### **Recipe Integration API**

The Recipe API provides endpoints to pull recipes individually or in a batch. Before understanding the endpoints, let's first understand the Recipe object and its data structure.

#### **Recipe Object**

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:

|  |
| --- |
| {  "recipe":{  "id":"10166b9b5f457863f73ae1309b2fdf9470b78d75d39",  "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",  "servings":2,  "Language":"en"  ...  } } |

##### ***Core Data***

The following attributes define the core of the recipe:

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| id | string | The recipe identifier. |
| name | string | The full name of the recipe. |
| description | string | A summary describing the recipe. |
| servings | number | The number of people that can be served. |
| 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 used in the recipe.

|  |
| --- |
| "ingredients":[  {  "text":"4 large eggs"  },  {  "text":"wholemeal bread or salad leaves, to serve"  } ], |

###### **Images**

This array contains information on the image of the completed dish included in the recipe.

|  |
| --- |
| "images":[  {  "responsive":{  "url":"https://whisk-res.cloudinary.com/image/upload/v1523012138/recipe/758058656142eaae402f1781e18c527c.jpg",  "width":454,  "height":500  },  "url":"https://whisk-res.cloudinary.com/image/upload/v1523012138/recipe/758058656142eaae402f1781e18c527c.jpg"  } ], |

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| url | string | The image URL. This attribute is deprecated, and we recommend using the original attribute in its place. |
| original | array | The original image information. For example, the image URL. |
| responsive | array | An array that contains attributes to access image size based on need. |

**Responsive**

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

|  |  |  |
| --- | --- | --- |
| **Attribute** | **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.

|  |
| --- |
| "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" } |

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| name | string | Indicates the name of the recipe’s origin from where it is retrieved. |
| display\_name | string | Indicates the display name of the recipe's origin from where it is retrieved. |
| source\_recipe\_url | string | The recipe’s origin URL. |
| image | array | This array includes information on the origins of the recipe's image. |
| license | string | ​The license agreement attached to the recipe. |

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###### **Durations**

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

|  |
| --- |
| "durations":{  "cook\_time":20,  "prep\_time":10,  "total\_time":30 }, |

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| cook\_time | number | The time (in minutes) it takes to cook the dish. |
| prep\_time | number | The time (in minutes) it takes to prepare the items used in the recipe's instructions. |
| total\_time | number | The total time (in minutes) it takes to prepare the dish. |

###### **‌Labels**

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

|  |
| --- |
| "labels": {  "meal\_type": [  {  "name": "main-course",  "display\_name": "Main Course"  },  ...   {  "name": "dinner",  "display\_name": "Dinner"  }  ],  "cuisine": [  {  "name": "french",  "display\_name": "French"  }  ],  "category": [  {  "name": "dinner",  "display\_name": "Dinner"  },  {  "name": "lunch",  "display\_name": "Lunch"  }  ],  "technique": [  {  "name": "simmering",  "display\_name": "Simmering"  },  ...   {  "name": "pan-frying",  "display\_name": "Pan Frying"  }  ]  }, |

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

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| meal\_type | array | Indicates the meal type that applies to the recipe. |
| cuisine | array | Indicates the recipe's cuisine. |
| category | array | Indicates the recipe's category. |
| technique | array | Indicates the cooking technique required to cook the recipe. |

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Each of these child-arrays contains the following attributes:

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| name | string | ​The label name saved in the source. |
| display\_name | string | The label name that appears on the front-end. |

###### **‌Author**

‌This array includes information about the author of the recipe.

|  |
| --- |
| "author":{  "name":"Sara Buenfeld" }, |

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| author | string | The name of the recipe's author. |

##### ***‌Optional Data***

The recipe data structure may include extra information based on any additional parameters included in the API request.

###### **Normalized Ingredients**

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| text | string | ​The ingredient name as it appears on the front-end. |
| analysis | array | ​Detailed information on the ingredient. |
| source\_text | string | ​The ingredient name saved in the source. |
| id | string | The ingredient identifier. |

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The analysis array includes the following attributes:

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| product | array | ​The branded product’s name mapped to the ingredient. |
| category | array | The name of the category to which the ingredient belongs. |
| brand | array | The product's brand name mapped to the ingredient. |
| quantity | number | The ingredient volume or count. |
| comment | string | Any additional info attached with the ingredient. |
| unit | string | The measurement unit of the ingredient's quantity. |
| multiplier | number | ​The factor for unit conversion. |
| image\_url | string | The source location of the ingredient's image. |

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###### **Instructions‌**

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

|  |
| --- |
| "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."  }  ] }, |

###### **Nutrition**

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

|  |
| --- |
| "nutrition":{  "status":"STATUS\_AVAILABLE",  "total":[  {  "label":"Magnesium",  "code":"NUTRITION\_CODE\_MG",  "value":82.61800000000001,  "unit":"NUTRITION\_UNIT\_MG"  },  ...  ],  "labels":[  {  "name":"low-salt",  "display\_name":"Low Salt"  },  ...  ],  "health\_score":{  "value":6.687124447756711,  "nutrients\_influence":[  {  "code":"NUTRITION\_CODE\_FAT\_UNSAT",  "influence":0.7762592808559045,  "comment":"Strong positive impact"  },  ...  ]  },  "glycemic\_index":{  "value":42.12  },  "glycemic\_load":{  "value":7.66  } }, |

The nutrition array includes the following child-arrays:

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**Total**

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

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| code | enum | The nutrient code. We have the list of all nutrient codes available [here](https://docs.whisk.com/v/2.0.0/resources/nutrients#supported-nutrients). |
| label | string | The name of the nutrient. For example - Energy, Total Fat, etc. |
| value | integer | The nutrient's value/amount. |
| unit | enum | The measurement unit of the nutrient's value. For example - g, mg, µg, kcal. |

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**Health Score**

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

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| value | double | ​The health score assigned to the recipe. |
| nutrients\_influence | array | The components based on which the health score is derived. |

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**Glycemic Index**

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

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| value | double | The ​glycemic index score. |

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**Glycemic Load**

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

|  |  |  |
| --- | --- | --- |
| **Attribute** | **Type** | **Description** |
| value | double | ​The glycemic load score. |

#### **Endpoints**

Recipe API includes two endpoints that you can periodically use to pull recipe data from Whisk Studio.

##### ***Get Recipe***

This endpoint retrieves recipe information using the recipe identifier.

|  |  |
| --- | --- |
| Base URL | https://api.studio.whisk.com/recipes/v1/get |

###### **Path Parameters**

This endpoint supports the following query parameters that you can append to the base URL to pull data of any particular recipe from Whisk Studio:

|  |  |  |  |
| --- | --- | --- | --- |
| **Parameter** | **Type** | **Description** | **Example** |
| id\* | string | The recipe identifier. | 101f475a71109c7771cb3af1823f56ca3256cd1ef76 |
| external\_id | string | A unique identifier you assigned to the recipe to distinguish between the recipes. | It could be any string value. |
| fields | array | Any additional recipe details to retrieve.   |  | | --- | | **Note**: For performance reasons, we recommend using this parameter only when required. | | NormalizedIngredients, Instructions, Nutrition, Ingredients\_Linked\_Products |
| integration\_id | string | An identifier generated using the Integration API to acknowledge the integration type. | 5b4bf412-1d17-4d04-8e0b-6a45fcbfad3e |

###### **Sample Curl Request**

|  |
| --- |
| curl -X GET "https://api.studio.whisk.com/recipe/v2/get?id=101f475a71109c7771cb3af1823f56ca3256cd1ef76&fields=RECIPE\_FIELD\_NORMALIZED\_INGREDIENTS&fields=RECIPE\_FIELD\_INSTRUCTIONS&fields=RECIPE\_FIELD\_NUTRITION&fields=RECIPE\_FIELD\_INGREDIENTS\_LINKED\_PRODUCTS" -H "Accept: application/json" \ -H "Authorization: Token <YOUR-API-ACCESS-TOKEN>" |

###### **Sample Response**

This is how a successful response looks like. To understand its data structure, see [Recipe Object](#_71zgaxo2p5f1).

**200: OK**

|  |
| --- |
| {  "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/afb622751c3fb6454ef761b232fe4b38.jpg",  "width": 400,  "height": 440  },  "url": "https://whisk-res.cloudinary.com/image/upload/v1597882257/recipe/afb622751c3fb6454ef761b232fe4b38.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/fa43dd85a5a5b36d90db62044e58e857.jpg"  },  "source\_text": "4 large eggs",  "id": "c109b46dfd28a99677d89c458682122d8f07931c:0:0"  },  ...  ],  "nutrition": {  "status": "STATUS\_AVAILABLE",  "total": [  {  "label": "Magnesium",  "code": "NUTRITION\_CODE\_MG",  "value": 82.61800000000001,  "unit": "NUTRITION\_UNIT\_MG"  },  ...  ],  "labels": [  {  "name": "low-salt",  "display\_name": "Low Salt"  },  ...  ],  "health\_score": {  "value": 6.687124447756711,  "nutrients\_influence": [  {  "code": "NUTRITION\_CODE\_FAT\_UNSAT",  "influence": 0.7762592808559045,  "comment": "Strong positive impact"  },  ...  ]  },  "glycemic\_index": {  "value": 42.12  },  "glycemic\_load": {  "value": 7.66  }  },  "labels": {  "meal\_type": [  {  "name": "lunch",  "display\_name": "Lunch"  },  ...  ],  "cuisine": [  {  "name": "french",  "display\_name": "French"  }  ],  "category": [  {  "name": "dinner",  "display\_name": "Dinner"  },  ...  ],  "technique": [  {  "name": "simmering",  "display\_name": "Simmering"  },  ...  ]  },  "author": {  "name": "Sara Buenfeld"  },  "language": "en"  } } |

##### ***Get Recipe Batch***

This endpoint retrieves a list of recipes filtered by pagination and timestamp.

|  |  |
| --- | --- |
| Base URL | https://api.studio.whisk.com/recipes/v1/get/batch |

###### **Path Parameters**

This endpoint supports the following query parameters that you can append to the base URL to pull data from Whisk Studio:

|  |  |  |  |
| --- | --- | --- | --- |
| **Parameter** | **Type** | **Description** | **Example** |
| paging.limit | integer | The maximum number of recipes to retrieve. | 50 |
| paging.cursor.before | string | A recipe ID to indicate that only those recipes are retrieved that appears before it in the list. | 101f475a71109c7771cb3af1823f56ca3256cd1ef76 |
| paging.cursor.after | string | A recipe ID to indicate that only those recipes are retrieved that appears after it in the list. | 101f475a71109c7771cb3af1823f56ca3256cd1ef76 |
| fields | array | Any additional recipe details you want to pull for each recipe in the batch.   |  | | --- | | **Note**: For performance reasons, we recommend using this parameter only when required. | | NormalizedIngredients, Instructions, Nutrition, Ingredients\_Linked\_Products |
| updated\_at.min | string | Date and time in Unix format to indicate that only those recipes get retrieved that were updated after it. | 1514788200000 |
| updated\_at.max | string | Date and time in Unix format to indicate that only those recipes get retrieved that were updated before it. | 1605785297970 |
| integration\_id | string | An identifier generated using the Integration API to acknowledge the integration type. | 5b4bf412-1d17-4d04-8e0b-6a45fcbfad3e |

###### **Sample Curl Request**

|  |
| --- |
| curl -X GET "https://api.studio.b2b.whisk-dev.com/recipes/v1/get/batch?paging.limit=3&paging.cursor.before=eyJpZCI6IkdSQU5PTEEiLCJpbmRleCI6MTB9&paging.cursor.after=eyJpZCI6IkNISUEgU0VFRFMiLCJpbmRleCI6MTR9&fields=EXTRA\_RECIPE\_FIELD\_NORMALIZED\_INGREDIENTS&fields=EXTRA\_RECIPE\_FIELD\_INSTRUCTIONS&fields=EXTRA\_RECIPE\_FIELD\_NUTRITION&fields=EXTRA\_RECIPE\_FIELD\_INGREDIENTS\_LINKED\_PRODUCTS&updated\_at.min=1514788200000&updated\_at.max=1605785297970&integration\_id=5b4bf412-1d17-4d04-8e0b-6a45fcbfad3e" -H "Accept: application/json" \ -H "Authorization: Token <ACCESS-TOKEN>" |

###### **Sample Response**

This is how a successful response looks like. To understand its data structure, see [Recipe Object](#_71zgaxo2p5f1).

**200: OK**

|  |
| --- |
| {  "recipes":[  {  "recipe":{  "id":"00029e02-fca9-4d05-8115-0fa166cbfe5d",  "name":"가토 드 마망과 다크 아메리카노",  "description":"마스터셰프코리아3, 국가비, 이창수조가 선보이는 프랑스 홈메이트 디저트와 커피의 만남. \u003c엄마 케이크\u003e 라는 이름처럼 간단하게 만들 수 있는 레시피로 단순하지만 포근한 맛을 낸다. 풍부한 버터향과 새콤달콤한 사과향이 어우러져 깔끔한 다크 아메리카노와 좋은 페어링을 보여준다.",  "instructions":{  "steps":[  {  "text":"사과는 껍질을 벗겨 6등분으로 자른 뒤 팬에 가염버터 50g을 녹여 조린다.이 때 시나몬 파우더 2t를 넣는다."  },  {  "text":"버터 250g은 중탕으로 녹인다. 볼에 박력분 250g, 설탕 250g, 달걀 4개를 넣고 잘 섞은 뒤 아몬드와 피스타치오를 넣고 함께 반죽한 뒤 녹인 버터와 조린 사과를 넣고 섞어 반죽을 완성한다."  },  {  "text":"틀에 버터를 바르고 반죽을 부어 170ºC로 예열한 오븐에 25분 간 굽는다. 이쑤시개로 찔렀을 때 반죽이 묻어나지 않으면 다 익은 것이다."  },  {  "text":"딸기는 깍둑썰기를 하고 산딸기는 이등분한다. 냄비에 물 50ml, 설탕 100g, 딸기, 산딸기를 넣고 조려 콤포트를 만들어 가토 드 마망에 곁들인다."  },  {  "text":"다크 에스프레소를 내려 가토 드 마망과 함께 페어링 하여 서브한다."  }  ]  },  "images":[  {  "url":"https://whisk-res.cloudinary.com/image/upload/v1603979937/recipe/a322bb09c8934e66d3eca3f98c59004a.jpg"  },  {  "url":"https://whisk-res.cloudinary.com/image/upload/v1603979937/recipe/aa07b308edf75a0705068b43ce441b75.jpg"  }  ],  "servings":2,  "durations":{  "cook\_time":50,  "total\_time":50  },  "ingredients":[  {  "text":"박력분 250 g"  },  {  "text":"버터 250 g"  },  {  "text":"설탕 280 g"  },  {  "text":"달걀 4 개"  },  {  "text":"사과 2 개"  },  {  "text":"시나몬 파우더 2 작은술"  },  {  "text":"물 50 ㎖"  },  {  "text":"가염버터 50 g"  },  {  "text":"아몬드 1 줌"  },  {  "text":"피스타치오 1 줌"  },  {  "text":"다크 에스프레소 1 컵"  },  {  "text":"산딸기 4 개"  },  {  "text":"딸기 1 개"  },  {  "text":"물 50 ㎖"  },  {  "text":"설탕 100 g"  },  {  "text":"박력 밀가루 2.5kg"  }  ],  "normalized\_ingredients":[  {  "text":"박력분 250 g",  "analysis":[  {  "product":{  "canonical\_name":"SOFT WHEAT FLOUR",  "original\_name":"박력분"  },  "category":{  "canonical\_name":"BAKING"  },  "quantity":250,  "unit":"g",  "image\_url":"https://whisk-res.cloudinary.com/image/upload/v1550763188/graph/fooddb/f9fbc23db97a0b2cbd8e99dff7f851f1.jpg"  }  ],  "source\_text":"박력분 250 g"  },  ...  ],  "author":{  "id":"10297e19d97dd5a43ecbd9a13172ce65bfb"  },  "language":"ko",  "updated\_at\_time":"1603990751339",  "created\_at\_time":"1603990751339",  "custom\_labels":[  {  "name":"company"  },  {  "name":"brand-category"  },  {  "name":"recipe-product"  },  {  "name":"recipe-type"  }  ]  }  },  {  "recipe":{  "id":"00a8a0e8-9c88-459c-b0e4-853e17356f83",  "name":"백설 오리지널 비엔나",  "images":[  {  "url":"https://whisk-res.cloudinary.com/image/upload/v1602686664/inventory\_item/e0be763de606f0be9c5032bc476a393b.jpg"  }  ],  "ingredients":[  {  "text":"백설 오리지널 비엔나"  }  ],  "normalized\_ingredients":[  {  "text":"백설 오리지널 비엔나",  "source\_text":"백설 오리지널 비엔나"  }  ],  "author":{  "id":"10297e19d97dd5a43ecbd9a13172ce65bfb"  },  "language":"ko",  "updated\_at\_time":"1604331725803",  "created\_at\_time":"1604331725803",  "custom\_labels":[  {  "name":"company"  },  {  "name":"recipe-product"  },  {  "name":"recipe-type"  },  {  "name":"barcode-number"  }  ]  }  },  {  "recipe":{  ...  }  ],  "paging":{  "total":"1603",  "after":"00a8a0e8-9c88-459c-b0e4-853e17356f83"  } } |