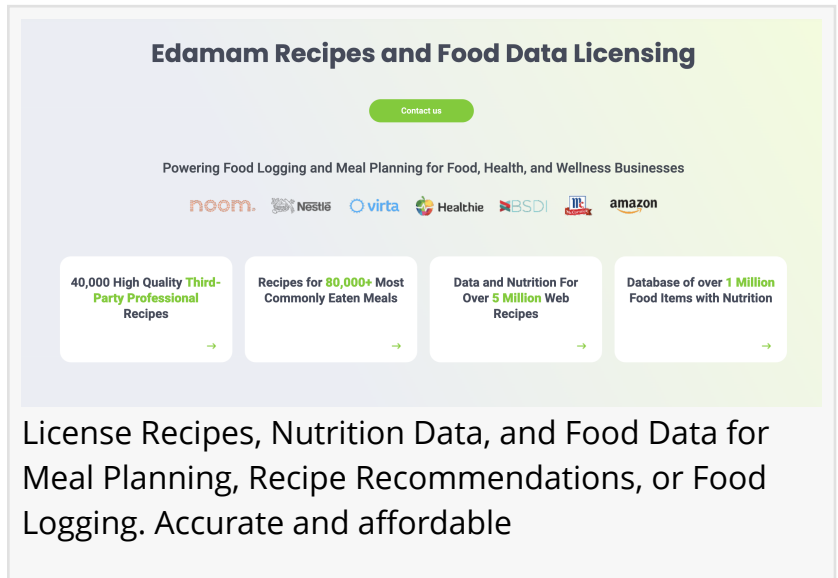


# Edamam and Innova Living Partner on European Research Project NutriWell

*Innova Living would use more than 10,000 recipes provided by Edamam to train AI algorithms for personalized meal plans.*

NEW YORK CITY, NEW YORK, USA, July 22, 2024 /EINPresswire.com/ --

[Edamam](#), a leading provider of nutrition data and recipe content has partnered with [Innova Living](#) on leading European project to develop smart and personalized meal recommendations and planning answering the specific nutrition and wellbeing profiles of users. Edamam is supplying Innova Living with over 10,000 of its inhouse developed, AI-enhanced recipes with detailed information on macro and micronutrients, nutrition labels, cooking instructions, food processing, and other relevant recipe data attributes.



**Edamam Recipes and Food Data Licensing**

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- Data and Nutrition For Over 5 Million Web Recipes
- Database of over 1 Million Food Items with Nutrition

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“

The partnership with Innova Living on the NutriWell project directly aligns with Edamam’s long-term goal to help people with their food choices, using well-organized and structured data,”

*Victor Penev*

Innova Living will be using the recipes provided by Edamam to train AI algorithms that would seamlessly recommend meal plans to people in the context of their very specific requirements.

“The partnership with Innova Living on the [NutriWell](#) project directly aligns with Edamam’s long-term goal to help people with their food choices, using well-organized and structured data,” shared Victor Penev, the Founder and CEO of Edamam.

Innova Living will use Edamam’s recipes to develop functionality that will allow users of the NutriWell platform to generate specific and personalized nutrition plan for a specific period considering their individual nutrition and wellbeing profiles through making comprehensive analysis of their needs. They will be able to specify the period, to select a specific cuisine and to

switch a specific Meal Plan from one cuisine to another. The enablers are expected to be ready and operational by end of the year. The specifics modules for which Innova Living will be using the Edamam recipes are:

1. AI nutrition plan generator
2. AI cuisine allocator

“The partnership with Edamam allowed us to obtain access to high quality very affordable recipe content for a wide range of meals and cuisines,” commented Vladislav Jivkov, Innova Living’s CEO.

Edamam’s recipe and food data licensing offerings can be found at <https://www.edamam.com/data-licensing/>.

#### 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 answer their clients’ perennial question: “What should I eat?”

Edamam’s partners and clients include Nestle, Amazon, Microsoft, The Food Network, Noom, and Virta Health, and many more.

For more information, please visit [www.edamam.com](http://www.edamam.com) or [developer.edamam.com](http://developer.edamam.com).

#### About Innova Living

Innova Living delivers targeted innovations for personal and social wellbeing. It develops and deploys Web based platforms and personalized services that deliver strong and measurable impact on the health and active living of people with special focus on senior citizens and their families.

The company develops its solutions using a social innovation and citizen engagement strategy

**EDAMAM**

### Spinach And Mandarin Orange Salad

**194** CALORIES  
Per Serving

**6** SERVINGS

**9 INGREDIENTS**

- 7 cups spinach
- 1 cup mandarin oranges
- 1/2 cups onions
- 1/2 cups walnuts
- 1/4 cups olive oil
- 1/4 cups red wine vinegar
- 2 tablespoons sugar
- 1/4 teaspoons salt
- 1/4 teaspoons pepper

**PREPARATION**

In a large salad bowl, combine 7 cups of spinach, 1 cup of mandarin oranges (drained if canned), 1/2 cup of thinly sliced onions, and 1/2 cup of walnuts in a small bowl, whisk together 1/4 cup of olive oil, 1/4 cup of red wine vinegar, 2 tablespoons of sugar, 1/4 teaspoon of salt, and 1/4 teaspoon of pepper until the sugar is dissolved and the dressing is well combined. Pour the dressing over the salad ingredients in the large bowl. Toss gently until all the ingredients are evenly coated with the dressing. Serve immediately, or chill in the refrigerator for about 30 minutes before serving for a more refreshing taste.

**NUTRITION**

Low Sodium - Vegan - Vegetarian - Pescatarian - Dairy Free - Gluten Free - Wheat Free - Egg Free - Milk Free - Peanut Free - Soy Free - Fish Free - Shellfish Free - Pork Free - Red Meat Free - Cholesterol Free - Celery Free - Mustard Free - Sesame Free - Lupine Free - Mollusk Free - Alcohol Free - Kosher

**FAT** 16g

- Saturated 2g
- Trans 0g
- Monounsaturated 7g
- Polysaturated 6g

**CARBS** 13g

- Carbohydrates (net) 10g
- Fiber, total dietary 2g
- Sugars 9g
- Sugars, added 4g

**PROTEIN** 3g

- Cholesterol 0mg
- Sodium, Na 127mg
- Calcium, Ca 61mg
- Magnesium, Mg 49mg
- Potassium, K 319mg
- Iron, Fe 1mg
- Zinc, Zn 1mg
- Phosphorus, P 63mg
- Vitamin A, RAE 175µg
- Vitamin C, total ascorbic acid 20mg
- Thiamin 0mg
- Riboflavin 0mg

Edamam has created a dataset of 80,000 recipes for the most commonly eaten meals around the world, enhancing them with Generative AI

**DRG4 FOOD**

**Innova Living**

Funded by the European Union

Edamam and Innova Living Partner on European Research Project NutriWell

based on the Living Labs methodology for co-creation, rapid prototyping, validation, testing and scaling up innovations and businesses.

For more information, please visit: [innovaliving.eu](http://innovaliving.eu) and [nutri-well.eu](http://nutri-well.eu).

This is a must have together with the DRG4FOOD and EU logos:

“The NutriWell project has indirectly received funding from the European Union’s Horizon Europe research and innovation action program, via the DRG4FOOD – Open Call #1 issued and executed under the DRG4FOOD project (Grant Agreement no. 101086523).”

Victor Penev

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