

# RWMF: A Real-World Multimodal Foodlog Database

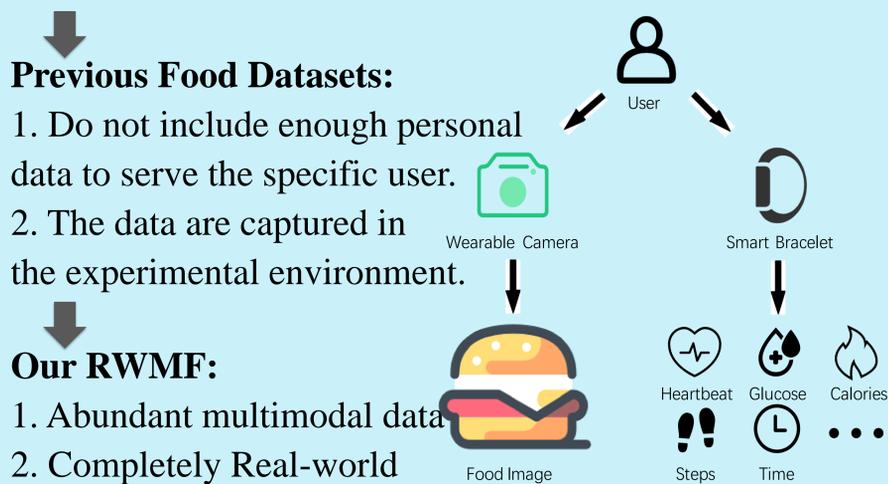


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## Introduction

### Intelligent Diet Assistant:

Need multimodal data like foodlog and personal data.



## Results

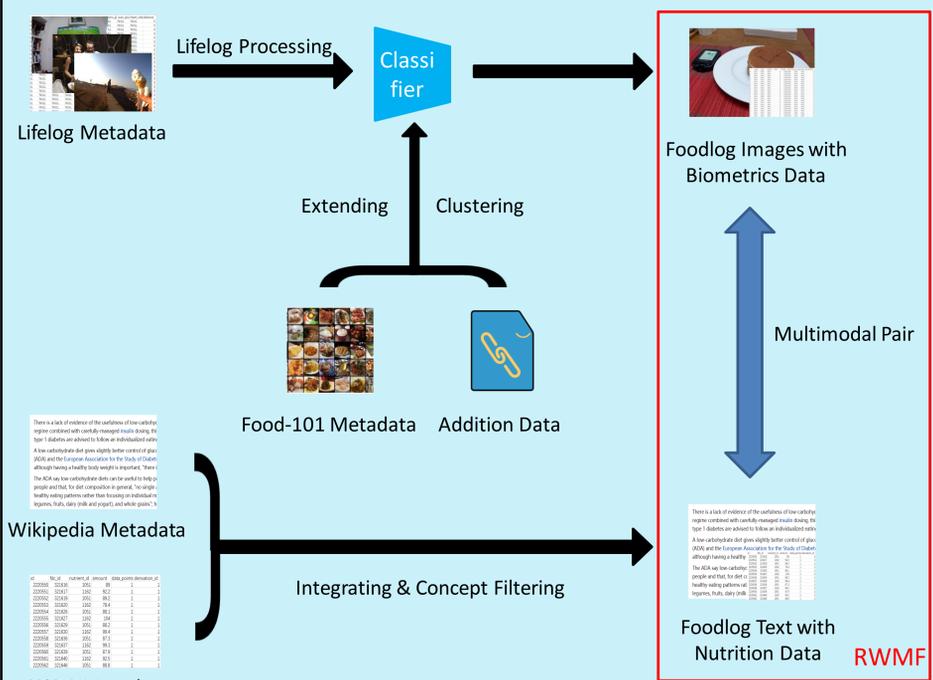
The established RWMF includes 7500 multimodal pairs.

Each pair:  $\left\langle \begin{array}{l} \text{a food image with personal biometrics data} \\ \text{a textual food description with food nutrition data.} \end{array} \right.$   
Three health-related main categories: Healthy, Overweight and Other.

Comparison of food classification results using different methods

Datasets	Methods	Accuracy	Precision	Recall	F1
RWMF	SVM	83.97%	0.75	0.71	0.73
	SVM-fusion	85.21%	0.78	0.74	0.76
	VGG	76.84%	0.45	0.58	0.51
	ResNet-50	80.26%	0.65	0.66	0.65
	Inception-v3	82.13%	0.70	0.73	0.71
Food-101	ResNet-50	90.64%	0.85	0.86	0.86

## Establishment



The pipeline of establishing RWMF, including various preprocessing methods like GCN etc.

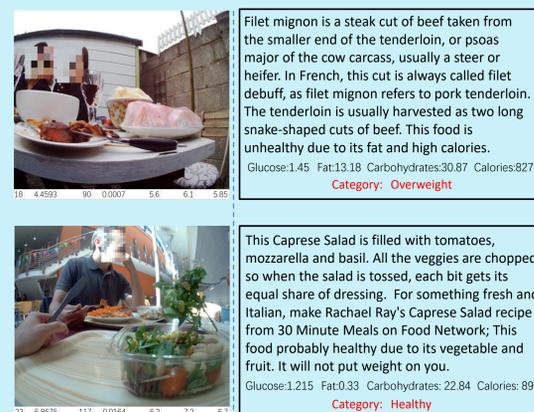
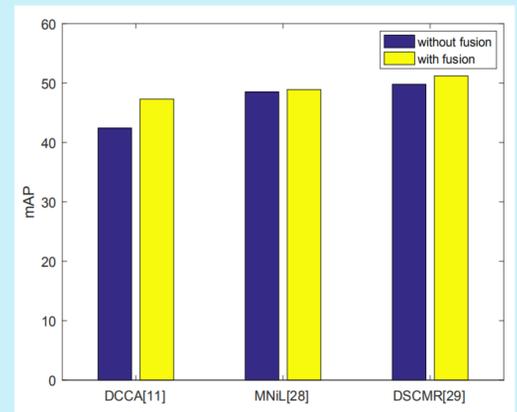


Illustration of classification and retrieval results



Comparison of different cross-modal retrieval methods in terms of mAP

## Demonstration

There are limitless other common variations, including varying the leaf, adding meat such as grilled chicken or bacon, or omitting ingredients such as anchovies and eggs. This is a concern with many similar dressings that are emulsified with eggs. Many variations of this salad exist; yogurt is sometimes substituted for the eggs to maintain a creamy texture and others call for using mayonnaise. 384 calories include, fat:33.5 g carbohydrates:16.3 g protein:5.8 g. The suitability of this food for diabetes is depend on its personal recipe.

	glucose	fat	carbohydrates	calories
	0.475	33.5	16.3	384

**Personal Biometrics data**

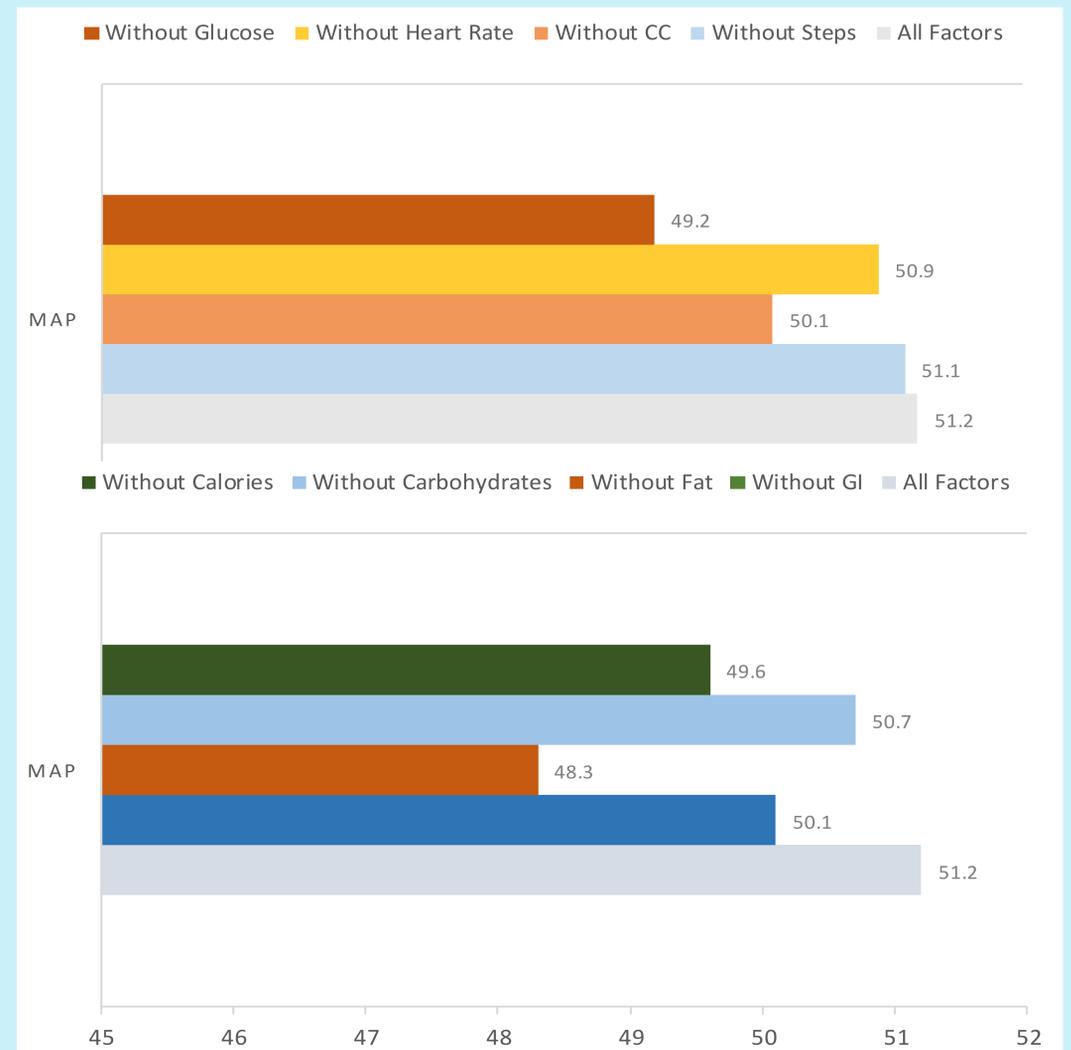
	steps	calories	heart_rate	distance	historic_glucose (mmol/L)	scan_glucose (mmol/L)	aver_glucose (mmol/L)
	0	1.4208	71	0	5.9	9.1	7.5

**Food Nutrition data**

Frying the potatoes twice gives these french fries a crispiness not normally achieved in home cooked fries. The first frying is done at a lower temperature, which softens the potato and prepares the starchy surface for the second frying's crispification. These foods tend to contain a lot of fat because of their frying properties. 471 calories include, fat:44.1 g carbohydrates:18.6 g protein:2.2 g. This food is not suitable for diabetics.

	glucose	fat	carbohydrates	calories
	0.86	44.1	18.6	471

	steps	calories	heart_rate	distance	historic_glucose (mmol/L)	scan_glucose (mmol/L)	aver_glucose (mmol/L)
	0	1.4082	82	0	6.2	8.6	7.4



The performance cross-modal retrieval when each kind of data is removed. The CC means the calories consumption and the GI means the Glycemic Index.