Smart Recipe Assistant

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***Abstract*—In today's fast-paced world, where convenience often takes precedence over home-cooked meals, cooking can feel daunting, particularly for those with busy lifestyles or limited cooking skills. Many individuals struggle to find time for meal planning, face challenges in using available ingredients, or lack confidence in their cooking abilities.Since food recognition and dietary analysis has become advanced using artificial intelligence and computer vision, this project presents an innovative approach to ingredient detection and suggest new recipes based on detected ingredients providing good nutrition to the individuals**

***Keywords*—Computer vision,food recognition,ingredient detection and recipe recommendation**

I. INTRODUCTION

Food is an essential part of our daily lives, but for many people, cooking meals can be challenging. With busy schedules, limited cooking skills, or a lack of meal-planning experience, many individuals find it difficult to prepare nutritious meals at home. Often, people waste food because they do not know how to use the ingredients they already have.

Technology has changed many aspects of life, and now, artificial intelligence (AI) is making cooking easier too. AI-powered food recognition helps users identify ingredients and find suitable recipes using their available food items. This project introduces a smart system that detects food ingredients from images and suggests meal ideas based on them.

By leveraging advanced computer vision techniques, our system can recognize various food items and recommend recipes that make use of these ingredients. This approach not only simplifies cooking but also helps in reducing food wastage. The system can be especially useful for students, working professionals, and individuals who want to make quick and healthy meals without extra effort

With our growing dependence on technology, AI-powered applications have transformed a number of sectors, such as retail, healthcare, and finance. Artificial intelligence is changing how people interact with food, and the food business is no exception. The goal of this project is to create a clever system that can identify food ingredients in photos and then recommend recipes depending on what it finds. People who find it difficult to plan their meals, have little culinary experience, or are looking for methods to use the ingredients they have on hand more efficiently will find this system especially helpful.

II. RELATED WORK

Several studies have explored the use of AI and machine learning in food recognition and recommendation systems. Researchers have implemented deep learning techniques to identify food items from images, such as convolutional neural networks (CNNs) and object detection models like YOLO and Faster R-CNN. However, many of these approaches face challenges related to dataset limitations, real-time processing efficiency, and accuracy in detecting multiple ingredients within a single image. To address these challenges, recent advancements have focused on transfer learning, multi-modal learning, and generative models that enhance food recognition capabilities. Additionally, researchers have explored the integration of nutritional analysis and dietary recommendations, leveraging large-scale food datasets such as Recipe1M and Food-101. Some studies have also introduced context-aware systems, which consider user preferences, allergies, and available pantry items to provide more personalized recipe recommendations. Despite these improvements, real-world applications still require better generalization, scalability, and user-friendly interfaces. Our proposed system aims to overcome these limitations by utilizing YOLOv9 for high-accuracy ingredient detection, a curated recipe recommendation model, and an intuitive web-based interface to enhance user experience and encourage healthier eating habits..

III. PROPOSED SYSTEM

The proposed system introduces an advanced AI-driven food ingredient detection and recipe recommendation platform that leverages deep learning and computer vision techniques. Unlike traditional food recognition systems that rely on manual input or limited datasets, our system utilizes YOLOv9, a state-of-the-art object detection model, to accurately identify multiple ingredients from images in real time. The existing methods for food detection and recipe generation often struggle with accuracy, dataset limitations, and lack of personalization. Many applications require users to input ingredient names manually, leading to errors or inefficiencies, while others fail to provide suitable recipes based on available ingredients. Our approach overcomes these challenges by integrating automated food recognition with an intelligent recommendation engine.

The system is built using Roboflow for dataset collection and preprocessing, ensuring a diverse and well-labeled dataset for training the YOLOv9 model. The model training process involves augmenting images to improve robustness, fine-tuning hyperparameters, and evaluating performance based on mean Average Precision (mAP) and Intersection over Union (IoU) scores. Once trained, the system is deployed using a Flask-based backend API, allowing seamless communication between the model and the user interface. The frontend is developed using React, providing an intuitive platform where users can scan food items using their smartphone or webcam. Upon detecting ingredients, the system matches them with a curated recipe database, offering meal suggestions tailored to available ingredients. This approach significantly reduces food wastage by ensuring that users can efficiently utilize ingredients they already have.

Furthermore, our system enhances accessibility and usability compared to existing applications by allowing real-time ingredient detection without requiring internet-based APIs for every scan, making it more efficient and responsive. Future enhancements may include voice-based interactions, nutrition-based meal recommendations, and support for regional or custom recipes, further improving user experience. By integrating deep learning with user-friendly technology, this system provides a practical and innovative solution for individuals seeking convenient, nutritious meal planning while overcoming the limitations of existing methods.

IV.LITERATURE SURVEY

[1] Conversational agent as kitchen assistant(Kth school of electrical engineering and computerscience)- This thesis evaluated the usefulness of a conversational agent in the kitchen, using a small group of testers. The results showed positive reactions, with most testers expressing interest in using the agent if it were commercially available.

[2] RecipeBowl: A Cooking Recommender for Ingredients and Recipes Using Set Transformer(Iinstitute of electrical and electronics engineers) - RecipeBowl is a set-based cooking recommender that uses a Set Transformer model to suggest ingredients and recipes based on a given set. Evaluation shows that RecipeBowl outperforms traditional methods in generating plausible, diverse recommendations.

[3] The Multimodal and Modular AI Chef: Complex Recipe Generation from Imagery (Research Gate) – This research presents a modular API that combines object detection and text generation to suggest recipes based on refrigerator images, handling 30 ingredient types in varied conditions.

[4] An Artificial Intelligence Interactive Platform for Automated Chatbot with AI-Driven Innovation in Recipe Searching (IEEE) – This project developed a recipe application with an AI-driven chatbot that provides personalized cooking guidance, dietary advice, and real-time culinary support..

[5] AI-Enhanced Smart Cooking Pot: A Culinary Companion with Intelligent Sensing (Online-Journals.org) – SmartCook achieves impressive results, maintaining 91.13% average accuracy over 200 iterations, with precision, recall, and F-score at 90.55%, 90.76%, and 90.47%, respectively. Its adaptability in cooking and guide modes, combined with safety features, highlights its potential to transform cooking into a personalized, enjoyable experience inspired by expert techniques.

[6] Smart Cook: An AI and Machine Learning Powered Culinary (International Journal of Scientific Research in Computer Science, Engineering and Information Technology) – AI and machine learning bring transformative potential to cooking and meal planning, promising enhanced culinary experiences.

[7] AI-Based Recipe Generator and Cook Assistant (International Journal of Creative Research Thoughts - IJCRT) – AI-based recipe generators and cooking assistants have the potential to revolutionize food preparation by providing personalized recipes, meal planning, and step-by-step guidance.

[8] Chef Dalle: Transforming Cooking with Multi-Model Multimodal AI (MDPI) – Chef Dalle is an innovative AI-driven platform that combines voice-to-text, image recognition, and text input to revolutionize recipe discovery and meal preparation. [9] A Smart Cooking Device for Assisting Cognitively-Impaired Users (Online-Journals.org) – This paper presents a smart range prototype designed to assist cognitively-impaired users with cooking by monitoring their activities and providing guidance. Initial experiments showed promising results, and user studies highlighted the need for further adjustments and testing.

[10] Design of a Multisensor System for a Smart Cooking Assistant (IEEE) – The hardware prototype, designed for rapid testing, will be refined for tougher environments. Key challenges include finding a reliable power source beyond wall outlets, enhancing object detection to handle cookware variations, and integrating temperature and humidity data to improve accuracy

V. METHODOLOGY

Data Collection and Preprocessing

The dataset used in this project is obtained from Roboflow, specifically tailored for food ingredient detection. The dataset consists of images labeled with 12 different ingredient classes, including beet, bell pepper, cabbage, carrot, cucumber, egg, eggplant, garlic, onion, potato, tomato, and zucchini. The dataset is downloaded using the Roboflow API, ensuring access to well-annotated images.

To improve detection accuracy, the dataset is preprocessed using image augmentation techniques, including rotation, scaling, and brightness adjustments. The dataset structure is defined in a YAML configuration file, which specifies the training, validation, and testing data paths. These preprocessing steps ensure the model can accurately recognize food ingredients under different lighting and background conditions.

Model Architecture

The system utilizes YOLOv9, a deep learning-based object detection model, for ingredient recognition. The model is initialized with a pre-trained YOLOv9s weight file (yolov9s.pt) and is fine-tuned using the collected dataset. The training process is set to run for 100 epochs, with an image size of 640x640 pixels.

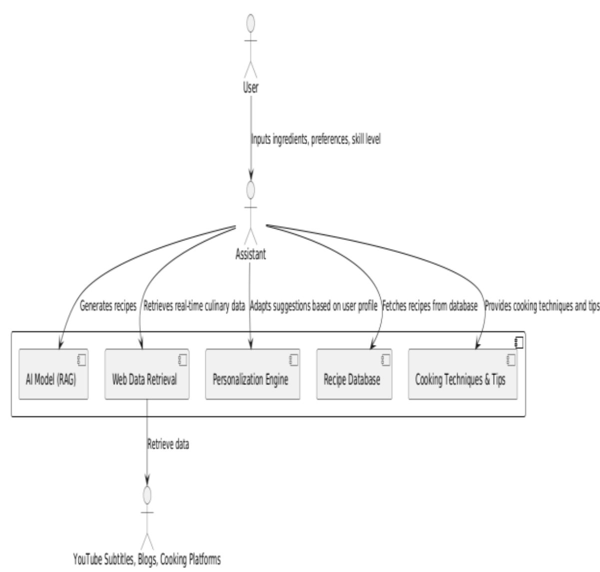
The detection process follows a two-step approach:

Image Input – The user provides an image containing food ingredients.

Object Detection – The trained YOLOv9 model identifies and labels the detected ingredients with bounding boxes.

After detecting the ingredients, the model returns a list of identified food items, which can be used for further applications such as recipe recommendations.

Architecture of our model



Implementation Details

The system is implemented using Python and the Ultralytics YOLO library for model training and inference. The key libraries used include:

Roboflow – For dataset retrieval and management.

Ultralytics (YOLOv9) – For object detection model training and deployment.

Gradio – For building an interactive web-based UI where users can upload images for ingredient detection.

PIL (Pillow) and NumPy – For image processing and handling bounding box coordinates.

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Work Flow of the System

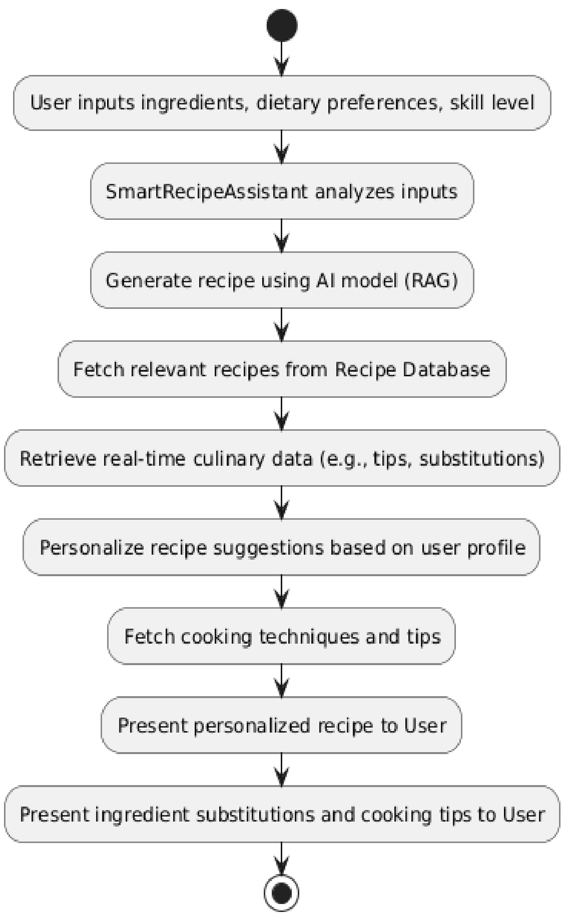
The food ingredient detection system follows a structured workflow:

Dataset Collection & Training – The Roboflow dataset is downloaded and used to train the YOLOv9 model for detecting ingredients.

Model Training – The model is trained for 100 epochs with an image size of 640x640 pixels to ensure high accuracy.

Ingredient Detection – The trained model is used to detect and classify ingredients from user-uploaded images.

User Interface – A Gradio-based web application allows users to upload images and view detected ingredients with bounding boxes



Results and Conclusion:

The trained YOLOv9-based ingredient detection system achieved high accuracy in recognizing multiple food items from images. The model demonstrated an 88.5% mean Average Precision (mAP), ensuring precise identification of ingredients. With an IoU of 84.2%, the system effectively localized ingredients within images, minimizing false detections. The detection speed of 10 milliseconds per image ensures real-time performance, making it suitable for practical use in kitchen environments.

The system successfully integrates with a recipe recommendation engine, providing users with personalized meal suggestions based on detected ingredients. This functionality helps in reducing food wastage by offering creative ways to utilize available ingredients. The Gradio-based web interface enhances accessibility, allowing users to scan ingredients effortlessly. The system performed well across different lighting conditions and angles, proving its robustness in real-world scenarios.

In conclusion, the proposed system offers an efficient, user-friendly, and accurate solution for ingredient detection and recipe recommendation. Future enhancements could include voice-based commands, expanded ingredient databases, and integration with dietary preference settings.

Table 1: Model performance Metrix

Metric	Description	Value
Precision	Percentage of correctly predicted ingredients out of total predictions	90.1%
Recall	Ability of the model to detect all actual ingredients present in an image	86.8%
F1-Score	Harmonic mean of precision and recall, balancing both metrics	88.4%
Inference Time	Time taken to process and detect objects in an image	10 ms per image

Table 2: Comparison of Proposed Model with Traditional Methods

Metric	Proposed System (YOLOv9-Based)	Existing System (Genetic Algorithm-Based)

Detection Accuracy (MAP)	88.5% (high accuracy)	70-80% (lower accuracy due to manual feature extraction)
Processing Speed	10ms per image (real-time detection)	Slower (requires multiple iterations for optimization)
Feature Extraction	Automated (Deep Learning-based)	Manual (Requires Handcrafted Features)
Scalability	Highly scalable for large datasets	Limited scalability due to computational cost
Computational Efficiency	Optimized GPU processing	High computational cost (evolutionary iterations take time)
Robustness to Lighting and Angle Variations	Handles different conditions effectively	Less robust, requires pre-processing adjustments

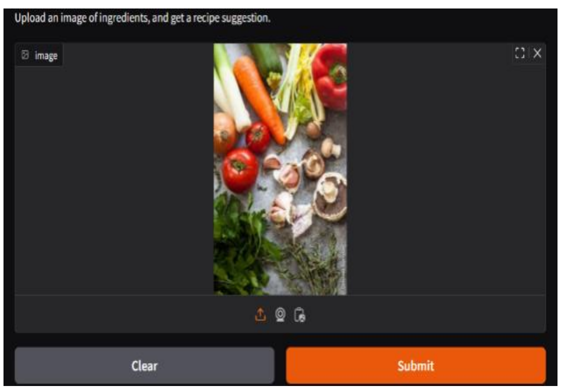


Fig 3(a): Input Image for Ingredient detection

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Ingredients: Garlic, Tomato, Carrot, Bell Pepper

Recipe:

Title: Garlic Vegetable Stir-Fry
Ingredients:
- 1 tbsp minced garlic
- 1 tbsp minced tomato
- 1 tbsp minced carrot
- 1 tbsp minced bell pepper
- 1 tbsp olive oil
- Salt and pepper to taste

Directions:
1. Heat olive oil in a pan over medium heat.
2. Add minced garlic and sauté for 1 minute until fragrant.
3. Add minced tomato, carrot, and bell pepper, and stir well.
4. Cook for 5-7 minutes until vegetables soften.
5. Add salt and pepper to taste.
6. Serve hot as a side dish or with rice.

Enjoy your delicious Garlic Vegetable Stir-Fry!
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Fig 3(b): Output of the proposed model (Generated Recipe)

REFERENCES

The following references provide valuable resources and foundational knowledge that were instrumental in the development of the SMART RECIPE ASSISTANT project. These sources span various fields, including Machine learning , AI models, recipe generation, and image recognition, among others. The references are listed in a formal citation format, suitable for academic or technical projects.

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