

Edamam and City, University of London collaborate to rank recipes and meals based on their CO2 impact

The collaboration introduces a traffic light system to rank and find recipes based on their CO2 imprint.

NEW YORK, NY, USA, November 5, 2021 /EINPresswire.com/ -- Edamam, a provider of food and nutrition data to businesses, is releasing today in collaboration with the Research and Enterprise Department and Dr. Christian Reynolds at City, University of London a novel method to evaluate, classify and find recipes and meals based on their CO2 impact.

A major barrier to the adoption of low carbon lifestyles is the lack of consumer knowledge about greenhouse gas emissions (GHGE) at the level of recipe and/or portion. Until now, most publicly accessible data is listed per 100g of ingredient, but people don't just eat single ingredients, they eat meals.



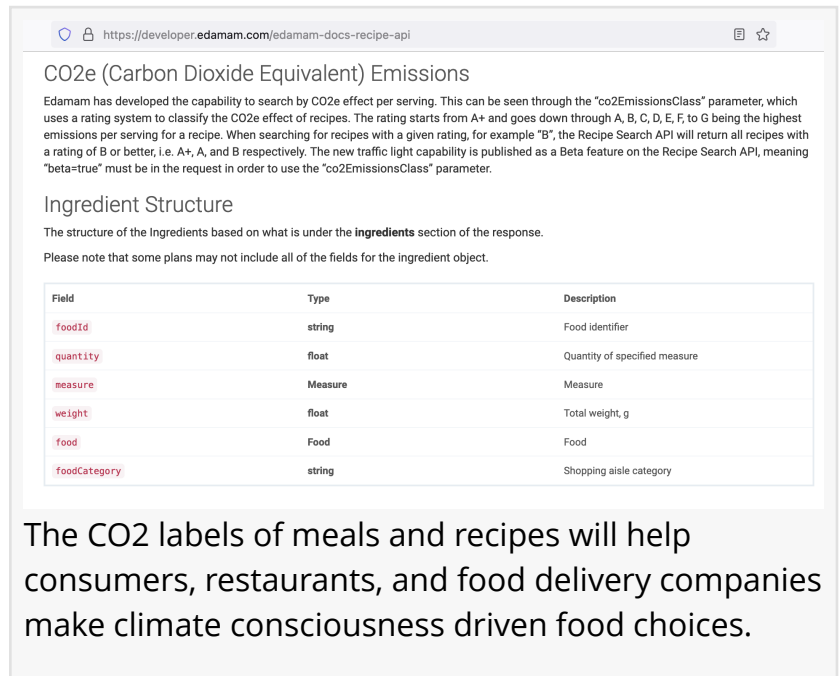
Adding CO2 labels is a timely and very much needed decision point for the climate conscious consumer."

Victor Penev

The data license and partnership between Edamam and City, University of London aims to address this problem by providing carbon labels (from A+ to G) for over 70,000 of the most commonly eaten meals, and most recipes on the English language Internet.

The newly launched label ranking solution and corresponding recipe search functionality are available to

businesses that want to use or build on top of this data via Edamam's [Recipe Search API](#). In the future, the carbon labeling will be provided as a real-time calculation of the carbon footprint of any recipe or meal on Edamam's [Nutrition Analysis API](#) to businesses such as restaurants, catering companies, recipe developers, and food delivery companies.



CO2e (Carbon Dioxide Equivalent) Emissions

Edamam has developed the capability to search by CO2e effect per serving. This can be seen through the "co2EmissionsClass" parameter, which uses a rating system to classify the CO2e effect of recipes. The rating starts from A+ and goes down through A, B, C, D, E, F, to G being the highest emissions per serving for a recipe. When searching for recipes with a given rating, for example "B", the Recipe Search API will return all recipes with a rating of B or better, i.e. A+, A, and B respectively. The new traffic light capability is published as a Beta feature on the Recipe Search API, meaning "beta=true" must be in the request in order to use the "co2EmissionsClass" parameter.

Ingredient Structure

The structure of the Ingredients based on what is under the **ingredients** section of the response.

Please note that some plans may not include all of the fields for the ingredient object.

Field	Type	Description
foodId	string	Food identifier
quantity	float	Quantity of specified measure
measure	Measure	Measure
weight	float	Total weight, g
food	Food	Food
foodCategory	string	Shopping aisle category

The CO2 labels of meals and recipes will help consumers, restaurants, and food delivery companies make climate consciousness driven food choices.

“From our research just providing greenhouse gas emissions is not enough. You need to provide the context of carbon labels to people,” explained Dr. Christian Reynolds, the primary researcher on carbon footprint data at the Centre for Food Policy, City, University of London. “Edamam's Generic Meals database and technology is unique, so it is great to be working with such a trusted tech company,” added Dr. Reynolds

Edamam has labeled about 5 million recipes in the English language web with CO2 labels ranking from A+ (best) to G (worst) and is making those searchable via its Recipe Search API.

“We have always strived to empower people’s food choices with the power of data. Adding CO2 labels is a timely and very much needed decision point for the climate conscious consumer,” commented Victor Penev, Edamam’s CEO and founder.

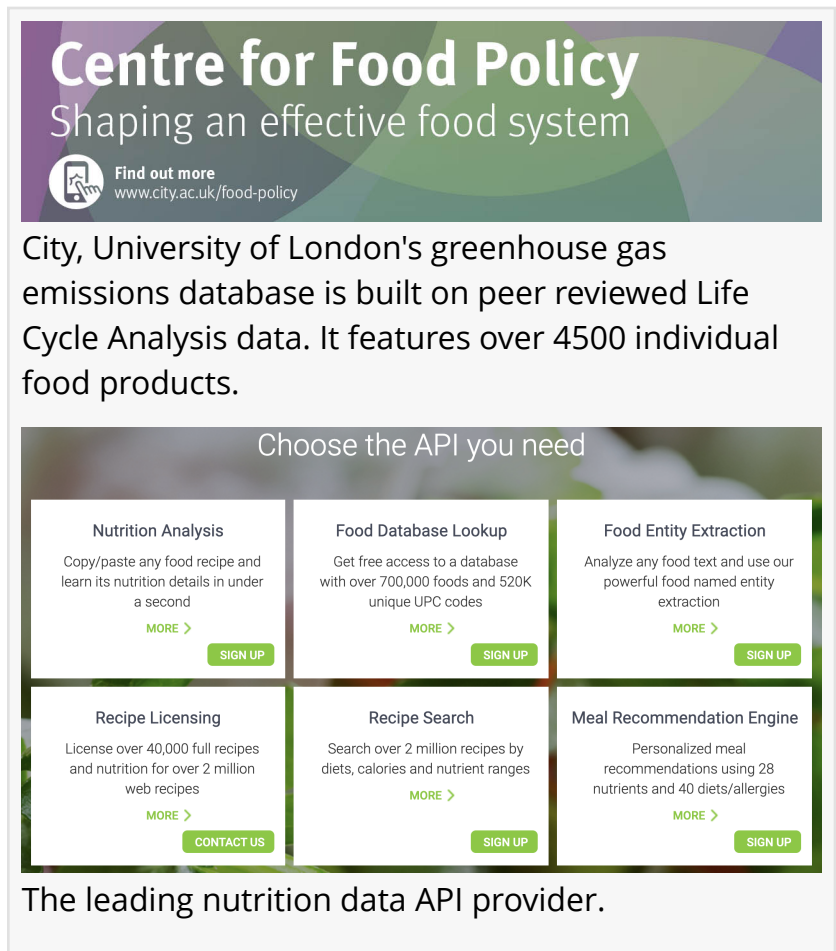
Businesses interested in CO2 data and calculations are encouraged to visit Edamam’s [Developer Portal](#) and submit an inquiry.

City, University of London's greenhouse gas emissions database is built on peer reviewed Life Cycle Analysis data. It features over 4500 individual food products. For each food, the database provides confidence intervals to communicate the complexity of producing each item under multiple production methods, anywhere on the planet.

About Edamam

Edamam organizes the world’s food knowledge and provides nutrition data services and value-added solutions to health, wellness, and food businesses. Using a proprietary semantic technology platform, it delivers real-time nutrition analysis and diet recommendations via APIs. Edamam’s technology helps customers to answer their clients’ perennial question: “What should I eat?”

Edamam’s partners and clients include Nestle, Amazon, Microsoft, The Food Network, The New York Times, and Barilla.



The banner at the top features the Centre for Food Policy logo and the text "Centre for Food Policy Shaping an effective food system". Below the logo is a small icon of a hand pointing to a screen and the text "Find out more www.city.ac.uk/food-policy".

The main content area is a grid of six API service cards under the heading "Choose the API you need".

Choose the API you need		
Nutrition Analysis Copy/paste any food recipe and learn its nutrition details in under a second MORE > SIGN UP	Food Database Lookup Get free access to a database with over 700,000 foods and 520K unique UPC codes MORE > SIGN UP	Food Entity Extraction Analyze any food text and use our powerful food named entity extraction MORE > SIGN UP
Recipe Licensing License over 40,000 full recipes and nutrition for over 2 million web recipes MORE > CONTACT US	Recipe Search Search over 2 million recipes by diets, calories and nutrient ranges MORE > SIGN UP	Meal Recommendation Engine Personalized meal recommendations using 28 nutrients and 40 diets/allergies MORE > SIGN UP

The leading nutrition data API provider.

For more information, please visit www.edamam.com or developer.edamam.com.

About the Centre for Food Policy at City, University of London

The Centre for Food Policy is an interdisciplinary centre dedicated to improving food policy worldwide. The Centre for Food Policy is one of the very few places in the world dedicated to exploring how the food system really works in practice and what policies are needed to make it work effectively. We use these insights to educate, influence and inform effective, joined-up policy. For more information, please visit: <https://www.city.ac.uk/research/centres/food-policy>

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