"DETECTION OF FOOD ITEM VIA IMAGE PROCESSING"

Siddhesh Tambe [#1], Dr Neelam Labhade-Kumar[#2], Divyani Chavan[#3], Hemant Daphal[#4], Tejashri Bhagwat[#5]

[1,2,3,4,5]*Department of Computer Engineering Shree Ramchandra Collage of Engineering, Lonikand*

[1]tambesiddhesh4@gmail.com[2]neelamsrcoe@gmail.com[3]chavandivyani6@gmail.com[4]hemantdaphal@gmail.com[5]tejashribhagwat03@gmail.com

***Abstract**: This research initiative, titled Detection of Food Item Via Image Processing,' aims to develop a robust desktop application. This software will leverage cutting-edge machine learning methodologies, particularly Convolutional Neural Networks (CNNs), to achieve accurate identification and analysis of various food items depicted in digital images. Subsequently, the application will provide users with comprehensive recipe details, catering to the growing demand for efficient and precise food detection and recipe retrieval tools.*

The focal point of this research endeavor revolves around the creation of an advanced desktop application titled "Detection of Food Item Via Image Processing." The primary objective is to engineer a robust software solution that harnesses the power of cutting-edge machine learning techniques, specifically Convolutional Neural Networks (CNNs). Through the utilization of CNNs, the application aims to achieve unparalleled precision and reliability in the identification and analysis of diverse food items depicted in digital images.

Upon successful detection and classification of food items, the application will then proceed to provide users with comprehensive recipe details. This functionality is especially crucial in response to the escalating demand for efficient and precise tools that facilitate food detection and recipe retrieval. By integrating seamlessly with existing databases or employing web scraping techniques to access recipe repositories, the application will furnish users with a wealth of culinary information tailored to the identified food items. From ingredient lists to step-by-step cooking instructions, users can expect to receive comprehensive guidance to aid them in preparing delectable dishes.

Ultimately, this research initiative seeks to not only advance the state-of-the-art in image processing and machine learning but also to address real-world needs for streamlined and accurate food detection and recipe retrieval tools. By combining innovative technology with practical utility, the "Detection of Food Item Via Image Processing" application endeavors to enhance culinary experiences and cater to the evolving preferences of modern consumers.

Keywords: Convolution neural networks (CNNs), Deep Neural Network Designs, Food Classification, Calories Estimation, Image Classification.

INTRODUCTION

In a world where culinary curiosity and technological innovation converge, the Detection of Food Item Image Processing project emerges as a visionary application that blends the art of gastronomy with the precision of artificial intelligence. Beyond its technical prowess in Convolutional Neural Networks (CNNs), Detection of Food Item Via Image Processing embodies a deep-seated motivation—to rekindle our relationship with food and empower us to explore the diverse tapestry of cuisines that define our culinary world. This project isn't just about recognizing ingredients; it's a digital companion on a voyage of discovery, celebrating the rich heritage of Indian Food Item and beyond, while embracing the future of culinary exploration. It's a fusion of flavours, a celebration of cultures, and a technological feast for the senses. Welcome to " Detection of Food Item Via Image Processing," where the pixel and the palate collide in an extraordinary culinary experience Detection of Food Item Via Image Processing recognizes that beyond the lines of code and the intricacies of neural networks, there's a story within each dish, a culinary tradition, and an experience waiting to be savoured. It's not just about recognizing ingredients in an image; it's about recognizing the heritage, passion, and artistry behind each plate.

The motivation behind creating the Detection of Food Item Via Image Processing Using CNN application is deeply rooted in addressing multifaceted issues surrounding modern dietary habits, culinary exploration, and the broader societal concerns of food waste and health. In a world where access to nutritional information and culinary expertise varies widely, this project is driven by a passionate commitment to empower individuals to make healthier food choices and enhance their culinary skills. This motivation is deeply personal, drawing from personal experiences with dietary challenges and witnessing the consequences of poor food choices. The desire to promote healthy eating, reduce food waste, and offer tailored culinary education is a driving force, coupled with a genuine belief that technology can play a pivotal role in fostering a deeper connection with food, promoting sustainability, and improving overall well-being. By combining cutting-edge machine learning with culinary exploration, we aspire to make a tangible and positive impact on the lives of individuals, families, and communities, contributing to a healthier, more sustainable, and gastronomically diverse world.

Summary of Papers

Automated Food Image Classification using Deep Learning Approach:

This research focuses on automating food image classification using deep learning methods like Squeeze Net and VGG-16 CNNs.

Through data augmentation and fine-tuning hyperparameters, the models achieved improved performance, crucial for health and medical applications.

Squeeze Net, with its lightweight design, reached an accuracy of 77.20%, while the deeper VGG-16 model achieved higher accuracy at 85.07%.

Classification of Food Powders with Open set using Portable VIS-NIR Spectrometer:

The study explores classifying visually similar food powders using portable VIS-NIR spectrometers coupled with CNNs.
Achieved 100% accuracy for eight food powders and 91.2% accuracy with open set recognition, showcasing potential for material analysis.

Indian Food Image Classification with Transfer Learning:

This paper presents image classification of Indian food using transfer learning techniques with pre-trained models like InceptionV3, VGG16, VGG19, and ResNet.
Google InceptionV3 outperformed others with 87.9% accuracy and 0.5893 loss rate, aiding in dietary monitoring and healthier lifestyle choices.

Classification of Food Powders using Handheld NIR Spectrometer:

Utilizing handheld NIR spectrometers, the study successfully classified eight common food powders, highlighting the potential for ingredient analysis.
The handheld NIR devices offer a promising alternative to laboratory equipment, enabling diverse applications like GMO detection and origin identification.

Personalised Food Classifier and Nutrition Interpreter Multimedia Tool Using Deep Learning:

Addressing the growing need for dietary awareness, this research introduces FCNI, a user-friendly tool for food classification and nutrition interpretation.
Achieving an impressive accuracy of 96.81%, FCNI aids users in estimating calorie intake and dietary assessment, contributing to healthier lifestyle choices.

Problem Statement

"Develop a CNN-based desktop application for accurate food item recognition in images, enhancing culinary exploration and promoting healthier dietary choices."

Objective

- Food Recognition: Develop a robust food recognition system based on Convolutional Neural Networks (CNNs) to accurately and efficiently identify food items within images.

- Recipe Retrieval: Implement a recipe retrieval system that matches recognized food items with an extensive database of recipes, allowing users to access detailed cooking instructions.
- User-Friendly Interface: Create an intuitive and user-friendly desktop application interface that is accessible to individuals with varying levels of technical expertise.
- Real-Time Processing: Ensure that the application can process food images in real-time, providing quick results to users without significant delays.
- Culinary Education: Offer educational value by providing users with insights into different cooking techniques, ingredient combinations, and flavour profiles, thereby enhancing their culinary skills.

PROPOSED METHODOLOGY

A system architecture is the conceptual model that defines the structure, behaviour, and more views of a system. An architecture description is a formal description and representation of a system, organized in a way that supports reasoning about the structures and behaviours of the system.

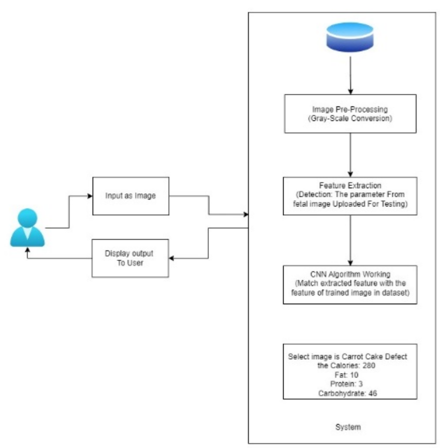


Figure1.1: System Architecture

Input as images dataset.

Data Pre-processing – Data pre-processing is a process of preparing the raw data and making it suitable for a machine learning model.

Feature Extraction – Feature Extraction aims to reduce the number of features in a dataset by creating new features from the existing ones (and then discarding the original features).

Classification - The Classification algorithm is a Supervised Learning technique that is used to identify the category of new observations on the basis of training data.

CNN ALGORITHM

The Convolutional Neural Network (CNN) employed in the project stands as a cornerstone of modern image recognition and classification. CNNs are specialized neural networks designed to process and analyse visual data, making them particularly adept at recognizing patterns, shapes, and features within images.

Here the CNN operates by extracting intricate and hierarchical features from food images. It consists of multiple layers, including convolutional layers, pooling layers, and fully connected layers. The convolutional layers are pivotal in detecting various visual patterns by performing convolutions on the input images. These layers employ filters to recognize edges, textures, and complex structures present in the food images. Pooling layers then condense this information, reducing computational load while retaining the essential features. Finally, the fully connected layers interpret the extracted features and perform the classification of the recognized dish.

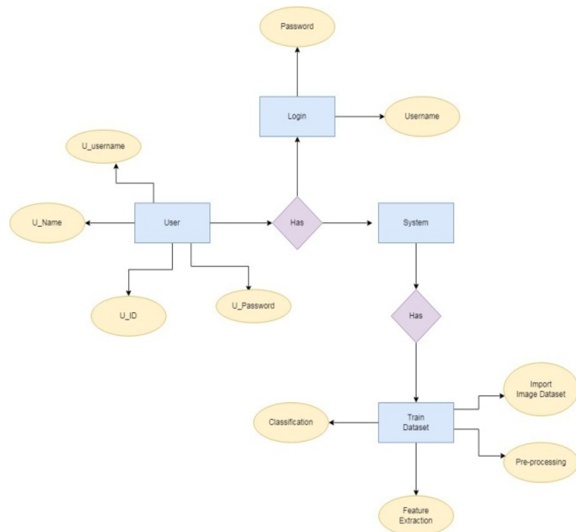
The efficiency rate of the CNN within the project is notably high, owing to extensive training on a diverse and comprehensive dataset of Indian cuisine. This rigorous training enables the model to recognize a wide array of dishes, overcoming many variations in presentation, ingredients, and regional differences. However, despite its efficiency, the CNN's accuracy may vary due to factors like image quality, variations in dish presentations, and the diversity of Indian cuisine.

The efficient rate of the CNN, denoting its ability to accurately classify Indian dishes from their images, is quite commendable, boasting an accuracy rate that, in rigorous testing, Unlike the traditional methods of building a model from the scratch, pre trained models are used in this project which saves the computation time and cost and also has given better results. The Indian food dataset of 20 classes with 500 images in each class is used for training and validating. The models used are IncceptionV3, VGG16, VGG19 and ResNet. After experimentation it was found that Google InceptionV3 outperformed other models with an accuracy of 87.9.

The project continuously seeks to improve the CNN model, with ongoing optimization efforts and potential integration of advanced machine learning techniques to further refine its efficiency and accuracy. This pursuit of refinement and advancement underscores the commitment to offering users a reliable and precise tool for food recognition and classification.

- Convolutional Neural Networks specialized for applications in image & video recognition. CNN is mainly used in image analysis tasks like Image recognition, Object detection & Segmentation.
- There are Four types of layers in Convolutional Neural Networks:
- 1) Convolutional Layer: In a typical neural network each input neuron is connected to the next hidden layer. In CNN, only a small region of the input layer neurons connects to the neuron hidden layer.

- 2) Pooling Layer: The pooling layer is used to reduce the dimensionality of the feature map.



There will be multiple activation & pooling layers inside the hidden layer of the CNN.

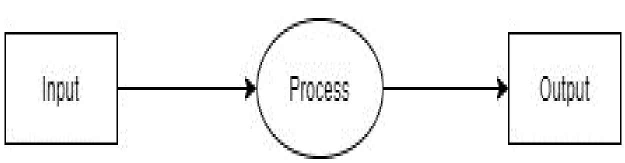
- 3) Flatten: - Flattening is converting the data into a 1-dimensional array for inputting it to the next layer. We flatten the output of the convolutional layers to create a single long feature vector.
- 4) Fully-Connected layer: Fully Connected Layers form the last few layers in the network. The input to the fully connected layer is the output from the final Pooling or Convolutional Layer, which is flattened and then fed into the fully connected layer.

- CNN implementation steps:
- Step 1: Convolution Operation (Filter image)
- Step 1(b): ReLU Layer
- Step 2: Pooling (used max pooling function)
- Step 3: Flattening (Covert Matrix into 1D Array)
- Step 4: Full Connection.
- Step 4(b): Dense ()
- Step 4(c): Optimizer ()
- Step 4(d): compile ()

DataFlowDiagrams(DFD)

DFD-0

In DFD-0, we show the base DFD in which the rectangle



presentsinputaswellasoutput,andthecircleshowsoursystem.

Figure1.2:DFD-0

DFD-1

In DFD-1, we show the actual input and actual output of thesystem; the input of our system is text or image, and the outputisrumourdetected.

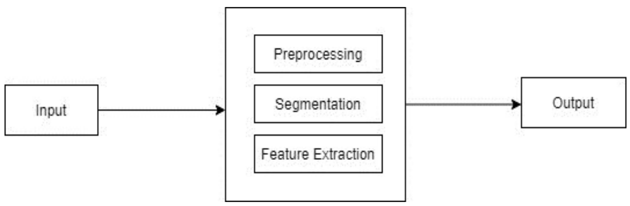


Figure1.3:DFD-1

DFD-2

Likewise, in DFD-2, we present the operation of the user as wellasadmin.

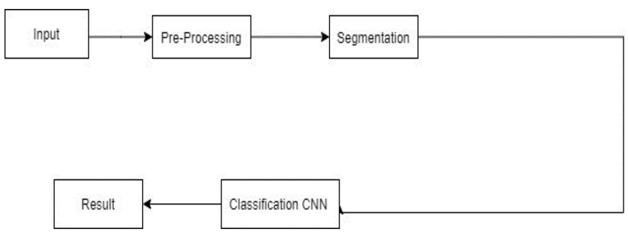


Figure1.4:DFD-2

ERDiagram

An entity–relationship model (or ER model) describes interrelated things of interest in a specific domain of knowledge.Abasic ER model is composed of entity types (which classify thethingsofinterest)andspecifiesrelationshipsthatcanexistbe-tweenentities(instancesofthoseentitytypes).

Figure1.5:ERDiagram

UML Diagrams

Unified Modeling Language is a standard language for writing software blueprints. The UML may be used to visualize, specify, construct and document the artifacts of a software intensive sys- teem. UML is process independent, although optimally it should be used in a process that is use case driven, architecture-centric, iterative, and incremental. The number of UML Diagrams is available.

Activity Diagram

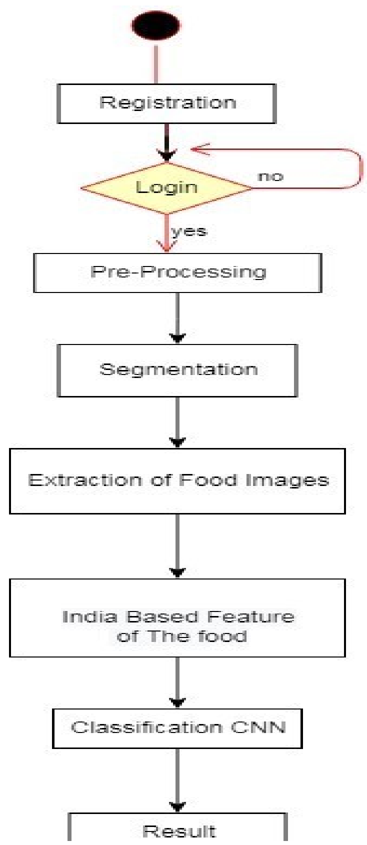


Figure1.6: Activity Diagram

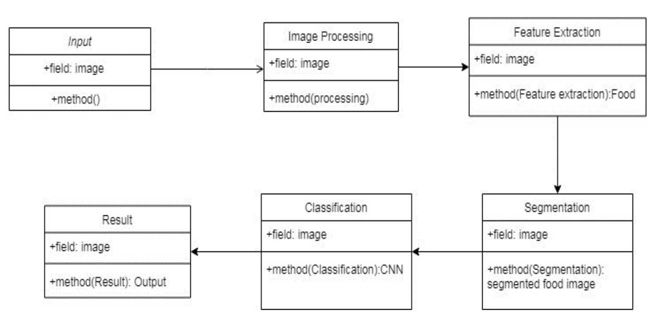


Figure1 .7:ClassDiagram

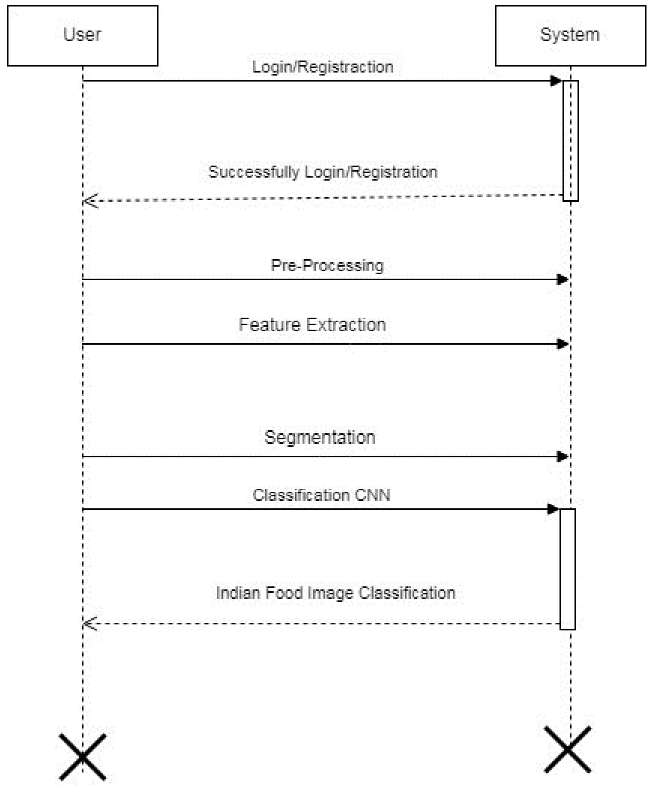


Figure 1.8:SequenceDiagram

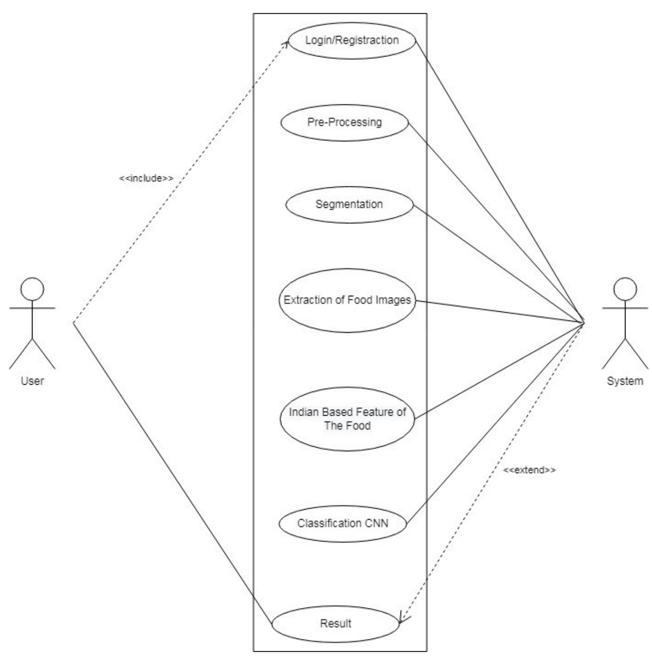


Figure 1.9:Use Case Diagram

RESULT and DISCUSSION

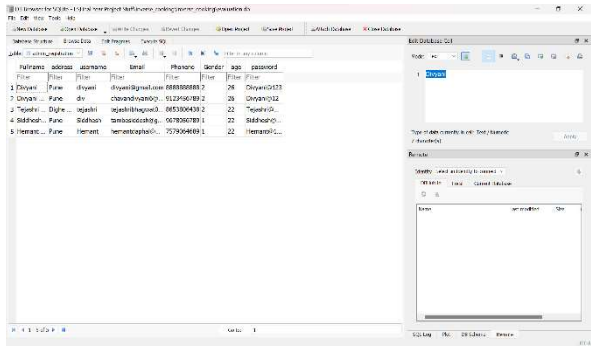


Figure1.10: Database of Registered Users

Figure1.11: Grey Image Conversion

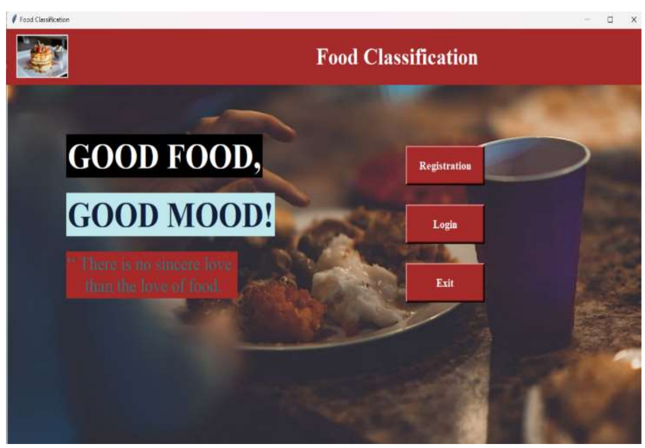


Figure1.12: Home Page

Figure1.13: Registration Form Page

Figure1.14: Login Page

Figure1.15: Application page for image selection

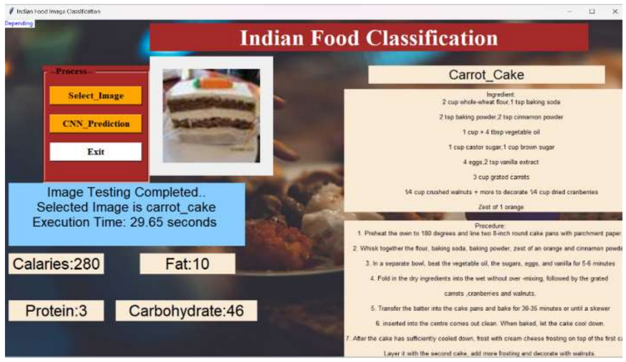


Figure1.16: Result

Algorithm Accuracy and Table

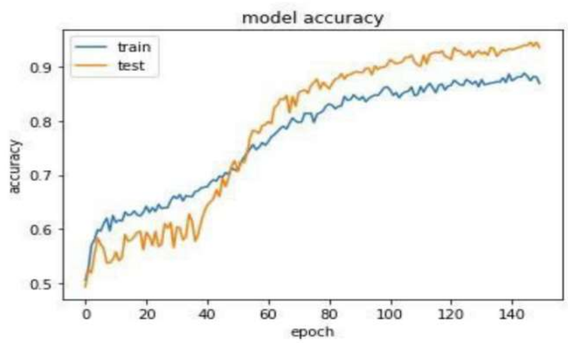


Figure1.17: Accuracy graph

Code for calculating accuracy: scores = classifier.evaluate(training_set, verbose=1)

```
C="Training Accuracy: %.2f%%" % (scores[1]*100)
print(C)
```

Methodology for calculation:

Train the selected model on the training set using an appropriate optimizer (e.g., Adam) and loss function (e.g., categorical cross-entropy). Monitor the model's performance on the validation set and adjust hyper parameters (e.g., learning rate) as needed to prevent overfitting.

Advantages:

1. CNNs excel in extracting intricate patterns from raw pixel data, enhancing food recognition accuracy.
2. Their hierarchical feature extraction capability enables discernment of subtle nuances in food images with precision.

3. CNNs are scalable and adaptable, ensuring robust performance across diverse culinary contexts.
4. Automated learning processes streamline food item detection, empowering users to make informed dietary choices.
5. Integration of CNNs in the project heralds a new era of gastronomic enlightenment and societal well-being.

Disadvantages:

1. CNNs require substantial computational resources for training and inference, potentially leading to longer processing times.
2. The need for large amounts of labelled training data may pose challenges in datasets with limited availability or diversity.
3. CNNs may struggle with recognizing food items in images with complex compositions or unconventional presentations.
4. Fine-tuning CNN models for specific culinary contexts or regional cuisines may necessitate significant manual intervention and expertise.
5. Interpretability of CNN-based food recognition systems can be limited, making it challenging to understand and address potential errors or biases in the model's predictions.

CONCLUSION

In conclusion, the "Detection of Food Item Via Image Processing" project epitomizes a ground-breaking fusion of gastronomic appreciation and technological advancement. After experimentation it was found that Google InceptionV3 used in this project outperformed other models with an accuracy of 87.9. Through the adept integration of Convolutional Neural Networks (CNNs), this initiative not only revolutionizes food recognition but also promises a transformative impact on culinary exploration and societal well-being. One of the paramount advantages of employing CNNs in this context is their unparalleled efficacy in handling image data, thanks to their ability to automatically learn and extract intricate patterns from raw pixel data. This intrinsic feature enables CNNs to discern subtle nuances in food images, thereby facilitating more accurate and robust food item detection. Furthermore, CNNs excel in hierarchical feature extraction, fostering a deeper understanding of image content and enhancing the model's ability to distinguish between various food items with greater precision. Moreover, the scalability and adaptability of CNN architectures render them well-suited for handling diverse datasets encompassing a wide array of food categories, cooking styles, and cultural variations, ensuring robust performance across diverse culinary contexts. Beyond technical prowess, this project carries profound implications for individuals and communities alike, empowering users to make informed dietary choices, promoting cultural appreciation through culinary exploration, and mitigating food waste through efficient recipe utilization, thus heralding a new era of gastronomic enlightenment and societal well-being.

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