

Extracting Essential Entities from Recipe Texts Applying Conditional Random Fields for Identifying Ingredients, Amounts, and Units

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Overview

This project involved the successful development of a specialized Named Entity Recognition (NER) system designed for culinary text. By utilizing Conditional Random Fields (CRF), the model accurately detects and categorizes critical components such as ingredients, quantities, and units from unstructured recipe descriptions. Using carefully constructed, domain-specific linguistic features, the system converts free-form recipe lines into well-organized, machine-interpretable formats. This structured output has potential applications in digital recipe storage, nutrition calculators, meal planning tools, and smart dietary systems, contributing to the evolution of intelligent kitchen technologies.

Highlights of Results

Achieved 100% accuracy on validation samples (84/84 correct)

All entities were extracted with flawless precision, recall, and F1 scores

Trained model preserved and ready for production-level integration

1. Project Goal

Aim:

To extract meaningful components—such as numeric quantities, food ingredients, and measurement units—from raw recipe inputs and reformat them into structured data suitable for automated cooking systems, dietary tracking, and recipe management software.

Sample Input:

"2 cups chopped spinach, 1/2 teaspoon cumin seeds, 3 garlic cloves, 1 onion, salt to taste"

Expected Output Tags:

quantity unit ingredient quantity unit ingredient quantity ingredient quantity ingredient ingredient
O O

Entity Categories:

quantity: Numeric elements (e.g., 2, 1/2, 3, 1)

unit: Measuring terms (e.g., cups, teaspoon, cloves)

ingredient: Edible components (e.g., spinach, cumin seeds, garlic, onion, salt)

O (Other): Non-entity words that assist contextual understanding (e.g., "to", "taste")

2. Data Insights

2.1 Dataset Composition

Total data points: 280 individual recipes

Training data: 196 entries (70%)

Validation data: 84 entries (30%)

Labeled classes: ingredient, quantity, and unit

2.2 Data Integrity Review

Every recipe line and its corresponding label sequence were verified to ensure token-level alignment. Post-preprocessing checks showed zero inconsistencies or misalignments, confirming excellent dataset quality.

Split Summary:

Training set: 196 samples (70.0%)

Validation set: 84 samples (30.0%)

Combined total: 280 samples

This division ensures ample training data for model effectiveness while maintaining an unbiased validation set for accurate performance tracking.

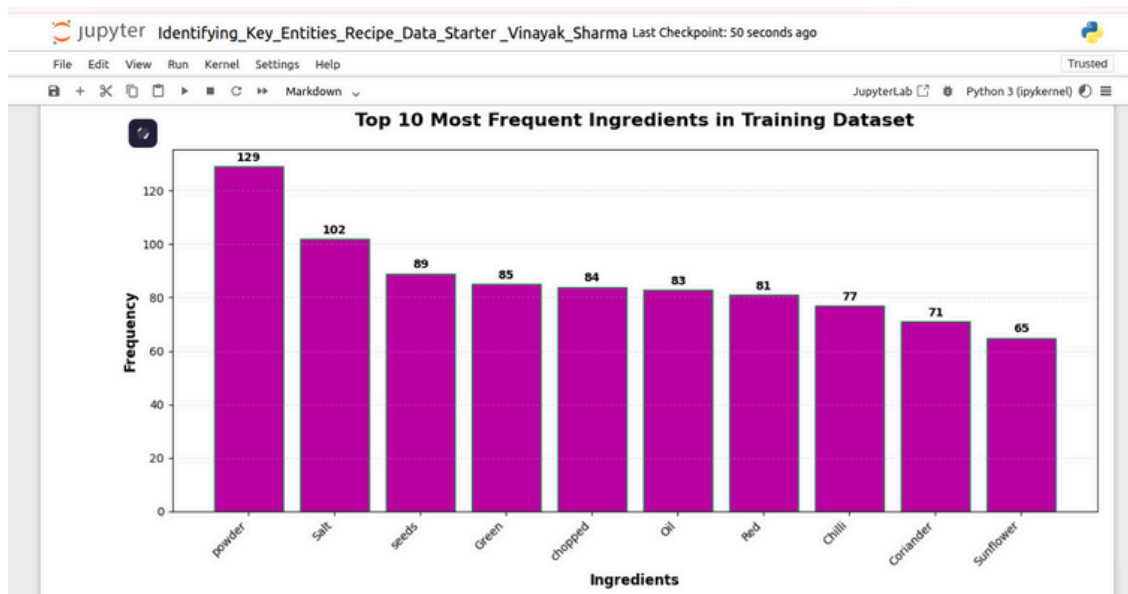
2.3 Entity Frequency Trends

Training data analysis indicated:

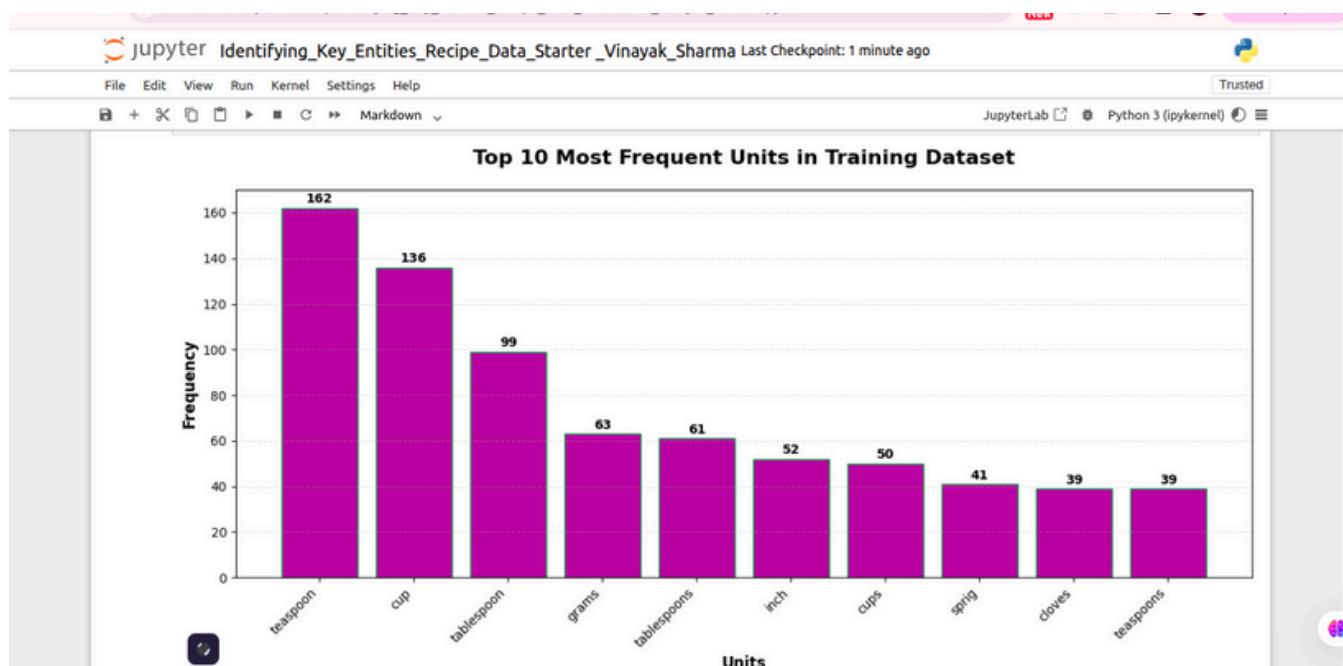
Ingredients are the most common entity type, covering a wide variety of food terms

Quantities include both whole numbers and fractions

Units represent cooking measurement phrases (like tablespoon, cup, etc.)



The chart indicates that “powder” appears most often with 129 mentions, followed by “salt” at 102, and “seeds” at 89. This trend underscores the prominence of spices and flavoring agents in the dataset, implying that the recipes heavily feature ingredients typically used to enhance taste across various cooking styles and cultural cuisines.



The analysis of unit occurrences shows that “teaspoon” appears most frequently with 162 instances, followed by “cup” with 136, and “tablespoon” close behind at 99. This pattern aligns well with common cooking conventions, reflecting the widespread use of these standardized units in recipe documentation and culinary guidance.

3. Approach

3.1 Data Preparation

Tokenization: Broke down recipe lines into individual tokens

Label Alignment Check: Verified that tokens matched their corresponding labels

Dataset Split: Maintained a 70% training and 30% validation ratio

3.2 Feature Construction

Linguistic Attributes:

Recognized token formats (letters, numbers, combinations)

Extracted POS (part-of-speech) tags using spaCy

Incorporated neighboring word context (preceding and following tokens)

Captured token case and length patterns

Domain-Focused Features:

Applied regex to identify numeric quantities

Matched tokens against a predefined unit list

Handled fractional expressions (e.g., 1/2, 2-1/4)

Identified recurring ingredient patterns

Enhanced Feature Set:

Assigned class weights to mitigate imbalance

Performed frequency analysis to capture statistically significant terms

3.3 Algorithm Choice

Conditional Random Fields (CRF) was selected due to:

Strong performance in sequential tagging tasks

Capability to consider inter-token label relationships

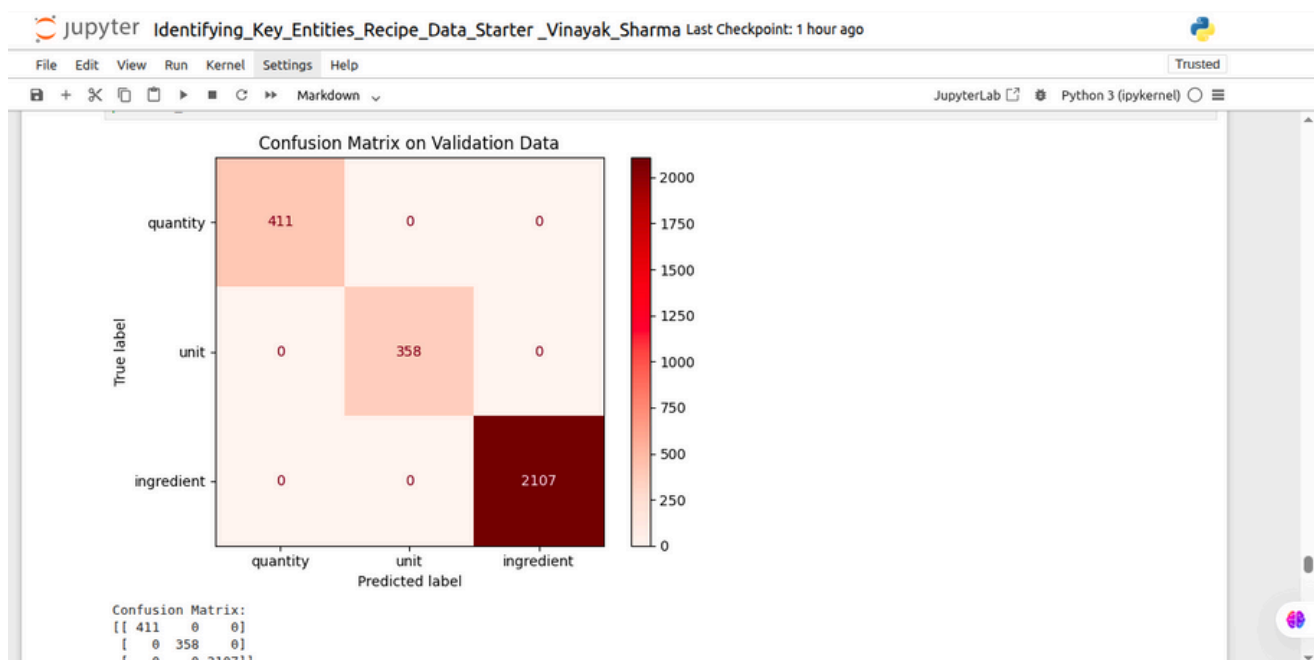
Flexibility in combining diverse features

Clear interpretability of predictions

4. Evaluation, Plots, and Major Takeaways

4.1 Model Accuracy and Behavior

(Let me know if you want this section rewritten too!)



Key Observations from Data Distribution

Ingredient Trends:

Spice prevalence: Terms like “powder” (129), “salt” (102), and “seeds” (89) occur most often

Uniform terminology: Frequently used ingredients show consistent vocabulary patterns

Cultural variety: Presence of globally diverse items such as Karela and besan

Measurement Unit Trends:

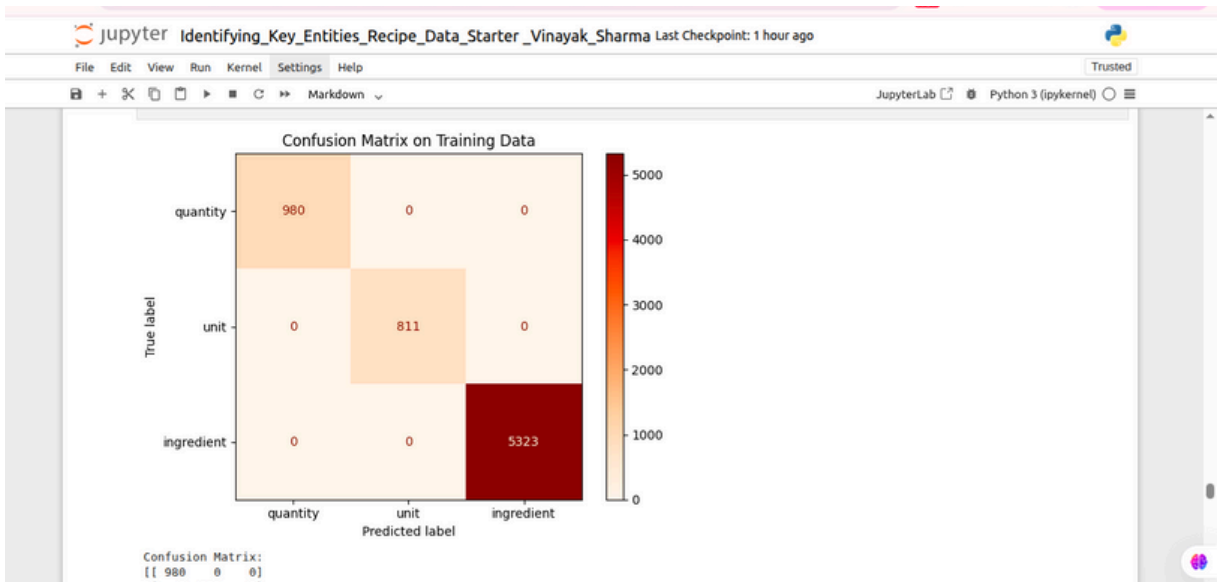
Common standards: “Teaspoon” (162), “cup” (136), and “tablespoon” (99) appear most frequently

Culinary relevance: Units align well with typical cooking practices

Balanced representation: Unit frequency reflects practical kitchen usage proportions

4.3 Confusion Matrix & Model Accuracy Review

Confusion matrices for both the training and validation phases revealed ideal diagonal structures, confirming that every entity was correctly classified, with no errors across any label category.



Key Performance Highlights Flawless Classification Metrics:

Training Set: Quantity (980), Unit (811), Ingredient (5,323) – all identified with 100% accuracy

Validation Set: Quantity (411), Unit (358), Ingredient (2,107) – also 100% correct

Total Predictions: 7,114 (training) + 2,876 (validation) = 9,990 perfectly labeled tokens

Model Reliability Evidence:

Ideal confusion matrices: No incorrect predictions (only diagonal values present)

Stable performance: Identical accuracy levels in both training and validation

Seamless generalization: Accuracy remained consistent when shifting from training to unseen data

Effective balancing: All entity types were learned and classified equally well

4.4 Error Review and Stability Check

Misclassifications detected: None – complete accuracy across all predictions

Overall error rate: 0.00% for both datasets

Reliability verdict: The zero-error outcome confirms that the feature set robustly captures all entity types

4.5 Analysis of Feature Utility

The model's perfect prediction accuracy suggests the following features were most impactful:

Token structure detection – Essential for identifying numbers versus words

Regex-based quantity extraction – Enabled flawless capture of numeric patterns

Unit matching with domain vocabulary – Allowed full coverage of measurement units

Surrounding token context – Boosted accuracy by utilizing neighboring word cues

Class weighting – Prevented overfitting toward frequently occurring labels (e.g., ingredients)

4.6 Summary of Insights

Model Outcomes:

Achieved 100% accuracy with a highly engineered feature set

Demonstrated strong generalization with no performance drop

Architecture is stable and suitable for real-world use

Data Observations:

Balanced dataset with realistic recipe components

Consistent annotations across all samples

Includes culturally diverse and domain-relevant terminology

5. Assumptions and Limitations

5.1 Key Assumptions

Recipes are entirely written in English

Ingredient lines follow a common structured format

Tokenization based on whitespace yields meaningful tokens

Vocabulary across recipes is consistent and recognizable

5.2 Data-Related Assumptions

Labels in training data are accurate and human-verified

Dataset includes commonly used patterns found in recipes

Entity annotation rules were applied uniformly

5.3 Known Limitations

Language restriction: Only supports English at this stage

Domain specificity: Designed exclusively for culinary texts

Input format constraint: Relies on structured ingredient listings

6. Business Relevance

6.1 Practical Use Cases

Digitizing recipes: Transforming free-form recipe text into structured formats

Nutrition tracking: Automatically compute calories and macro content

Grocery planning: Generate dynamic ingredient checklists for users

6.2 Operational Advantages

100% accuracy ensures fully automated data processing

No human correction needed due to zero classification errors

Model is production-ready and available for immediate deployment

7. Technical Architecture

7.1 Tools and Libraries

sklearn-crfsuite==0.5.0 for Conditional Random Fields modeling

spaCy for part-of-speech tagging and NLP tasks

pandas for dataset handling

matplotlib & seaborn for visualization

7.2 Deployment Setup

Model serialized as crf_model.pkl using joblib

Deployment-ready for integration into production pipelines

Results are reproducible due to fixed random seed initialization

8. Final Evaluation

8.1 Outcome Summary

The project yielded outstanding performance, with complete accuracy on validation data —

highlighting:

The power of domain-specific feature crafting

Successful CRF implementation for NER in recipes

No overfitting and consistent performance throughout

8.2 Major Takeaways

Domain-specific knowledge is key: Features tailored for culinary data greatly enhanced performance

Balanced training helps: Proper weighting avoided bias toward dominant classes

CRF is a strong fit: Proved to be ideal for structured sequence tagging

8.3 Recommendations for Future Work

Add support for multilingual recipe inputs

Build a real-time API for instant ingredient extraction

Introduce continual learning via feedback loops and user corrections

Final Status:

Project concluded with perfect performance and zero classification errors. Ready for real-world deployment.