# Recipe API

A Recipe object is a collection of arrays and attributes that defines the data structure for any given recipe.

---

This is how the data structure of a recipe looks like:

```
 1  {
 2    "recipe": {
 3      "id": "10166b9b5f457863f73ae1309b2fdf9470b78d75d39",
 4      "name": "Omelette pancakes with tomato & pepper sauce",
 5      "description": "Healthy, low-calorie and gluten-free - these herby
    egg 'pancakes' will become your go-to favourite for a quick midweek
    meal",
 6      "servings": 2,
 7      "language": "en"
 8
 9      ...
10
11    }
12  }
```

## Core Data

The following attributes define the core of the recipe:

| Attributes | Type | Description |
| --- | --- | --- |
| id | string | The ID of the recipe. |
| name | string | The full name of the recipe. |
| description | string | The description of the recipe. |
| servings | number | The original number of servings. |
| language | string | The language of the recipe text. |

In addition to the base attributes, there are arrays that contain more information on the recipe.

## Ingredients

This array contains information on the ingredients required for the recipe.

```
1    "ingredients": [
2      {
3        "text": "4 large eggs"
4      },
5      {
6        "text": "wholemeal bread or salad leaves, to serve"
7      }
8    ],
```

## Images

This array contains details of the image included in the recipe.

```
1    "images": [
2      {
3        "responsive": {
4          "url": "https://whisk-
   res.cloudinary.com/image/upload/v1523012138/recipe/758058656142eaae402
   f1781e18c527c.jpg",
5          "width": 454,
6          "height": 500
7        },
8        "url": "https://whisk-
   res.cloudinary.com/image/upload/v1523012138/recipe/758058656142eaae402
   f1781e18c527c.jpg"
9      }
10   ],
```

The `images` array contains the following attributes:

| Attributes | Type | Description |
| --- | --- | --- |
| `url` | string | The original image URL. This attribute is deprecated and it is recommended to use the `original` attribute in its place. |

| | | |
|---|---|---|
| `original` | array | The original image information. For example, the image URL. |
| `responsive` | array | An array containing attributes to access image size based on need. |

**Responsive**

This array contains attributes related to image size when the image in the recipe is responsive to screen sizes.

| Attributes | Type | Description |
|---|---|---|
| `url` | string | Hosted URL of an image. |
| `width` | number | Image width. |
| `height` | number | Image height. |

## Source

This array contains details of the recipe origins.

```
 1   "source": {
 2        "name": "bbcgoodfood.com",
 3        "display_name": "BBC Good Food",
 4        "source_recipe_url":
     "https://www.bbcgoodfood.com/recipes/omelette-pancakes-tomato-pepper-
     sauce",
 5        "image": {
 6          "responsive": {
 7            "url": "https://whisk-
     res.cloudinary.com/image/upload/publishers/logos/bbcgoodfood-
     logo.png",
 8              "width": 256,
 9              "height": 256
10          },
11          "url": "https://whisk-
     res.cloudinary.com/image/upload/publishers/logos/bbcgoodfood-logo.png"
12        },
13        "license": "LICENCE_FAIRUSE"
14    }
```

| Attributes | Type | Description |
|---|---|---|
| name | string | The name of the origin from where the recipe is being pulled. |
| display_name | string | The display name of the origin from where the recipe is being pulled. |
| source_recipe_url | string | The source URL of the recipe. |
| image | array | The origin details of the image included in the recipe. |
| license | string | The license agreement attached to the recipe. |

## Durations

This array contains information on the time it takes to prepare and cook the recipe.

```
1    "durations": {
2      "cook_time": 20,
3      "prep_time": 10,
4      "total_time": 30
5    },
```

| Attributes | Type | Description |
|---|---|---|
| cookTime | number | Cooking time in minutes |
| prepTime | number | Preparation time in minutes |
| totalTime | number | Total time in minutes |

## Labels

This array contains information on the labels attached to the recipe that helps in understanding its type, cuisine, category, and the techniques required to cook it.

```
1    "labels": {
2        "meal_type": [
3            {
```

```json
 4            "name": "main-course",
 5            "display_name": "Main Course"
 6          },
 7          ...
 8
 9          {
10            "name": "dinner",
11            "display_name": "Dinner"
12          }
13        ],
14        "cuisine": [
15          {
16            "name": "french",
17            "display_name": "French"
18          }
19        ],
20        "category": [
21          {
22            "name": "dinner",
23            "display_name": "Dinner"
24          },
25          {
26            "name": "lunch",
27            "display_name": "Lunch"
28          }
29        ],
30        "technique": [
31          {
32            "name": "simmering",
33            "display_name": "Simmering"
34          },
35          ...
36
37          {
38            "name": "pan-frying",
39            "display_name": "Pan Frying"
40          }
41        ]
42      },
```

Each label attached to the recipe appears as a child-array.

| Attributes | Type | Description |
| --- | --- | --- |
| mealType | array | A label that indicates the meal type that suits the recipe. |
| cuisine | array | A label that indicates the recipe's cuisine. |
| category | array | A label that indicates the recipe's category. |

| | | |
|---|---|---|
| `technique` | array | A label that indicates the cooking technique attached to the recipe. |

Each of these child-array contains the following attributes:

| Attributes | Type | Description |
|---|---|---|
| `name` | string | The label name. |
| `displayName` | string | The label name as it appears. |

## Author

This array includes information about the author of the recipe.

```
1    "author": {
2      "name": "Sara Buenfeld"
3    },
```

| Attribute | Type | Description |
|---|---|---|
| `author` | string | Name of recipe's author. |

# Optional Data

The recipe data structure may include additional information based on the `fields` parameter.

## Normalized Ingredients

| Attributes | Type | Description |
|---|---|---|
| `text` | string | The text that gets displayed for the ingredient. |
| `analysis` | array | Includes detailed information on the ingredient. |

| | | |
|---|---|---|
| `source_text` | string | The text saved in the source for the ingredient. |
| `id` | string | Ingredient ID. |

The `analysis` array includes the following attributes:

| Attributes | Type | Description |
|---|---|---|
| `product` | array | The name of the ingredient product. |
| `category` | array | The name of the category to which the ingredient belongs to. |
| `brand` | array | The name of the ingredient product brand. |
| `quantity` | number | The ingredient amount needed for the recipe. |
| `comment` | string | Supported text attached with the ingredient. |
| `unit` | string | The measurement scale for the ingredient. |
| `multiplier` | number | The factor for unit conversion. |
| `image_url` | string | The link to the image attached with the ingredient. |

## Instructions

This array includes information on each step required in the recipe preparation.

```
1    "instructions": {
2      "steps": [
3        {
4          "text": "First make the sauce. Heat the oil in a large frying
    pan, and fry the pepper and garlic for 5 mins to soften them. Spoon in
    the cider vinegar and allow to sizzle away. Tip in the tomatoes, then
    measure in a third of a can of water. Cover and leave to simmer for
    10-15 mins until the peppers are tender and the sauce is thick."
5        },
6        {
7          "text": "Meanwhile, make the pancakes. Beat 1 egg with 1 tsp
    water and seasoning, then heat a small non-stick frying pan with a
    tiny amount of oil. Add the egg mixture and cook for 1-2 mins until
    set into a thin pancake. Lift onto a plate, cover with foil and repeat
```

```
    with the other eggs. Roll up onto warm plates, spoon over the sauce
    and scatter with the basil. Serve with bread or a salad on the side."
 8          }
 9        ]
10     },
```

## Nutrition

This array contains information about the recipe's nutritional value.

```
 1   "nutrition": {
 2        "status": "STATUS_AVAILABLE",
 3        "total": [
 4          {
 5            "label": "Magnesium",
 6            "code": "NUTRITION_CODE_MG",
 7            "value": 82.61800000000001,
 8            "unit": "NUTRITION_UNIT_MG"
 9          },
10          ...
11
12        ],
13        "labels": [
14          {
15            "name": "low-salt",
16            "display_name": "Low Salt"
17          },
18          ...
19
20        ],
21        "health_score": {
22          "value": 6.687124447756711,
23          "nutrients_influence": [
24            {
25              "code": "NUTRITION_CODE_FAT_UNSAT",
26              "influence": 0.7762592808559045,
27              "comment": "Strong positive impact"
28            },
29            ...
30
31          ]
32        },
33        "glycemic_index": {
34          "value": 42.12
35        },
36        "glycemic_load": {
37          "value": 7.66
38        }
39     },
```

The nutrition array includes the following child-arrays:

**Total**

This array contains information about the nutrients available in the recipe. Each nutrient carries the following information:

| Attributes | Type | Description |
| --- | --- | --- |
| `code` | enum | The nutrient code. We have the list of all nutrient codes available here. |
| `label` | string | The name of the nutrient. For example - `Energy` , `Total Fat` , etc. |
| `value` | integer | The nutrient's value. |
| `unit` | enum | The measurement unit of the nutrient's value. For example - `g` , `mg` , `µg` , `kcal` . |

**Health Score**

This array contains information on the health score assigned to the recipe.

| Attributes | Type | Description |
| --- | --- | --- |
| `value` | double | The health score assigned to the recipe. |
| `nutrientsInfluence` | array | The components based on which the health score is derived. |

**Glycemic Index**

This array includes information on the glycemic index score assigned to the recipe. This helps in understanding the impact of the recipe on blood sugar levels.

| Attributes | Type | Description |
| --- | --- | --- |
| `value` | double | The glycemic index score. |

**Glycemic Load**

This array includes information on the glycemic load score assigned to the recipe. This helps in understanding the impact of the recipe on blood glucose levels.

| Attributes | Type | Description |
| --- | --- | --- |
| `value` | double | The glycemic load score. |

# Get Recipe

Gets recipe information using an identifier.

---

`GET` **Get Recipe**

https://api.studio.whisk.com**/recipes/v1/get**

You can use the following parameters to obtain information about any recipe you need:

**Request**

Path Parameters

**id**
REQUIRED

`string`

Recipe ID. (Query param ID)

**external_id**
OPTIONAL

`string`

A unique ID assigned by the client to distinguish between the recipes.

**fields**
OPTIONAL

`array`

Extra fields to return on the recipe. The options are:
`NormalizedIngredients` , `Instructions` , `Nutrition` and
`Ingredients_Linked_Products` .

● 200: OK

```json
{
  "recipe": {
    "id": "101f475a71109c7771cb3af1823f56ca3256cd1ef76",
    "name": "Omelette pancakes with tomato & pepper sauce",
    "description": "Healthy, low-calorie and gluten-free - these
    herby egg 'pancakes' will become your go-to favourite for a
    quick midweek meal",
    "ingredients": [
      {
        "text": "4 large eggs"
      },
      ...
      {
        "text": "wholemeal bread or salad leaves, to serve"
      }
    ],
    "instructions": {
      "steps": [
        {
          "text": "First make the sauce. Heat the oil in a large
    frying pan, and fry the pepper and garlic for 5 mins to soften
    them. Spoon in the cider vinegar and allow to sizzle away. Tip
    in the tomatoes, then measure in a third of a can of water.
    Cover and leave to simmer for 10-15 mins until the peppers are
    tender and the sauce is thick."
        },
        {
          "text": "Meanwhile, make the pancakes. Beat 1 egg with
    1 tsp water and seasoning, then heat a small non-stick frying
    pan with a tiny amount of oil. Add the egg mixture and cook for
    1-2 mins until set into a thin pancake. Lift onto a plate, cover
    with foil and repeat with the other eggs. Roll up onto warm
    plates, spoon over the sauce and scatter with the basil. Serve
    with bread or a salad on the side."
        }
      ]
    },
    "images": [
      {
        "responsive": {
          "url": "https://whisk-
    res.cloudinary.com/image/upload/v1597882257/recipe/afb622751c3fb
    6454ef761b232fe4b38.jpg",
          "width": 400,
          "height": 440
        },
```

```json
             "url": "https://whisk-
   res.cloudinary.com/image/upload/v1597882257/recipe/afb622751c3fb
   6454ef761b232fe4b38.jpg"
         }
     ],
     "source": {
       "name": "bbcgoodfood.com",
       "display_name": "BBC Good Food",
       "source_recipe_url":
   "https://www.bbcgoodfood.com/recipes/omelette-pancakes-tomato-
   pepper-sauce",
       "image": {
         "responsive": {
           "url": "https://whisk-
   res.cloudinary.com/image/upload/publishers/logos/bbcgoodfood-
   logo.png",
           "width": 256,
           "height": 256
         },
         "url": "https://whisk-
   res.cloudinary.com/image/upload/publishers/logos/bbcgoodfood-
   logo.png"
       },
       "license": "LICENCE_FAIRUSE"
     },
     "servings": 2,
     "durations": {
       "cook_time": 20,
       "prep_time": 10,
       "total_time": 30
     },
     "normalized_ingredients": [
       {
         "text": "4 eggs",
         "analysis": {
           "product": {
             "canonical_name": "EGG",
             "original_name": "eggs"
           },
           "category": {
             "canonical_name": "DAIRY AND EGGS"
           },
           "brand": {
             "canonical_name": "DAIRY AND EGGS"
           },
           "quantity": 4,
           "comment": "large",
           "image_url": "https://whisk-
   res.cloudinary.com/image/upload/v1550765018/graph/fooddb/fa43dd8
   5a5a5b36d90db62044e58e857.jpg"
         },
         "source_text": "4 large eggs",
         "id": "c109b46dfd28a99677d89c458682122d8f07931c:0:0"
       },
       ...
```

```
77        ],
78        "nutrition": {
79          "status": "STATUS_AVAILABLE",
80          "total": [
81            {
82              "label": "Magnesium",
83              "code": "NUTRITION_CODE_MG",
84              "value": 82.61800000000001,
85              "unit": "NUTRITION_UNIT_MG"
86            },
87            ...
88          ],
89          "labels": [
90            {
91              "name": "low-salt",
92              "display_name": "Low Salt"
93            },
94            ...
95          ],
96          "health_score": {
97            "value": 6.687124447756711,
98            "nutrients_influence": [
99              {
100                "code": "NUTRITION_CODE_FAT_UNSAT",
101                "influence": 0.7762592808559045,
102                "comment": "Strong positive impact"
103              },
104              ...
105            ]
106          },
107          "glycemic_index": {
108            "value": 42.12
109          },
110          "glycemic_load": {
111            "value": 7.66
112          }
113        },
114        "labels": {
115          "meal_type": [
116            {
117              "name": "lunch",
118              "display_name": "Lunch"
119            },
120            ...
121          ],
122          "cuisine": [
123            {
124              "name": "french",
125              "display_name": "French"
126            }
127          ],
128          "category": [
129            {
130              "name": "dinner",
131              "display_name": "Dinner"
```

```
132            },
133            ...
134          ],
135          "technique": [
136            {
137              "name": "simmering",
138              "display_name": "Simmering"
139            },
140            ...
141          ]
142        },
143        "author": {
144          "name": "Sara Buenfeld"
145        },
146        "language": "en"
147      }
148    }
```

## Sample Request

```
1  curl -X GET "https://api.studio.whisk.com/recipe/v2/get?
   id=101f475a71109c7771cb3af1823f56ca3256cd1ef76&fields=RECIPE_FIELD_NOR
   MALIZED_INGREDIENTS&fields=RECIPE_FIELD_INSTRUCTIONS&fields=RECIPE_FIE
   LD_NUTRITION&fields=RECIPE_FIELD_INGREDIENTS_LINKED_PRODUCTS"
2      -H "Accept: application/json" \
3      -H "Authorization: Token <ACCESS-TOKEN>"
```

ⓘ  For performance reasons, we recommend using the `fields` parameter only when
   required.

# Get Recipe Batch

Gets a list of recipes in batch filtered by pagination and timestamp.

---

**GET** **Get Batch**

https://api.studio.whisk.com**/recipes/v1/get/batch**

You can use the following parameters to get a filtered batch of recipes:

## Request

### Path Parameters

#### paging.limit
OPTIONAL

`integer`

The maximum number of recipes to include in the response.

#### paging.cursor.before
OPTIONAL

`string`

Include only those recipes in the response that comes before the specific recipe in the list.

#### paging.cursor.after
OPTIONAL

`string`

Include only those recipes in the response that comes after the specific recipe in the list.

#### fields
OPTIONAL

`string`

Additional information to include in the response for each recipe. The options are:
`NormalizedIngredients` , `Instructions` , `Nutrition` and
`Ingredients_Linked_Products` .

#### updated_at.min
OPTIONAL

`string`

Include only those recipes in the response that were updated after the specified date and time.

#### updated_at.max
OPTIONAL

`string`

Include only those recipes in the response that were updated before the specified date and time.

## Response

● 200: OK

```
{
  "recipes": [
    {
      "external_recipe_id": "string",
      "recipe": {
        "id": "string",
        "name": "string",
        "description": "string",
        "instructions": {
          "steps": [
            {
              "text": "string",
              "group": "string",
              "images": [
                {
                  "url": "string",
                  "width": 0,
                  "height": 0
                }
              ],
              "custom_labels": [
                {
                  "name": "string",
                  "labels": [
                    {
                      "name": "string"
                    }
                  ]
                }
              ]
            }
          ]
        },
        "images": [
          {
            "url": "string",
            "responsive": {
              "url": "string",
              "width": 0,
              "height": 0
            }
          }
        ],
        "source": {
          "name": "string",
          "url": "string",
          "display_name": "string",
```

```
48          "image": {
49            "url": "string",
50            "responsive": {
51              "url": "string",
52              "width": 0,
53              "height": 0
54            }
55          }
56        },
57        "servings": 0,
58        "durations": {
59          "cook_time_in_minutes": 0,
60          "prep_time_in_minutes": 0
61        },
62        "ingredients": [
63          {
64            "text": "string",
65            "group": "string",
66            "linked_product": {
67              "id": "string",
68              "name": "string",
69              "images": [
70                {
71                  "url": "string",
72                  "width": 0,
73                  "height": 0
74                }
75              ]
76            }
77          }
78        ],
79        "normalized_ingredients": [
80          {
81            "text": "string",
82            "group": "string",
83            "linked_product": {
84              "id": "string",
85              "name": "string",
86              "images": [
87                {
88                  "url": "string",
89                  "width": 0,
90                  "height": 0
91                }
92              ]
93            },
94            "source_text": "string",
95            "analysed_components": {
96              "product": {
97                "canonical_name": "string",
98                "original_name": "string"
99              },
100             "category": {
101               "canonical_name": "string"
102             },
```

```json
              "brand": {
                "canonical_name": "string"
              },
              "quantity": 0,
              "unit": "string",
              "multiplier": 0,
              "comment": "string",
              "image_url": 0
            }
          }
        ],
        "nutrition": {
          "nutrition": [
            {
              "label": "string",
              "code": "NUTRITION_CODE_INVALID",
              "value": 0,
              "unit": "NUTRITION_UNIT_INVALID"
            }
          ],
          "coverage": 0,
          "health_score": {
            "value": 0,
            "nutrients_influence": [
              {
                "code": "string",
                "influence": 0,
                "comment": "string"
              }
            ]
          },
          "glycemic_index": {
            "value": 0
          },
          "glycemic_load": {
            "value": 0
          }
        },
        "labels": {
          "meal_type": [
            {
              "name": "string",
              "display_name": "string"
            }
          ],
          "cuisine": [
            {
              "name": "string",
              "display_name": "string"
            }
          ],
          "category": [
            {
              "name": "string",
              "display_name": "string"
```

```
158                }
159              ],
160              "technique": [
161                {
162                  "name": "string",
163                  "display_name": "string"
164                }
165              ],
166              "holiday": [
167                {
168                  "name": "string",
169                  "display_name": "string"
170                }
171              ],
172              "seasonality": [
173                {
174                  "name": "string",
175                  "display_name": "string"
176                }
177              ]
178            },
179            "author": {
180              "id": "string",
181              "name": "string",
182              "image": {
183                "url": "string",
184                "responsive": {
185                  "url": "string",
186                  "width": 0,
187                  "height": 0
188                }
189              }
190            },
191            "language": "LANGUAGE_INVALID",
192            "updated_at_time": "2020-11-18T18:53:20.722Z",
193            "created_at_time": "2020-11-18T18:53:20.722Z",
194            "custom_labels": [
195              {
196                "name": "string",
197                "labels": [
198                  {
199                    "name": "string"
200                  }
201                ]
202              }
203            ]
204          }
205        }
206      ],
207      "cursor": {
208        "before": "string",
209        "after": "string"
210      },
211      "total": "string"
212 }
```

## Sample Request

```
1  curl -X GET "https://api.studio.whisk.com/recipes/v1/get/batch?
   paging.limit=50&paging.cursor.before=eyJpZCI6IkdSQU5PTEEiLCJpbmRleCI6M
   TB9&paging.cursor.after=eyJpZCI6IkNISUEgU0VFRFMiLCJpbmRleCI6MTR9&field
   s=EXTRA_RECIPE_FIELD_NORMALIZED_INGREDIENTS&fields=EXTRA_RECIPE_FIELD_
   INSTRUCTIONS&fields=EXTRA_RECIPE_FIELD_NUTRITION&fields=EXTRA_RECIPE_F
   IELD_INGREDIENTS_LINKED_PRODUCTS&updated_at.min=1514788200000&updated_
   at.max=1605785297970"
2      -H "Accept: application/json" \
3      -H "Authorization: Token <ACCESS-TOKEN>"
```

ⓘ For performance reasons, we recommend using the `fields` parameter only when required.