USE OF ARTIFICIAL INTELLIGENCE IN OPTIMIZING NUTRITION

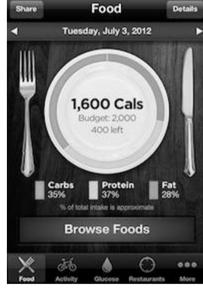
Shaji Krishnan, TNO, The Netherlands



NUTRITION/DIET APPS AND MARKET











Market is flooded with nutrition/diet apps



APPS TEST-BED SAYS...





APPS TEST-BED (CONT.)

- Does these diet apps do any good?
- Are they modelling nutrition all right?
- How much of the biological (nutritional) knowledge is taken into consideration while designing this apps?
- What is the role of AI in nutrition?
- Is it all feasible or are their any known limitations?



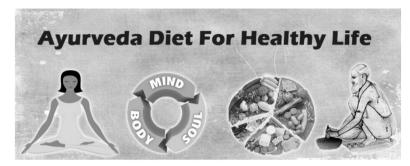
CONTENT

- History of optimizing nutrition
- Expert systems
- Marriage of science and AI
- Big-data analytics in nutrition
- Conclusions



Ayurvedic diet prescriptions ~3000 years ago in India

OLDEST HISTORY



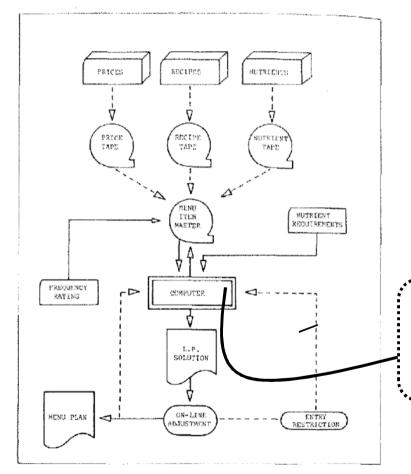




Ayurvedic diet incorporates nearly all the natural ingredients that have the positive influence throughout the body.



HISTORY ~ 1960



Menu planning with a computer

The general objectives of the menu planning are recognized as achieving:

- 1. palatable,
- 2. nutritionally balanced and
- 3. economical diet

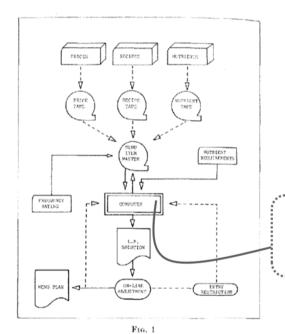
Linear programming method:

has an objective function and constrains and a feasible solution need to be obtained

Fig. 1



HISTORY ~ 1960 (CONT.)



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Other methods:

- Evolutionary computation (Genetic algorithms)
- 2. Collective intelligence (e.g. Bacterial foraging)

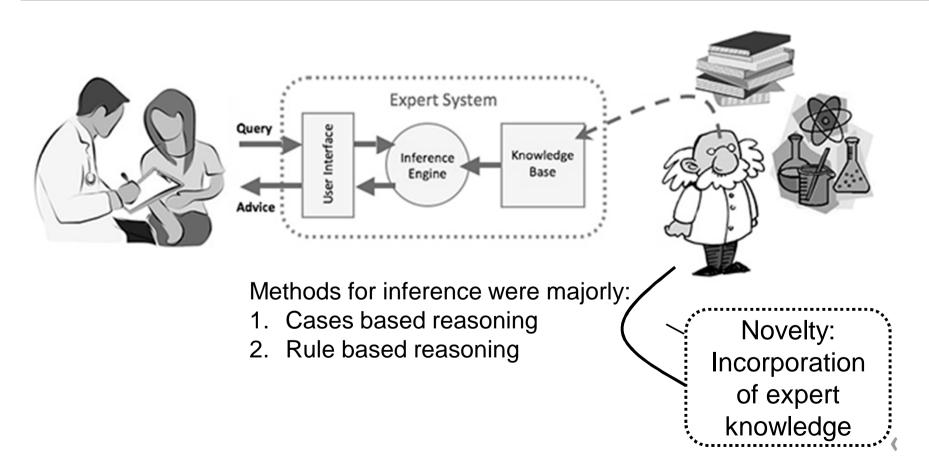


Until 90's computer-assisted menu planning were not widely used. Human experts consistently outperform computers.



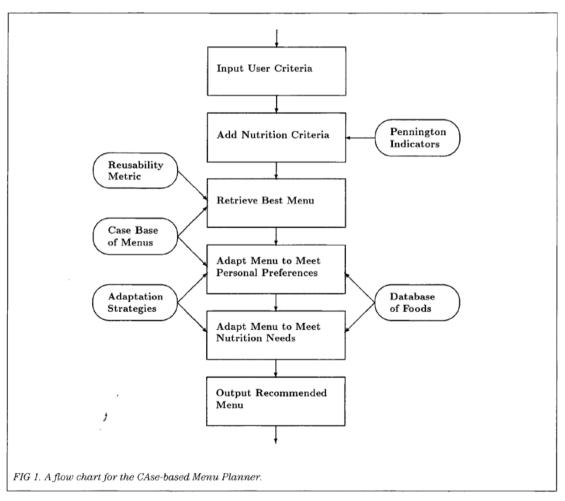
HISTORY ~ 1990 - 2000

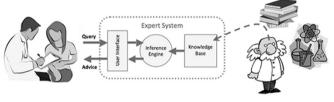
Expert system: All system that attempts to model the processes of an human expert





HISTORY ~ 1990 - 2000 (CONT.)



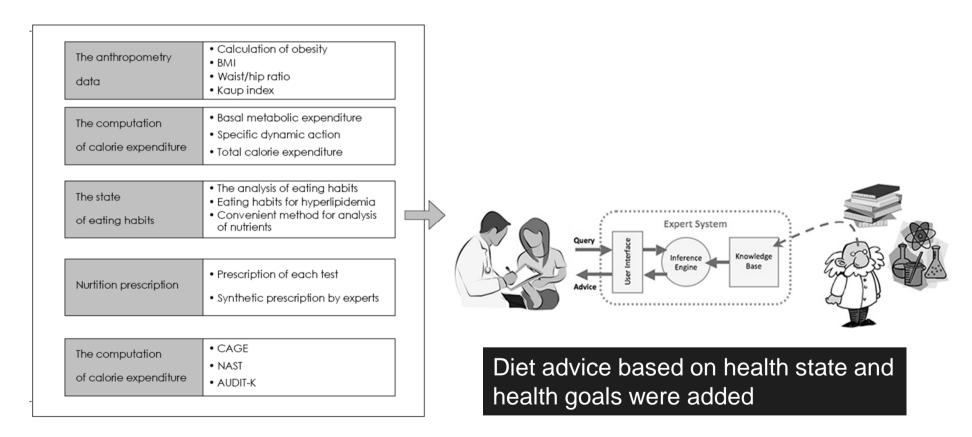


Knowledge:

- 1. Database of foods
- 2. Case base of menus (dietary guidelines)
- 3. Nutritional risk indicators



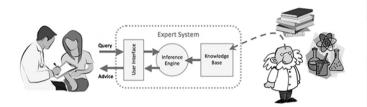
HISTORY ~ 1990 - 2000 (CONT.)



Clinical measurement data + Physiology



HISTORY ~ 1990 - 2000 AND BIT BEYOND...



CAMP's Recommended Menu

3/4 c pineapple chunks, packed in juice 2 English muffins with 2 tsp margarine

1 c skim milk

Lunch Sandwich

- · 1 slice whole wheat bread
- · 2 oz chicken breast
- 1 leaf lettuce
- 1 slice tomato
- 1 tsp mayonnaise-type salad dressing
- 1 c vegetable soup
- 6 saltine crackers
- 1 1/2 medium oranges

Salad

- 1 c mixed salad greens
- + 1/2 medium tomato, sliced
- · 1 Tbsp Italian dressing 3 oz roast leg of lamb
- 3/4 c spinach 1 medium baked potato
- 1 tsp margarine
- ½ c corn
- Coffee, tea, or water

Snack 1

1/4 c raisins

A typical outcome from an expert system

Energy: 1,830 kcal

Percentage of energy from fat: 23 Percentage of energy from protein: 19

Percentage of energy from carbohydrate: 61

Percentage of energy from alcohol: 0

Percentages of Reference Daily

Intakes (RDIs)b

Protein: 173% Niacin: 137% Vitamin B-12: 71% Vitamin E: 36% Phosphorus: 140% Copper: 102%

Vitamin C: 333% Riboflavin: 135% Folic acid: 146% Iron: 108% Potassium: 132% Zinc: 72%

Thiamin: 134% Vitamin B-6: 124% Vitamin A: 369% Calcium: 123% Magnesium: 113%

Nutrient Data

Energy: 1,830 kcal Carbohydrate: 278 g Cholesterol: 131 mg Niacin: 27.42 mg Vitamin B-12: 4.27 μg VItamin E: 7.26 mg Phosphorus: 1,398 mg Magnesium: 453 mg

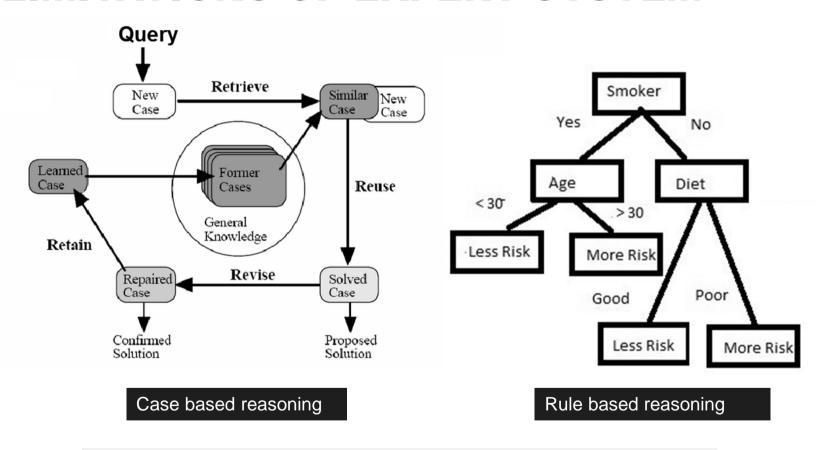
Protein: 86.3 g Alcohol: 0.0 g Vitamin C: 199.60 mg Riboflavin: 2.29 mg Folic acid: 0.59 µg Iron: 19.44 mg Sodium: 2,230 mg Copper: 2.03 mg

Fat: 47.6 g Fiber: 26.7 g Thiamin: 2.01 mg Vitamin B-6: 2,471 μg Vitamin A: 18,455 IU Calcium: 1,229 mg Potassium: 4,617 mg Zinc: 10.86 mg

FIG 4. The CAse-based Menu Planner's menu and analysis for the input shown in Figure 3. The standard method of calculation does not ensure that percentages add to 100. bThe RDI for Vitamin B-12 is 6 ug, which is higher than other standards. See reference 13.



LIMITATIONS OF EXPERT SYSTEM



Not suitable for personal dietary advice



MARRIAGE OF SCIENCE AND AI

- How much of the biological (nutritional) knowledge is taken into consideration while designing this apps?
- What is the role of AI in nutrition?

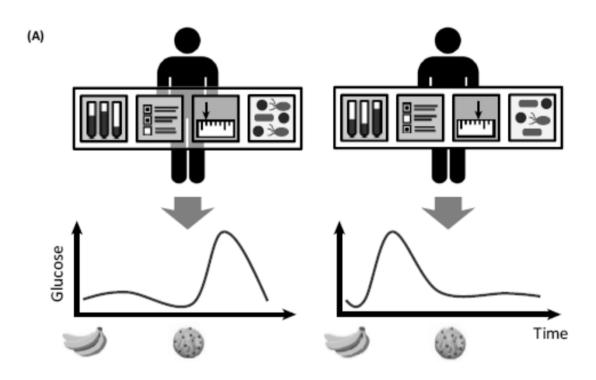
Drivers for success; Science; AI; Marriage of science and AI





SCIENCE (1)

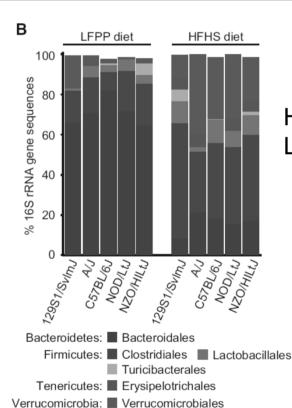
People eating identical meals present high variability in post-meal blood glucose response.





SCIENCE (2)

Diet dominates host genotype in shaping the murine gut microbiota.

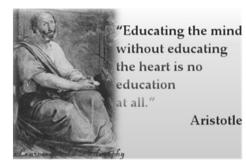


HFHS: high-fat, high-sugar diet

LFPP: low-fat, high-plant-polysaccharide diet

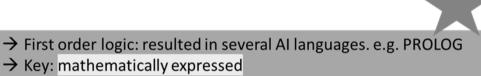


AI (1)



Syllogism → deductive reasoning or inference

e.g.
All men are mortal.
Socrates is a man.
Therefore Socrates is mortal.



Very successful: e.g. building expert systems





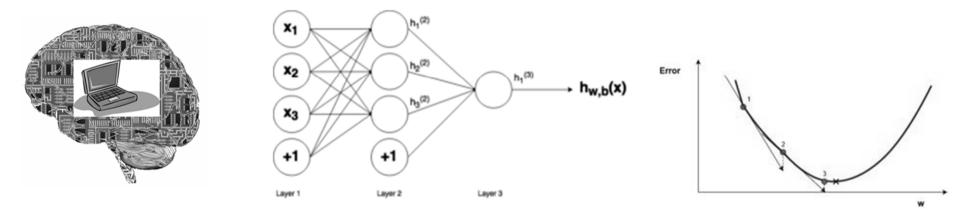
- → Artificial Neural network (mimic the working of the brain)
- → Driven by data

Least successful and enthusiasm over neural net came down around 1970

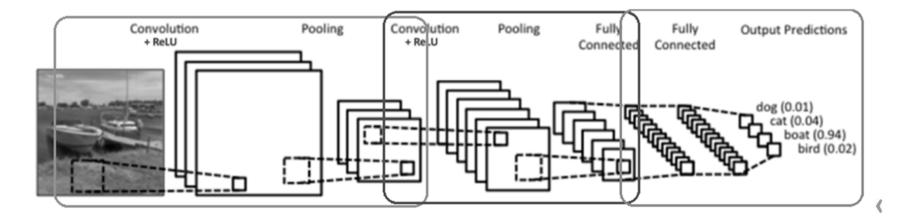


Today's algorithms crunch voluminous data and discover patterns, relationships among data variables.....teach themselves too.

After a silence, interest in Artificial Neural Network (ANN) sparked again



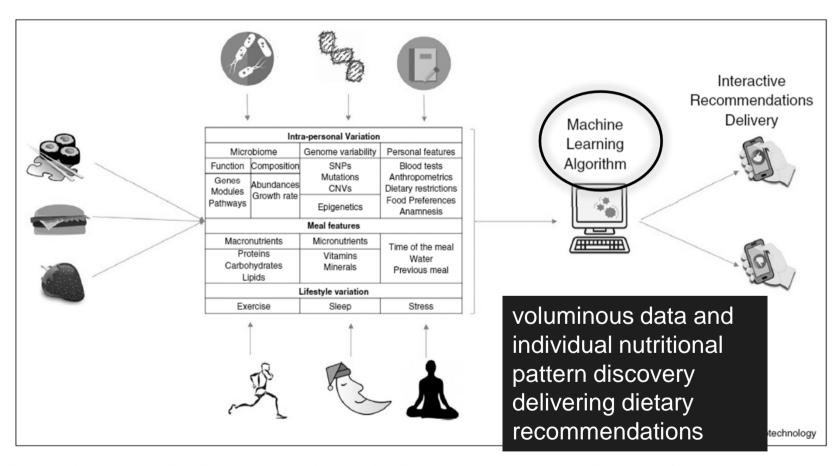
Hidden layers is greater than 2 then Deep learning architecture





Shift in paradigm...

MARRIAGE OF SCIENCE AND AI



Rationally designed personalized dietary approaches determine the effects of numerous parameters on diet response (e.g. microbiome composition, genome variability, personal lifestyle, medical metadata). Machine learning algorithms utilize these comprehensive data sets to deliver dietary recommendations.



BIG-DATA ANALYTICS

Precision nutrition aims to prevent and manage chronic diseases by tailoring dietary interventions or recommendations to one or a combination of an individual's genetic background, metabolic profile, and environmental exposures.

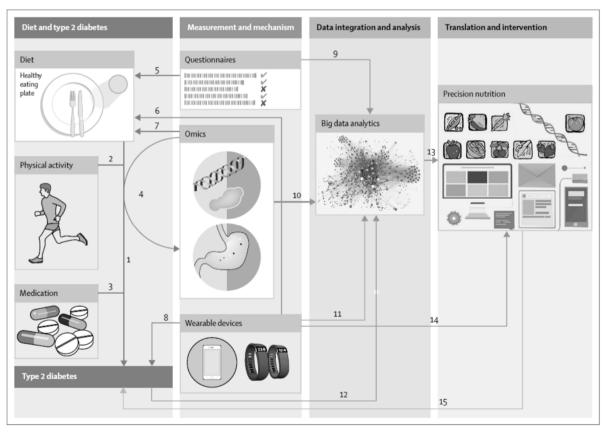


Figure 1: Conceptual framework for precision nutrition in prevention and management of type 2 diabetes



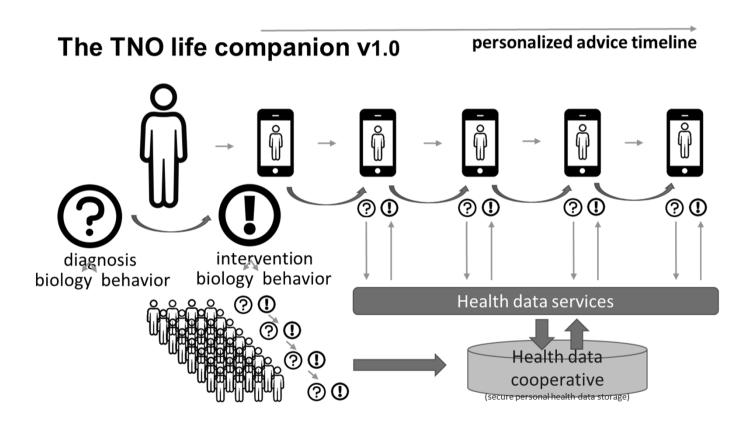
WORD OF CAUTION

Several commercial companies have started to market personalised nutrition assessment and treatment based on genotypes, but the benefits of such approaches on improving diet quality and health outcomes have not been demonstrated.





AT TNO

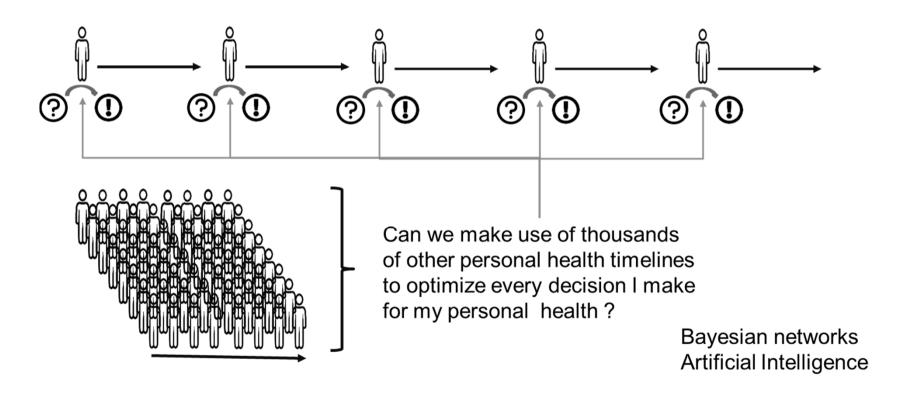


Personal nutrition is part of a personal health package



AT TNO (CONT.)

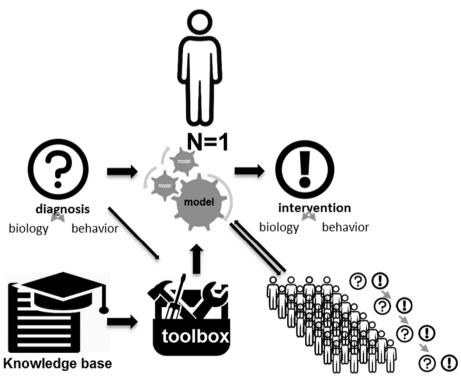
I make regular adjustments to my diet and behavior in order to stay on track





AT TNO (CONT.)

So how does personalized nutrition work?



- 1. It is personal
- 2. The intervention or advice is based on a diagnosis
- 3. A (science based) model is used to translate diagnosis into advice
- 4. The model is tailored to specific conditions and goals from a large toolbox
- 5. The toolbox is continuously and systematically updated with all relevant scientific knowledge
- 6. Exploit/use information from large numbers of personal health data



MAJOR CONCLUSIONS

- Al assist in increasing and applying our current knowledge in science
- Science based models augmented with the number crunching power of AI must drive nutritional research (health advice: dietary)
- Precision medicine is to become a reality soon (Al on a chip is available today)

THANK YOU FOR YOUR ATTENTION