Cooking Recipes: How to improve Carbon Footprint ?

13 CLIMATE ACTION

NII

Research Challenges

- Evaluation and optimization of the cooking recipe's carbon footprint.
- Building a connection between climate impact, dishes and nutrition.
- service to evaluate a large number of recipes.
- Keeping a recipe tasty while lowering its environmental impact.

Research Contributions

- Bringing awareness to the consumer about its own climate impact when cooking and eating.
- Transforming citizens into more environmentally friendly human beings.
- Slowing down the world's climate change.
- CROPPER (**C**a**R**bon f**O**otprint reci**P**e o**P**timiz**ER**) algorithm [1].
- Using Data Science for social good.

CROPPER as a Service Architecture

CROPPER Ecosystem
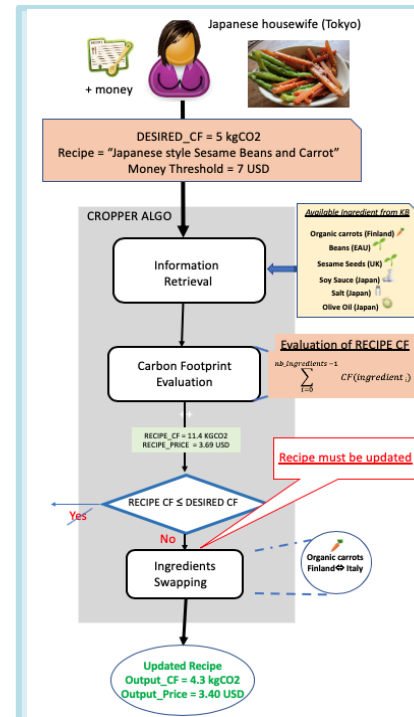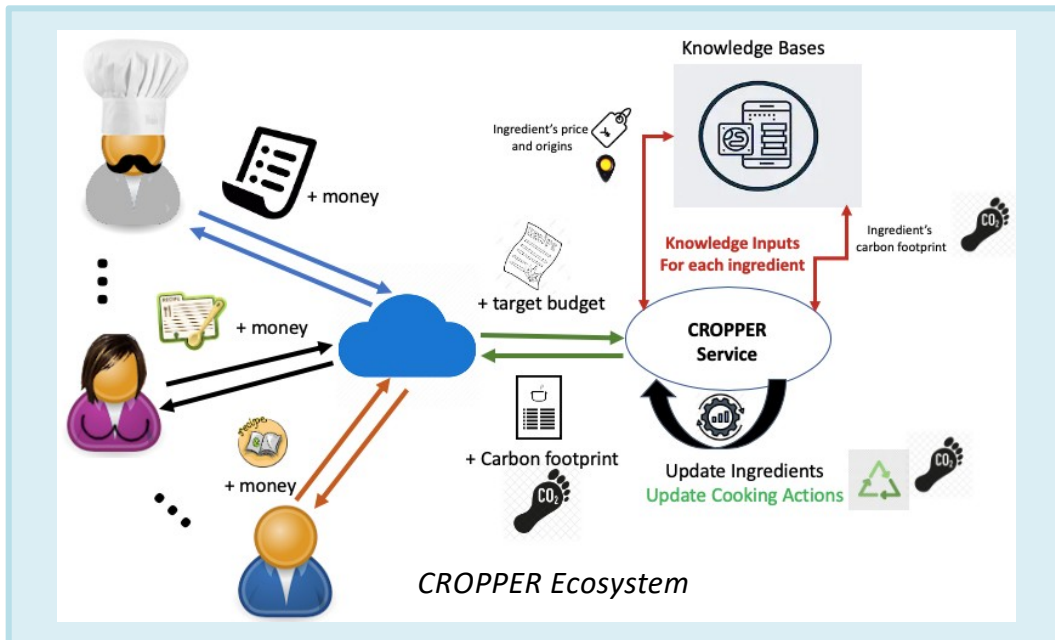
How it works

Japanese Style Sesame Beans and Carrot

[1] D. Dalvarez de Toledo et Al. "Cooking related Carbon Footprint Evaluation and Optimisation" Intelligent Data – From Data to Knowledge Workshop, to appear in Aug 2020, Springer CCIS series.