

# DIGITAL FOOD INTAKE RECOGNITION & MONITORING

**USING FOOD PICTURES** 

The system that nutrition experts need to boost the quality of information and improve people's life.

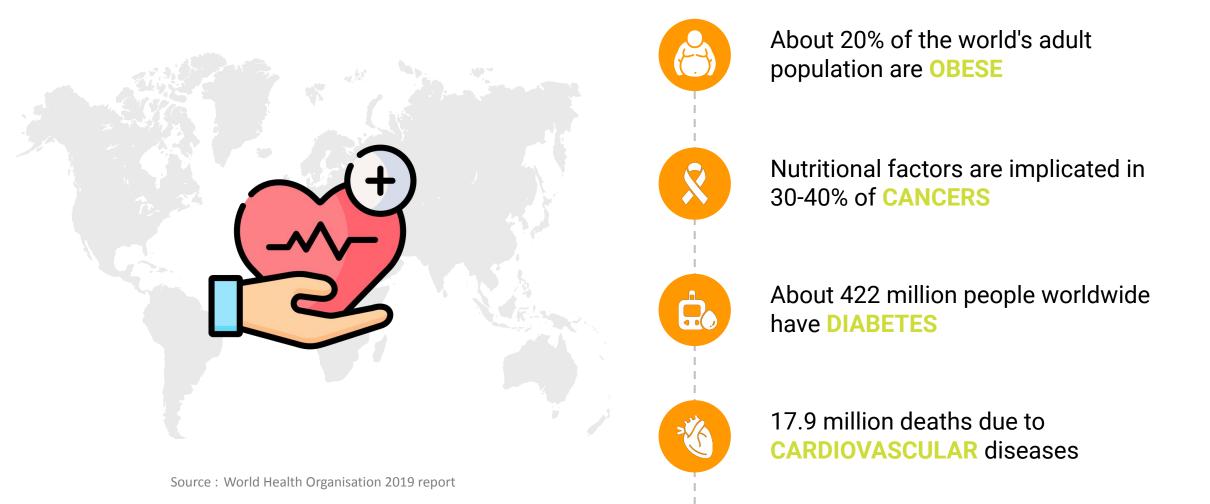
# EAT BETTER. LIVE BETTER.

www.logmeal.com



# THE PROBLEM. PEOPLE'S HEALTH.





**OUR MISSION.** EAT BETTER. LIVE BETTER.

# THE PROBLEM. NUTRITION EXPERTS CHALLENGES.







- Users **Forget** what they eat
- Don't know the Ingredients
- Don't know the **Quantities**
- **Dietary** preferences and needs
- Resistance to change

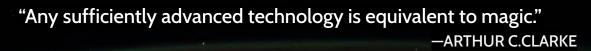


- Need to **Calculate Manually**
- Set Objectives and follow-up
- Own Recipes developed by experience
- Different **Monitor Level** for each user
- Give Personalized service to all users



- Teach & Change habits
- Improve & Control Patients
- Manage new users digitally
- Loyalty programs







LogMeal is transforming the Nutrition industry by facilitating Artificial Intelligence, computer vision and Data Processing technology solutions providing fundamental value to professionals that allows them to offer personalized and tailored solutions for people, in the field of nutrition, for health, sport & wellness.

LogMeal transforms self-service restaurants & catering companies with their self-checkout system for auto-payment

Our societal & economic impacts can be associated to the goals SDG3, SDG12, SDG17.

# THE SOLUTION. "LOGMEAL API" ALGORITHMS FOR FOOD RECOGNITION.





#### **FOOD TYPE DETECTION**

Detecting prepared foods, beverages, fresh, vegetables, fruits and more.



#### **FOOD GROUP DETECTION**

Detecting basic food groups. Ideal for generating food records and food diaries.



#### SINGLE PLATE RECOGNITION

Detecting +1,300 dishes local and international from any cuisine in the world.



### **SEVERAL DISHES RECOGNITION**

Detecting several dishes and all the ingredients in the dish.



### **INGREDIENT INFORMATION**

Extract the list of ingredients present in the dish from the image as well as their standard quantities.



#### **NUTRITIONAL INFORMATION**

Providing nutritional information (37 Micro and Macro Nutrients) based on ingredients.



### **FOOD WASTE**

With a second picture (after) get all information about food waste.



### **FOOD QUANTITY ESTIMATION**

Calculating quantity of different food elements directly from the pictures.

DIGITAL FOOD INTAKE RECOGNITION & MONITORING integrated into any HEALTH-SPORTS-WELLNESS APP, WEBSITE or SOFTWARE.



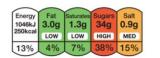














**CLIENT RECIPES DDBB** 

# LogMeal

# WHAT LOGMEAL API ALGORITHMS TELLS YOU USING A PICTURE.



## **Food Type:**

Prepared dish



### **Food Groups:**

Noodles/pasta, meat, dairy products



### Dish:

Spaghetti carbonara

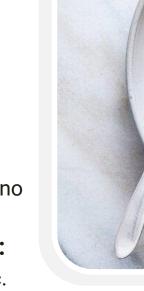


### **Ingredients:**

Eggs, olive oil, garlic, black pepper, white wine, parmesan cheese, spaghetti, pancetta, grated pecorino



**Nutritional info.** (37 micro & macro indicators): Energy 710,7 kcal, Protein 26,6 gr, Carbs 85,67 gr, etc.





# **Food Quantity:**

Spaghetti Carbonara 273 gr.

## **FEATURES**

### All features are available on our website:

- **✓** Food Type Recognition
- **✓** Food Group Recognition
- Several Dishes Recognition
- ✓ Ingredients Information
- Nutritional Information
- ✓ Intakes' Ingredients Edition
- ✓ Recommended Daily Intake
- Remaining Daily Intake
- ✓ Intakes' Nutrition History
- ✓ Intakes' Occasion Detection
- Nutritional Goals
- Manual Intakes
- ✓ Custom Recipes
- ✓ Favorite Meals
- Units of Measurement
- Easy salt/sugar/oil Modulation
- External Managers (for Health Professionals)
- **✓ Food Restrictions and Diet Labels**
- ✓ Variety Score
- Nutritional Scoring
- ✓ Recipe and Dish Recommendations
- **✓** Food Quantity Estimation
- ✓ Food Waste Estimation





We are constantly working to improve our services based on the suggestions of our customers.

**New Features - Recently Released** 

- ✓ Food preferences
- ✓ Food allergies / intolerances
- ✓ Dietary Variety Score
- Recommendation of Recipes (based on user preferences and history)
- ✓ Edition of consumed ingredients and quantities
- Asing dishes to users in the future, or in the past if missing
- Quantity estimation
- Leftovers
- ✓ Actual Intake (with 2 pictures: initial final)

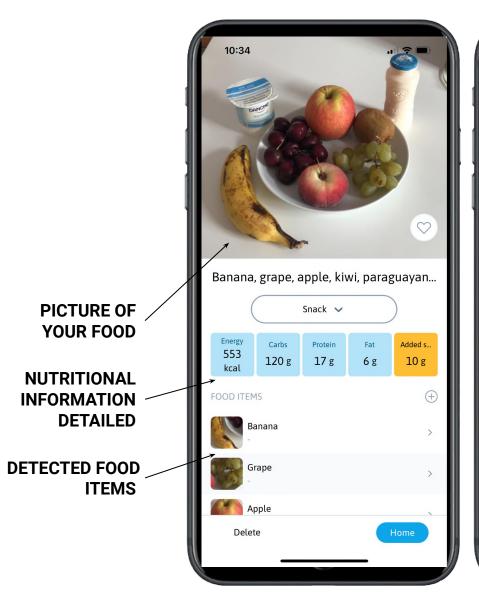
**New Features - Work in Progress** 

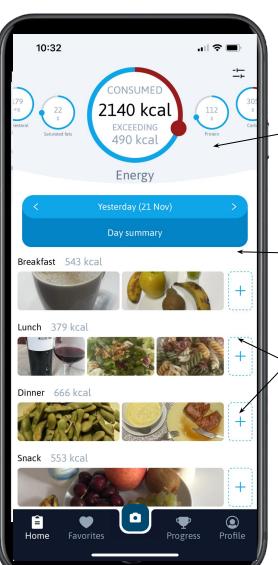
- Personalized Food Recognition (based on history)
- ✓ Personalized Ingredients Recognition (based on history)
- Geolocation

## THE SOLUTION.



# "LOGMEAL APP" USERS TAKE PICTURES & MANAGE OBJECTIVES.





OBJECTIVES
CALORIES
PROTEINS
37 MICRO+MACRO
INDICATORS

**CALENDAR** 

ALL INTAKES, BREAKFAST, LUNCH, SNACKS, DINNER (Including ingredients per dish)











# Referrals: European project Validithi 2018 & Int. Papers













### **COMPARISON RESULTS**

With all this in mind, in this project we compared the use of LogMeal's automated food
recognition log with the nutritional values extracted by a 24-hour recall urine test. Here
you can see the comparison of the results of one of the European projects we did with
hospitals and universities in the Netherlands.

### INTERNATIONAL PAPERS (+30 food-related papers):

**Selected Food-Related Papers:** 

paper\_logmeal\_1.pdf , paper\_logmeal\_2.pdf , paper\_logmeal\_3.pdf

Listing of Dr.a Petia Radeva's (Full Professor UB) repository of AI Articles, Computer Vision, by Dr.a Petia Radeva

https://dblp.org/pid/r/PetiaRadeva.html

Papers List AI, Computer Vision, from Dr. Marc Bolaños PhD in Computer Vision "Deep Multimodal Learning for Egocentric Storytelling and Food Analysis" <a href="https://dblp.org/pid/147/3344.html">https://dblp.org/pid/147/3344.html</a>

Dr. Petia Radeva, professor and head of the Computer Vision Department at U.B. (University of Barcelona).

http://www.ub.edu/cvub/petiaradeva/?p=36

### LinkedIn profiles:

Petia Radeva: https://www.linkedin.com/in/petia-radeva-71651334/

Marc Bolaños: https://www.linkedin.com/in/marc-bola%C3%B1os-sol%C3%AO-926b7555/

Eric Verdaguer: https://www.linkedin.com/in/eric-verdaguer-jimeno/

		LogMeal algorithm	24-h recall
	Energy, kcal	1976 [1436-2896]	2157 [1754-2427]
	Protein, g	81 [47-119]	81 [64-100]
	Carbohydrate, g	216 [162-333]	243 [195-289]
	Fat,g	73 [54-114]	88 [68-100]
	Saturated fatty acids	32 [19-46]	30 [21-39]
	Mono and disaccharide, g	98 [70-154]	52 [42-114]
	Fibre, g	20 [14-27]	21 [16-26]
	Sodium, mg	1954 [1514-2961]	1910 [1552-2472]
	Calcium, mg	941 [661-1254]	1035 [622-1159]
	Potassium, mg	3140 [2411-4692]	3171 [2651-3815]
	Phosphorus, mg	1608 [960-1892]	1465 [1155-1661]



# LogMeal KIOSK

# Touchless Self-Checkout System

- Menu Recognition
- Self-Checkout
- Nutritional Information
- \*Actual Intake
- 100% connected
- Business Intelligence
- ✓ Plug & Play
- Cloud Solution



# LogMeal Kiosk Payment + Actual Intake + Food Waste







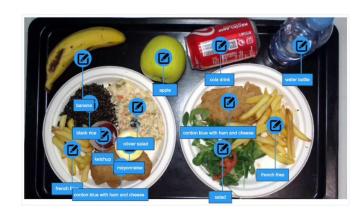


### **PLACE & IDENTIFY**



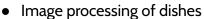








### **AUTO-SCAN ALL DISHES**



- Assign to user/patient
- Control what must be served





**AUTO-SCAN AFTER SERVICE** 





**PAY & INFORM** 









**ESTIMATED ACTUAL INTAKE** & FOOD WASTE

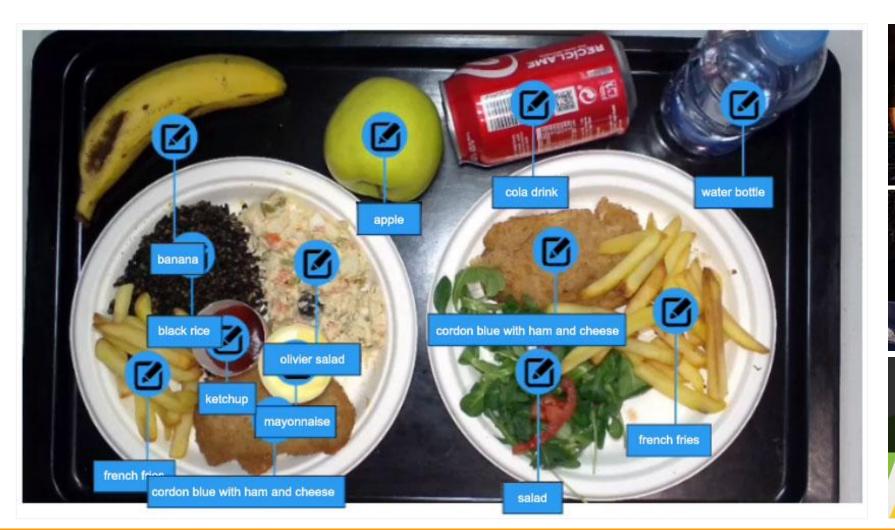
**SCAN TO RECOGNISE & ASSIGN NUTRITION** 

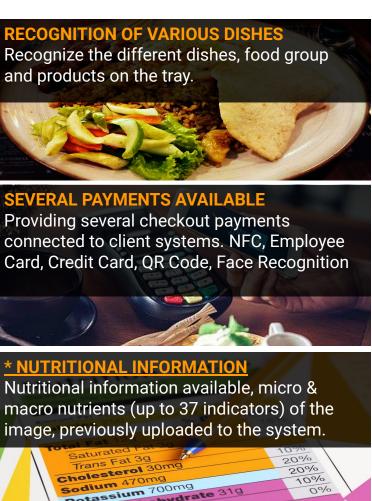
One photo to analyze the user's tray.

**ACTUAL INTAKE & FOOD WASTE** Second photo to analyze Actual Intake & Food Waste.

# LogMeal

# LogMeal Kiosk: Dishes / Menu Recognition, Payment, Nutritional Info





\* NO LIMITATION TO ADD, COMPOSE & COMBINE ANY KIND OF FOOD, BEVERAGES, RAW FOOD, MULTIPLE DISHES ON ONE OR SEVERAL PLATES. NO RESTRICTIONS TO LEARN & RECOGNISE FROM ANY DISHES IN THE WORLD WITH THEIR OWN LOOK

# LogMeal Kiosk Anonymize (gray-out) confidential data in pictures (faces & text)







PRESERVE GDPR - HIPAA - PHI & AVOID DISPLAYING CONFIDENTIAL AND COMPROMISING INFORMATION

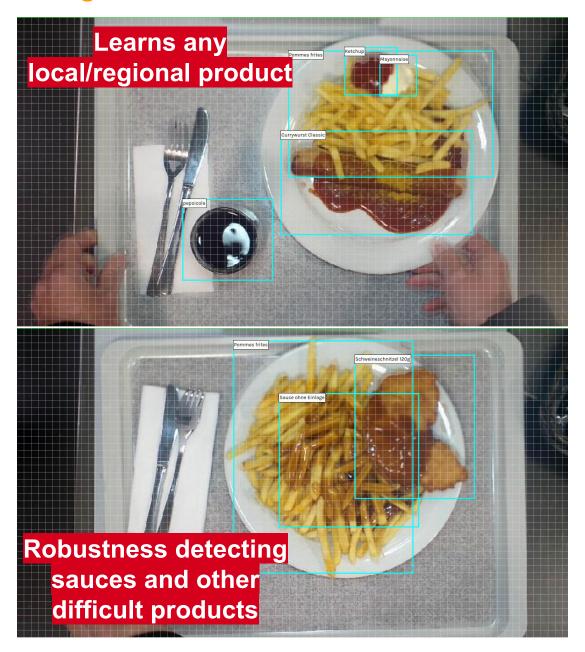


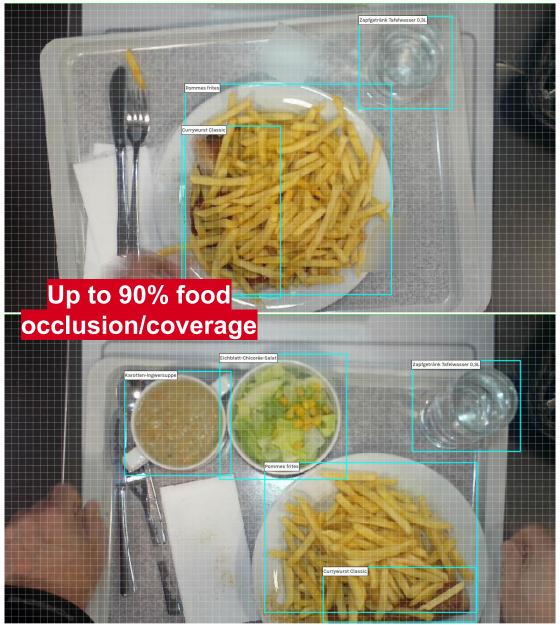
# LogMeal Kiosk SELF-SERVICE RESTAURANTS/CANTEENS FOOD SAMPLES





# LogMeal Kiosk SELF-SERVICE RESTAURANTS/CANTEENS FOOD SAMPLES





# **LogMeal Kiosk HEALTH & OPERATIONS IMPROVEMENTS**



It has never been easier and more accurate to manage and obtain information from the entire process chain of a hospital's food and nutrition chain.

# **Initial image:**

- Automatic verification "double check" that the meal served is the one planned by the nutrition professional.
- ✓ Alerts (visual and sound) if there is a human mistake in any food/dish or quantity
- Automatic upload of the meal served to the patient profile.

# **Second image:**

- ✓ Patient's leftovers
- Actual intake of the patient and automatic upload to patient profile.
- ✓ Identification of nutritional deficiencies of the patient



# LogMeal Kiosk FOOD WASTE TRACKING SOLUTION FOR RESTAURANTS & KITCHENS



# Food waste management software, providing solutions for every kitchen.

From small kitchens, dark-kitchens, cafeterias, hotels, LogMeal will help your team record food waste seamlessly.

### In kitchen reporting Analytics for Enterprise Seamless integration

Make data-driven decisions with food waste tracking analytics
Discover actionable insights designed to drive change at scale across your kitchens. The LooMeal dashboard and our food waste tracking software, underpin all of our solutions.

# **LogMeal Kiosk FOOD PLATING FOR HOSPITALS**





At the end of the plating line a photograph is taken of the tray before placing on the tray trolley.

When tray returns to the kitchen, before clearing the tray, it is deposited back into the LogMeal Kiosk.



# LogMeal Kiosk FOOD ATHLETES MANAGEMENT FOR SPORTS CLUB



The athletes fills its tray and drops into the Kiosk, a photograph is taken of the tray before eating.

When finished, before deposited back, takes a second picture with the LogMeal Kiosk to recognise the leftover and calculate the Actual Intake.

# **LogMeal Kiosk FOOD RECOGNITION SPEED ANALYSIS**

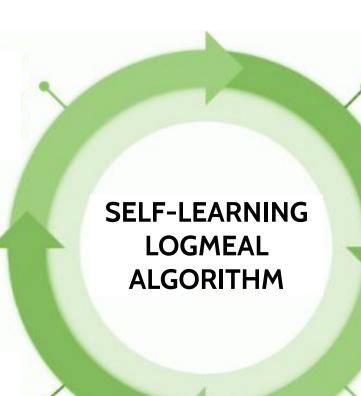


# RECOGNITION ACCURACY \* WITH ONLY 3 IMAGES $\rightarrow$ 87,8% - WITH +50 IMAGES $\rightarrow$ 98.67%.



### **SELF-CHECKOUT**

In the case of a new dish or a not automatically recognized dish or product, the user can inform it on the screen.



### MANUAL CORRECTION

Experts analyse and validate new images to constantly increase their reliability range.





# RE-TRAINING OF SYSTEM

New images of dishes or menus are incorporated into LOGMEAL to retrain the system.

### LOG IN DAILY MENU

Automatic data entry for registering and changing menus or dishes from the restaurant / company's own system.



# **LogMeal Kiosk FOOD RECOGNITION SPEED ANALYSIS**



Assuming a client might require a minimum of 10 seconds and a maximum of 15 seconds to complete a purchase, we could say that 1 Kiosk could serve between 4 to 6 clients per minute or 240 to 360 per hour. This means that if we put 2 Kiosks simultaneously, they could serve between 8 to 12 clients per minute or 480 clients per hour or 720 per hour.

**TOTAL SYSTEM FOOD DETECTION**(Take picture + Detect & Recognise food)

4.4 seconds

**USER PAYMENT INTERACTION** 

6.3 seconds

**TOTAL PROCESS 1 CLIENT** 

10.7 - 15 seconds

**TOTAL CLIENTS (from 1 to 8 devices)** 

from 240 to 2880 clients per hour



# LogMeal PLATFORM for professionals

### **FOLLOW-UP & MANAGEMENT:**

- ✓ GROUPS
- ✓ END-USERS (PATIENTS, CLIENTS, ATHLETES, etc)
- ✓ FOOD INTAKE LOGS
- ✓ ASSIGN INTAKES
- ✓ SET BODY MEASUREMENTS
- ✓ REPORTS (DAILY, WEEKLY, FOOD GROUPS)
- ✓ COMPANY SPECIFIC RECIPES
- ACTUAL INTAKE AND FOOD WASTE

### **SET GOALS:**

- MONITOR DIET
- ✓ UP TO 37 NUTRITIONAL INDICATORS INCLUDING MICRO & MACRO NUTRIENTS (MANUAL OR AUTOCOMPUTE)
- ✓ COMPARE
- ✓ ALERTS & WARNINGS
- ✓ CROSS-REFERENCE WITH HISTORY





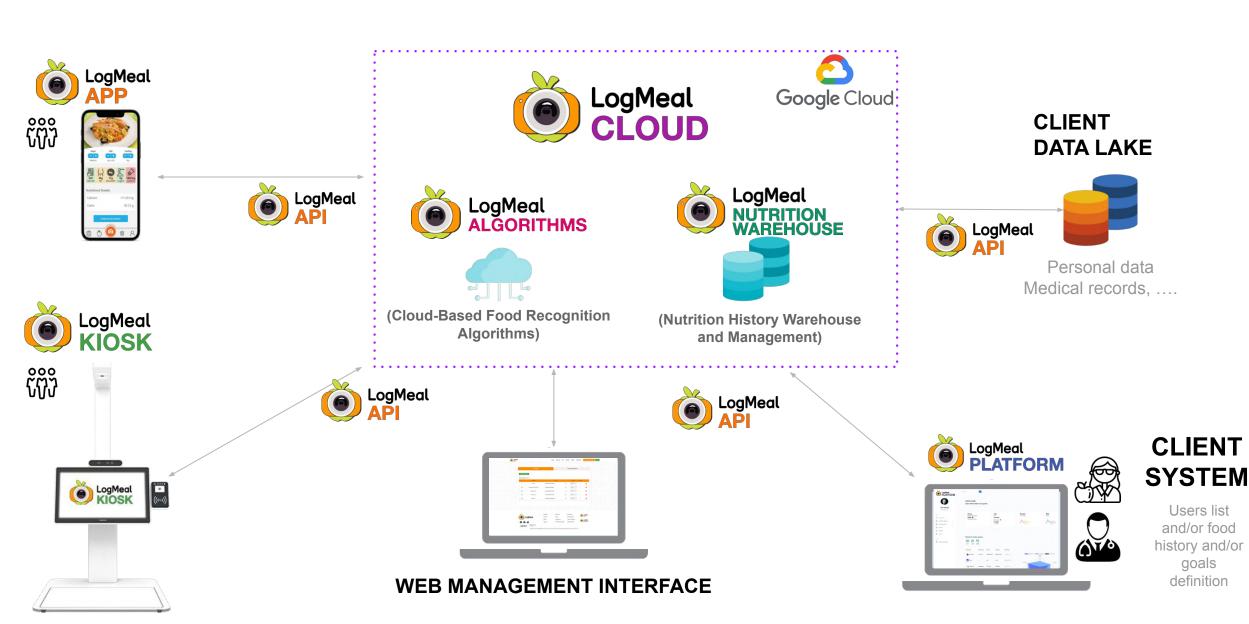
# **LogMeal PLATFORM:** for PROFESSIONALS



# **FULLY SCALABLE. LOGMEAL API**



goals



# **MANAGING TEAM**



PETIA RADEVA

PhD CVC-UB **R&D Advisor Co-Founder** 



ERIC VERDAGUER

MBA **CEO Co-Founder** 



MARC BOLAÑOS

PhD in DL & CV
CTO
Co-Founder

# **PRODUCTION TEAM**



FERNANDA PEREZ

Machine Learning Engineer



LogMeal

**PANALSOFT** 

Software Engineer APP company

# **ADVISORY BOARD**



CARME VIDAL

Full Professor UB **NUTRITION** 



ASCENSIÓN MARCOS

Research CSIC **NUTRITION** 



CHEMA COBO

PhD Pharmacy **NUTRITION** 



**JORDI SERRANO** 

Medicine-Surgery GLOBAL HEALTH



ALEJANDRO NAVARRO

MBA & mentor **GROWTH** 

## **ABOUT US.**





### **Experts in food recognition**

Food API detects over **1300 different dishes** using the biggest food image dataset in the world.

**+25 international papers** about food recognition.





### Years of experience in computer vision

**+30 years of experience** in computer vision both on the industrial and on the academic sectors.

Developing Deep Learning algorithms since 2012 IP Registered - http://hdl.handle.net/2445/116266



### **Successful stories**

Our solutions have been applied on several **EU projects and contexts**.

Tracking for the **elderly**; to medical solutions like nutrition estimation for **diabetes** or **renal disease patients**; to **autonomous checkout** devices for **self-service restaurants**.



## INTERNATIONAL PRIZES





**Personalised Nutrition for All!** 

EIT Food Foodvalley Food Innovation Hub Europe Challenge 2022 TWINNER



**Healthy Living Prize CARGILL** 

Singapore Week Innovation & Technology 2021 \*\* WINNER



**Food Recognition & Nutrition** 

ELECTROLUX Challenge 2022 Y WINNER



**Hub Health & Science** 

**BNEW Startup Innovation 2021 Finalist** 



**eAWARDS EVERIS** 

Health & Tech 2021 Semi-finalist



PRO SportsTech Congress
Sport Startup Competition 2022 Finalist



**Andorra Sport Startups Challenge** 

2022 Special Additional Mention \mathbb{Y} Winner



Sport Tomorrow Congress
ALLIANZ Startup Challenge 2021 Finalist



**Entrepreneurship World Cup** 

Spain Startups 2021 Finalist



Catalan Pitch Competition
TECH SPIRIT BARCELONA 2021 

3rd Position



WSA EUROPEAN YOUNG INNOVATORS 2022

SPANISH 2022 TWINNER



TOP 100 Startup Slingshot Singapur 2021



**Food4Future Competition** 

Startup Competition 2024 Finalist



Smart Kitchen Summit Startup Showcase 2021 Finalist



**UK International Trade**Stories 4 Impact 2021 Semi-finalist

# **LogMeal & ETHICS ASSESSMENTS**



### DATASETS

Food-101, UECFOOD-256, MAFood-121, AlCrowd Food Segmentation Dataset, LogMeal food segmentation dataset, Nutrition5K, Home-made Logmeal dataset. We have combined all the aforementioned dataset in order to train, and evaluate the algorithms developed in LogMeal. These include all out models for FOOD IMAGES RECOGNITION and FOOD VOLUME ESTIMATION.

### DATA PROCESSING

We have pre-processed all our datasets in order to train and design the algorithms that we use in all our products. In order to validate our algorithms we have also used state of the art metrics and validation procedures to make sure their output quality have high performance.

### IMPACT ASSESSMENT

**Impacted stakeholders**: Patients, Athletes, Nutrition experts, Fitness, Wellness and Health Apps, Apps devoted to diabetes, obesity, cancer, cardiovascular diseases, Hospitals, Schools, Canteens, Self-Service Restaurants, Cafeterias.

**Impact on health safety and fundamental rights:** Our products are oriented to **make an impact on improving** people's <u>health</u> through modifying their nutritional <u>habits</u> as well as reducing <u>food waste</u>.

Our societal and economic impacts can be associated to the goals SDG2, SDG3, SDG9, SDG12, SDG17.

# **LogMeal & ETHICS ASSESSMENTS**



### RISKS MANAGEMENT

Food recognition algorithms achieving, Number of dishes trained, Food segmentation performance, Food volume estimation performance, API allowance and data security, patent technology, convert lost potential customers into customers, and other risks has been analysed and managed to avoid negative impact and reducing risks.

### HUMAN OVERSIGHT

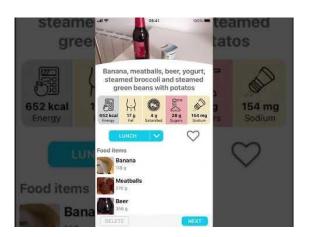
How the product affects decision making and enables human control is based into; Human oversight measures Maintenance and care measures & Quality Assurance system for components & architecture for (API, APP, Kiosk, Web, Deep Learning Servers, Platform) at all environments running independently (Production, Staging, Local Dev.) and different roles, User measures for oversight (security, storage, encryption, tokens, expiration, read, write, URL TSL/SSL, Authentication, Cryptographic processes ensure that all system remains safe (types and levels), and Ethics for preserving GDPR.

# **VIDEOS & DEMOS.**





















https://youtu.be/J-bLjFuZUJ0



## **OUR SOLUTIONS**





**API** 

API that allows food recognition (prepared meals and food) using Artificial Intelligence algorithms with just a photo.

Recognition and
Extraction of food
information, food
groups,
ingredients/recipes
and micro and macro
nutritional
information.



**KIOSK** 

Touchless Checkout
System:
Dish and food
recognition Multiple
Payment System,
User identification
(NFC, QR, Facial
recognition, company
id).

Detailed nutritional information (micro and macro)
Management menus and business data





**APP** 

Recognize all
dishes, beverages,
raw food.
+900 international
dishes.
Food Recognition
Nutritional
Information
Real Intake
100% connected
White Label
available
Custom Recipes



**NUTRAEXPERT** 

AI + Customized intake monitoring and analysis algorithms for a healthy lifestyle

Includes LogMeal Platform & LogMeal API

The Best solution for Nutritionist & Dieticians Freelancers with no tech resources



**NUTRAHOSPITAL** 

Solution for tracking and monitoring patients in and out of the hospital.

Platform for doctors/nutritionists to control and monitor their patients' intakes.

Includes LogMeal Kiosk, LogMeal Platform & LogMeal API



**NUTRASPORT** 

On-site and off-site monitoring platform for athletes and nutritionists.

AI + Customized algorithms to control and monitor intakes.

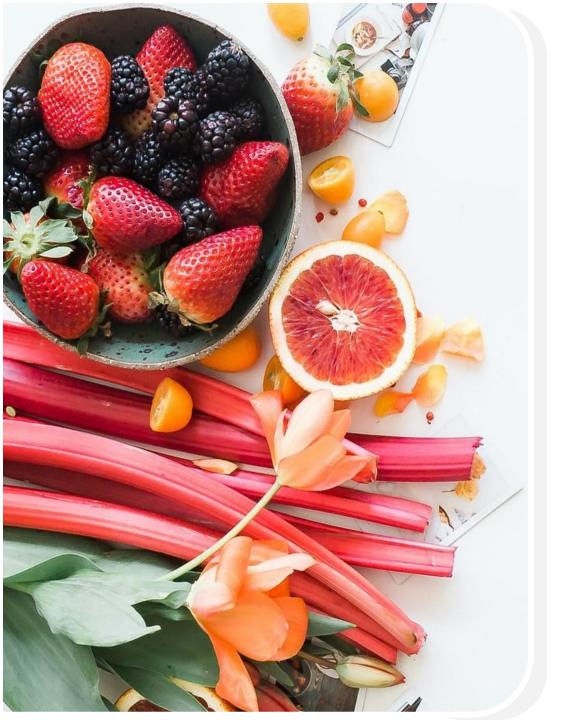
Includes LogMeal Kiosk, LogMeal Platform & LogMeal API



**PLATFORM** 

Professionals
Monitoring,
Management, set goals
of users intakes.
Follow-up: groups,
patients.
set goals: monitor
diet, micro&macro
nutrients, compare,
alerts
cross-reference history
Includes LogMeal
Kiosk, LogMeal APP &

LogMeal API





# EAT BETTER. LIVE BETTER.

www.logmeal.com



Eric Verdaguer Jimeno Co-Founder & CEO

