheese, and ham or bacon between the English mun
halves. Chia Pudding Ingredients:",
    "page_number": 5
  },
  {
    "document": "Dinner Ideas - Mains_1.pdf",
    "refined_text": "General Tso's Chicken Ingredients: 1 pound boneless, skinless chicken
thighs, cubed 1/4 cup cornstarch 1/4 cup soy sauce 1/4 cup rice vinegar 1/4 cup hoisin sauce 2
tablespoons sugar 2 cloves garlic, minced 1 teaspoon grated ginger 1/4 cup vegetable oil
Cooked rice for serving Sliced green onions for garnish Instructions: In a bowl, toss chicken
cubes with cornstarch. Heat vegetable oil in a skillet over medium heat. Cook chicken until
golden and crispy, then set aside. In the same skillet, saut minced garlic and grated ginger until
fragrant.",
    "page_number": 11
  }
]

```

},

{

"document": "Dinner Ideas - Mains_2.pdf",

"refined_text": "Ingredients: 4 chicken thighs 1 small onion, diced 2 cloves garlic, minced 1 cup red wine 1 cup chicken broth 1 cup mushrooms, sliced 1 cup carrots, sliced 1/4 cup bacon, chopped 2 tablespoons tomato paste 2 tablespoons flour 2 tablespoons butter 1 teaspoon thyme 1 bay leaf Salt and pepper to taste Instructions: Preheat oven to 350F (175C). In a large pot, melt butter over medium heat.",

"page_number": 10

},

{

"document": "Dinner Ideas - Mains_3.pdf",

"refined_text": "Ingredients: 1 pound ziti pasta 1 pound ground beef or Italian sausage 1 small onion, diced 2 cloves garlic, minced 1 jar (24 ounces) marinara sauce 1 cup ricotta cheese 1 cup shredded mozzarella cheese 1/2 cup grated Parmesan cheese 1 teaspoon dried oregano Salt and pepper to taste Instructions: Preheat oven to 375F (190C). Cook ziti according to package instructions, then drain. In a skillet, cook ground beef or sausage with diced onion and minced garlic until browned. Stir in marinara sauce, oregano, salt, and pepper, and simmer for 10 minutes. In a baking dish, layer half the ziti, half the sauce, dollops of ricotta, and half the",

"page_number": 4

},

{

"document": "Dinner Ideas - Sides_1.pdf",

"refined_text": "Ingredients o 2 cups black-eyed peas o 1 small onion o 2 cloves garlic o 1 teaspoon salt o Oil for frying Instructions : o Soak black-eyed peas overnight, then peel and rinse. o Blend peas with diced onion, minced garlic, and salt until smooth. o Form mixture into balls and fry in hot oil until golden. o Drain on paper towels and serve warm. Agedashi Tofu Ingredients : o 1 block tofu o 1/4 cup cornstarch o 1 cup dashi broth o 2 tablespoons soy sauce",

"page_number": 2

},

{

"document": "Dinner Ideas - Sides_2.pdf",

"refined_text": "Cornbread Ingredients : o 1 cup cornmeal o 1 cup flour o 1/4 cup sugar o 1 tablespoon baking powder o 1/2 teaspoon salt o 1 cup milk o 1/4 cup vegetable oil o 1 egg Instructions : o Preheat oven to 400F (200C). o Mix cornmeal, flour, sugar, baking powder, and salt in a bowl. o Add milk, oil, and beaten egg, stir until combined. o Pour batter into a greased baking pan. o Bake for 20-25 minutes until golden. o Serve warm.",

"page_number": 2

},

{

"document": "Dinner Ideas - Sides_3.pdf",

"refined_text": "Hummus Ingredients : o 1 can chickpeas o 1/4 cup tahini o 1/4 cup lemon juice o 2 cloves garlic o 1/4 cup olive oil o 1 teaspoon salt Instructions : o Drain and rinse chickpeas. o Blend chickpeas, tahini, lemon juice, minced garlic, and salt in a food processor. o Slowly add olive oil while blending until smooth. o Serve with a drizzle of olive oil. Japchae Ingredients : o 8 ounces sweet potato noodles o 1/2 pound beef",

"page_number": 2

},

{

"document": "Dinner Ideas - Sides_4.pdf",

"refined_text": "Salpico Ingredients : o 2 cups shredded chicken o 1 small onion o 1 carrot o 1 apple o 1/4 cup raisins o 1/4 cup mayonnaise o 1/4 cup parsley o 1 teaspoon salt Instructions : o Dice onion, grate carrot, and chop apple. o Mix shredded chicken with onion, carrot, apple, raisins, mayonnaise, chopped parsley, and salt. o Serve chilled. Saltfish Fritters Ingredients :",

"page_number": 12

},

{

"document": "Lunch Ideas.pdf",

"refined_text": "Chicken Caesar Wrap Ingredients: 1 whole wheat tortilla 1 cup cooked chicken breast, sliced 1 cup romaine lettuce, chopped 2 tablespoons Caesar dressing 2

tablespoons grated Parmesan cheese Optional: croutons for extra crunch Instructions: Lay the tortilla flat and spread the Caesar dressing evenly. Add the chicken, lettuce, and Parmesan cheese. Roll up the tortilla tightly and slice in half. Quinoa Salad Ingredients:",

"page_number": 2

}

]

}

Layers (18)

Vuln

0	# debian.sh --arch 'amd64' out/ 'bookworm' '@1753056000'	85.23 MB
1	ENV PATH=/usr/local/bin:/usr/local/sbin:/usr/local/bin:/...	0 B
2	ENV LANG=C.UTF-8	0 B
3	RUN /bin/sh -c set -eux; apt-get update; apt-get install -y -...	10.38 MB
4	ENV GPG_KEY=A035C8C19219BA821ECEA86B64E628F8...	0 B
5	ENV PYTHON_VERSION=3.10.18	0 B
6	ENV PYTHON_SHA256=ae665bc678abd9ab6a6e1573d2...	0 B
7	RUN /bin/sh -c set -eux; savedAptMark="\$(apt-mark show...	48.84 MB
8	RUN /bin/sh -c set -eux; for src in idle3 pip3 pydoc3 pytho...	16.38 KB
9	CMD ["python3"]	0 B

We sincerely thank Adobe for this incredible opportunity. It pushed us to learn, collaborate, and innovate at every step. We hope our efforts reflect our dedication and look forward to advancing to the next round!