# SafeShelf

Personalized Recipe Recommendations

Developed by:

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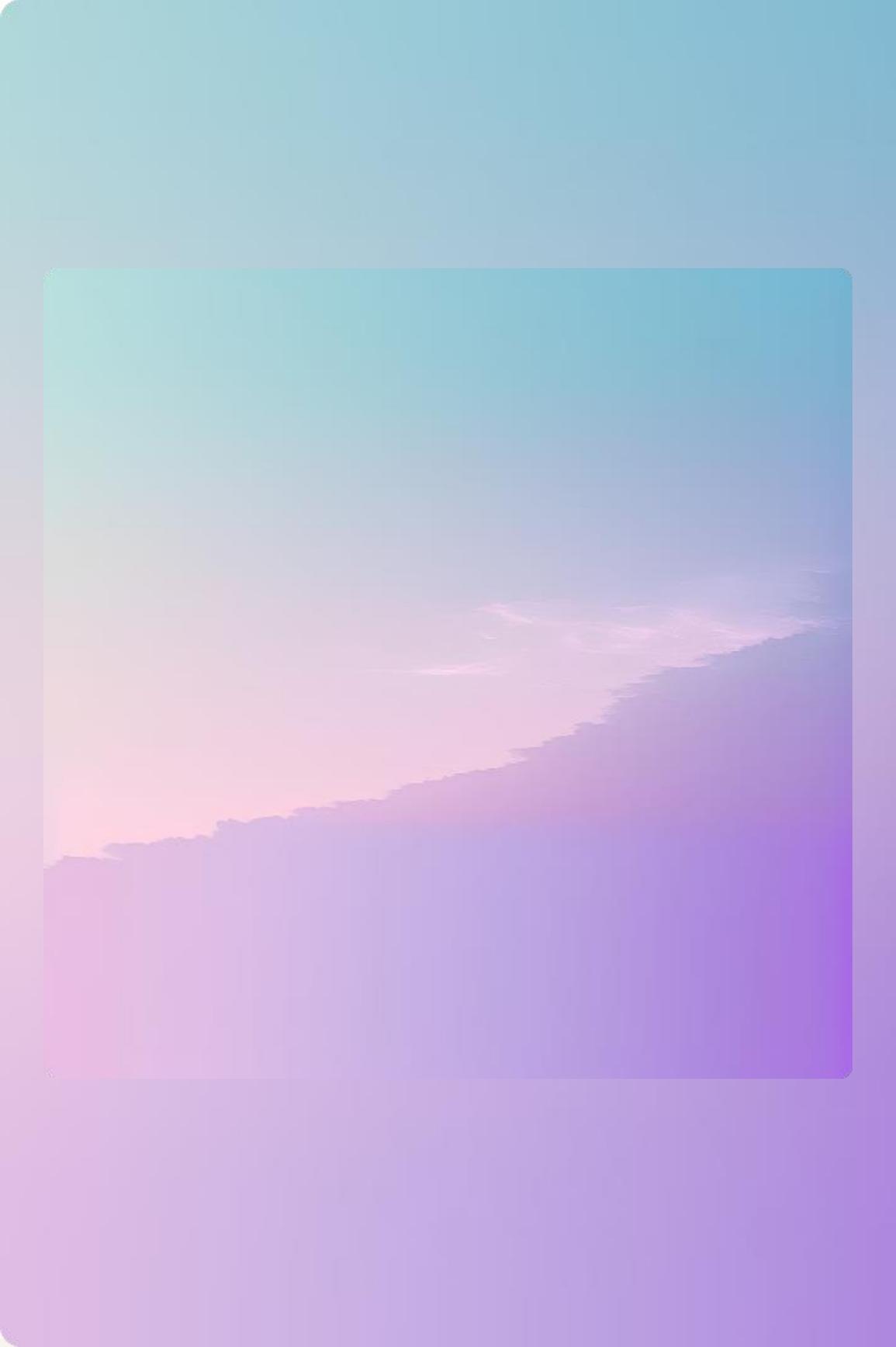
The Problems

1   Food Waste

Globally, a significant portion of food is wasted due to improper storage and forgotten ingredients.

2   Recipe Inspiration

Finding new and exciting recipes can be challenging, leading to repetitive meals and culinary boredom.

3   Food Budgeting

Overspending on groceries due to impulsive purchases and lack of awareness of available ingredients.

4   Unhealthy Eating

Lack of knowledge about healthy dietary options and proper portion control.

Jamie's Cranberry Spinach Salad ▶
★★★★★ 999+
Recipe by Jamie Hensley

Italian Sausage Soup ▶
★★★★★ 999+
Recipe by SALLYJUN
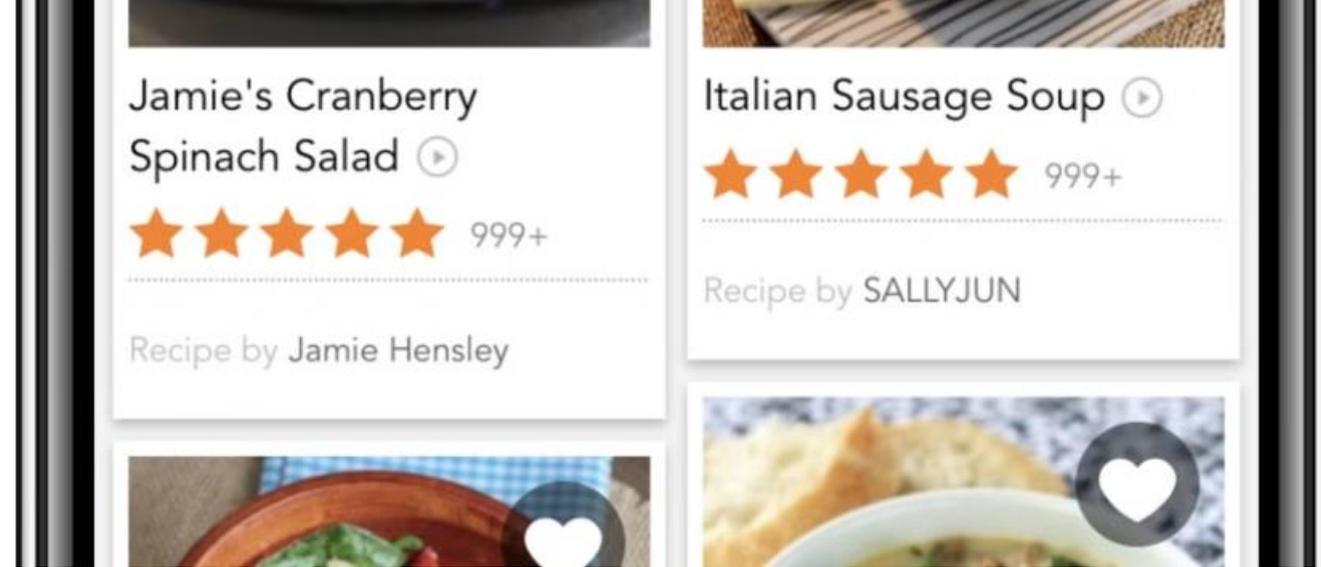
Key Features of the SafeShelf Platform

Receipt Scanning

Effortlessly capture your grocery list by scanning receipts with the SafeShelf website

Expiration Date Tracking

Automatically monitor the expiration dates of your ingredients, ensuring freshness and reducing waste

Personalized Recipe Recommendations

Receive tailored recipe suggestions based on the ingredients you have available

Dietary Customization

Adjust your recipe recommendations to fit your dietary preferences, allergies, and restrictions

Technological stack

Backend

Java 21

Spring Boot
Spring Secure

Python 3.8

Database
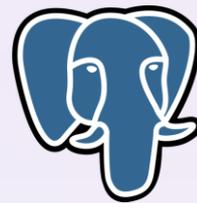
PostgreSQL

Chroma

Frontend
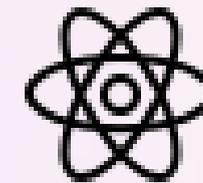
React

HTML

CSS

Scanning Receipts to Get Product Lists

1

Receipt Scanning

Users scan their receipts with the SafeShelf app.

2

Product Database

The extracted product names are compared against a comprehensive database.

3

Product List Generation

A complete list of products purchased is generated and displayed in the website.

Food Storage: expiration dates

USE BY 24 AUG

BEST BEFORE 16 OCT

USE BY vs. BEST BEFORE

you've got until the end of this date to use or freeze the food before it becomes too risky to eat

you can eat food past this date but it might not be at its best quality

Accurate Expiration Date Determination
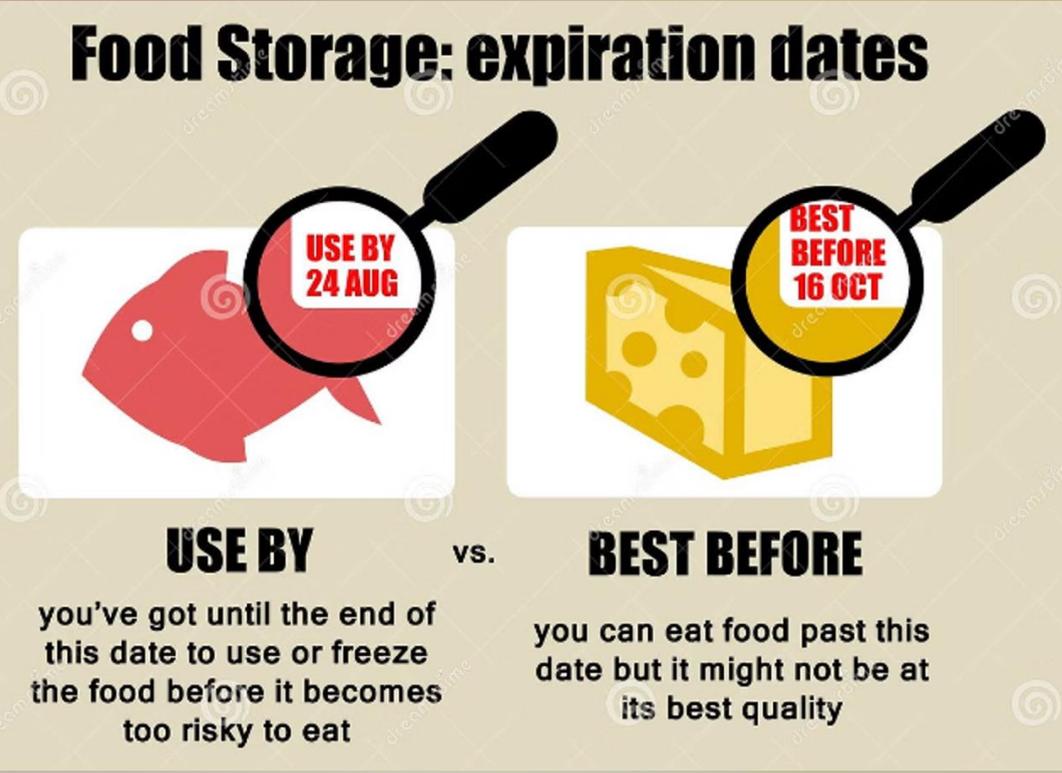
Product Type	Expiration Date Determination Method
«Honest Sign» system products (milk, water, etc.)	User input (manual or automated based on product type)
Other products	User input (manual or automated based on product type)

Personalized Recipe Recommendations

Ingredient Matching

The ML analyzes the user's available ingredients.

Recipe Database

It matches the ingredients with a vast database of recipes.

Dietary Preferences

The app considers dietary preferences, allergies, and restrictions.

Personalized Recommendations

The system recommends relevant and enticing recipes based on the user's unique dietary needs and available ingredients.
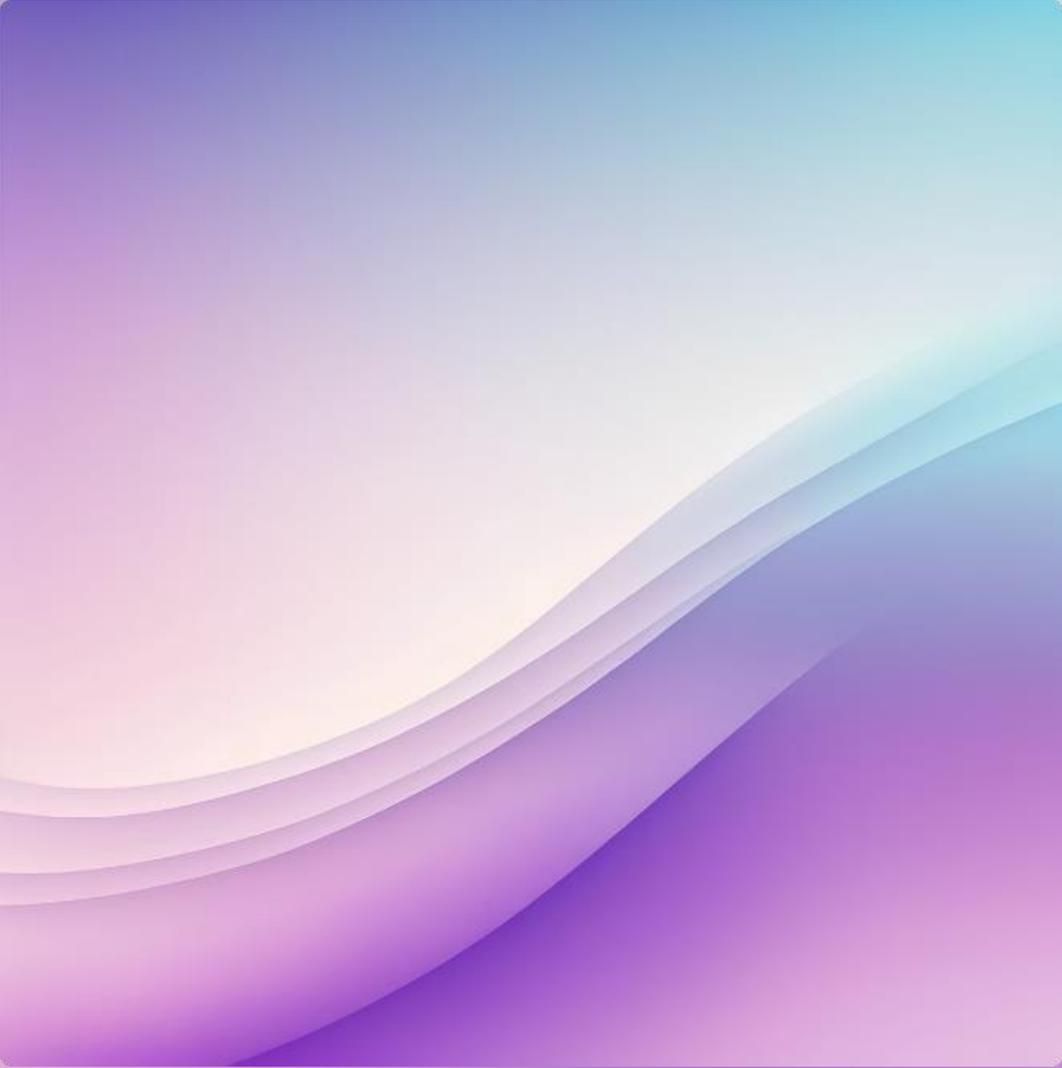
DEMO
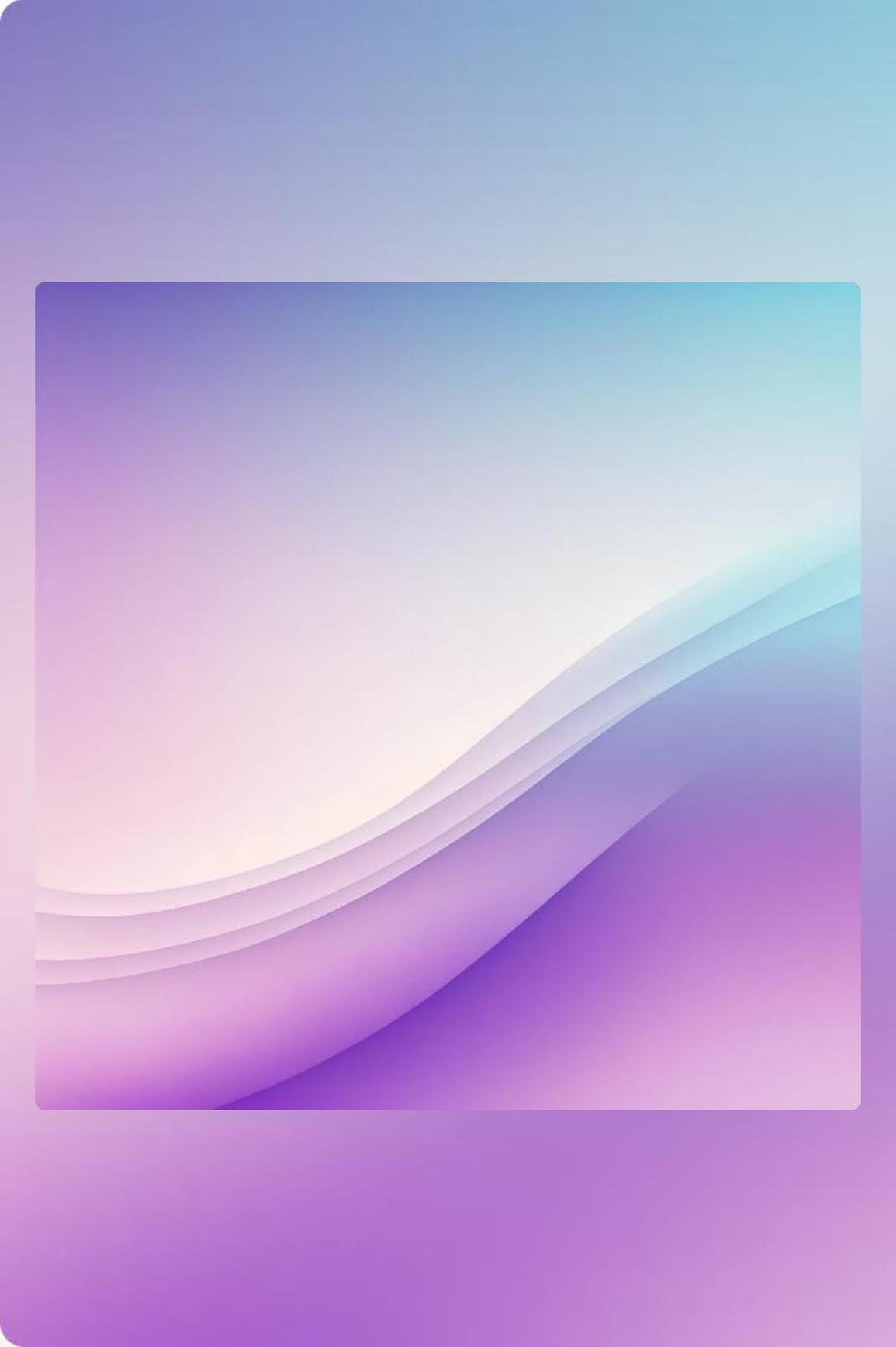
Next Steps

- expanding the recipe database

- integrating with meal planning services

- exploring machine learning algorithms to optimize recipe recommendations

Thank you for your attention

Any questions?