



FlavorFuse

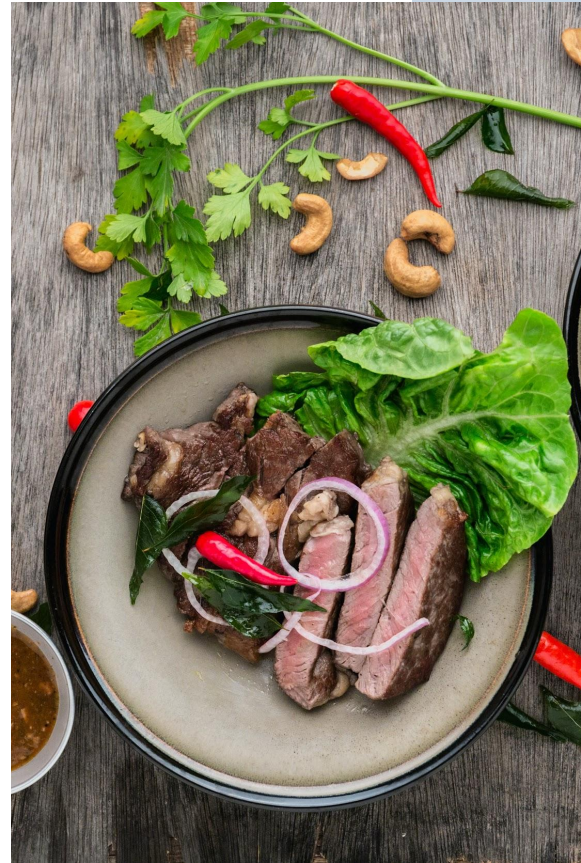
FlavorFuse Pitch Deck

Transforming meals into masterpieces

Problem

Natural disasters can be devastating leaving survivors with limited ingredients and home staple meals.

Students living on a tight budget, with minimal ingredients in their pantry and still trying to eat right.



Solution



Web AI platform that provides recipe recommendations , with available ingredients

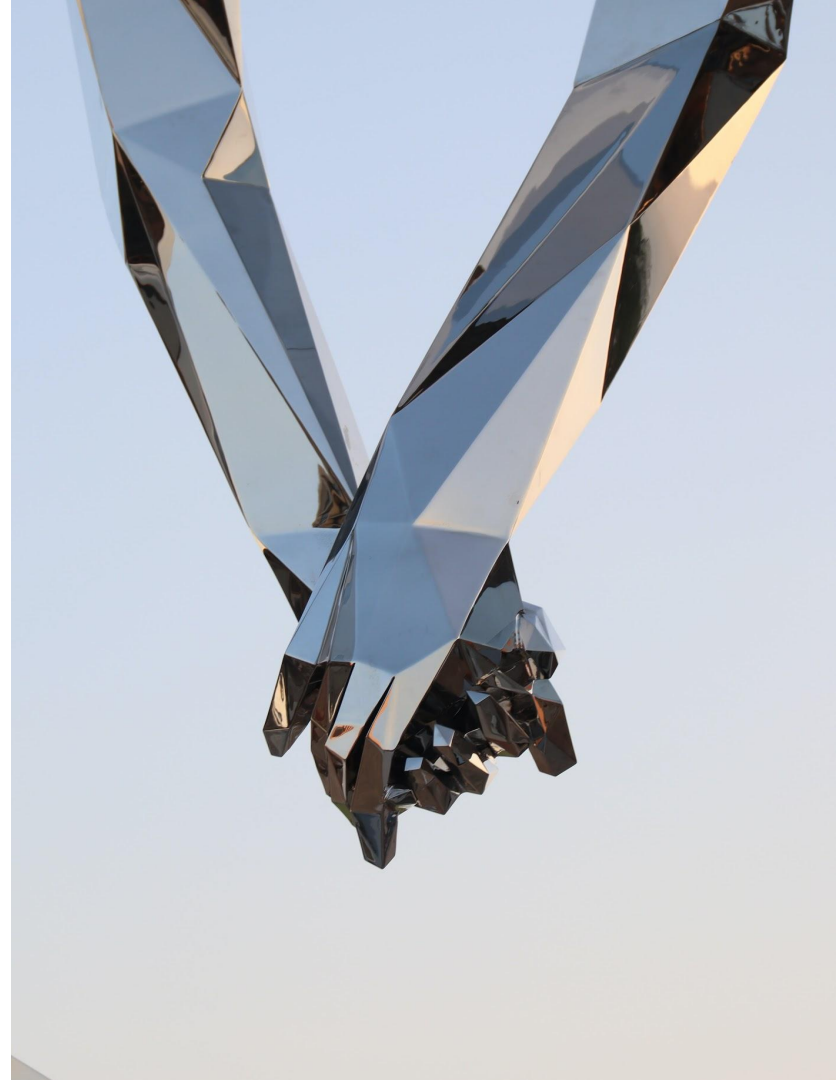


Advanced AI powered for Multilingual Semantic and vector Search

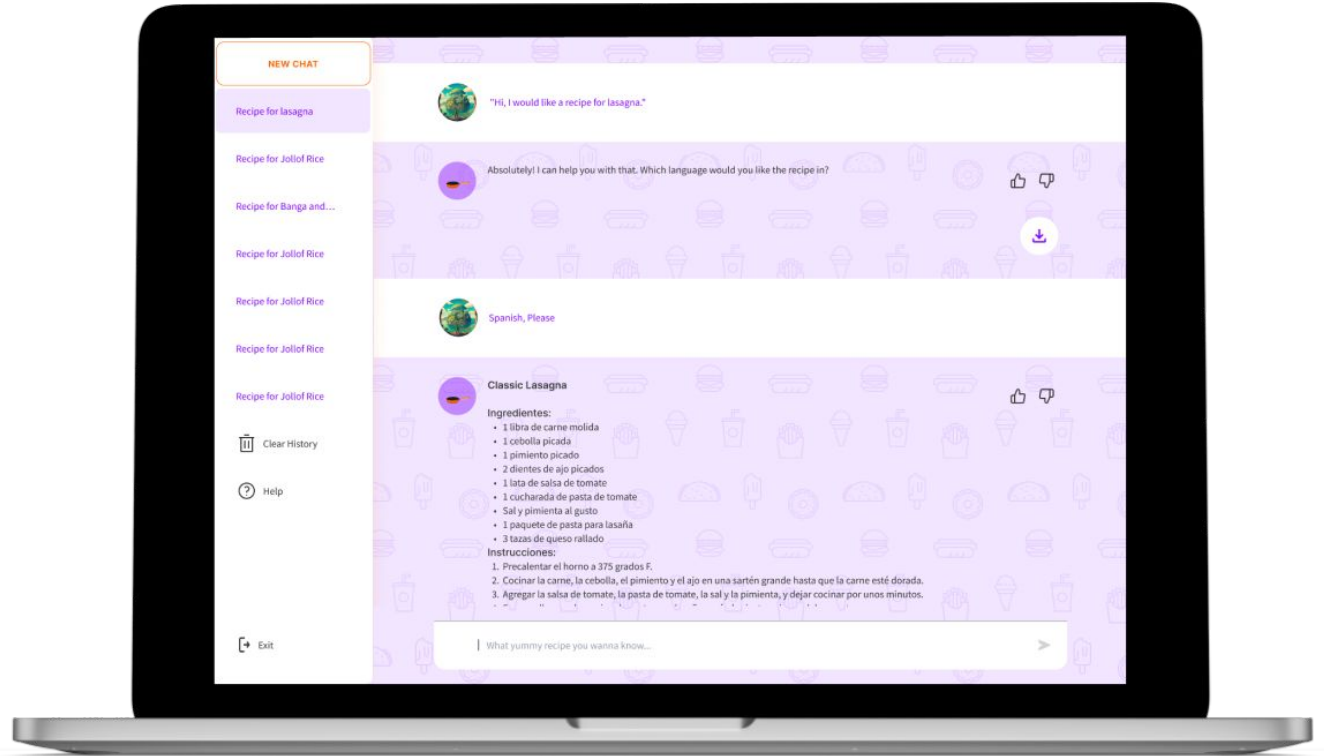
Business Model

Revenue Stream

- Partnering up with firms that sell non-perishable food items and promoting them through advertising.
- By teaming up with relief organizations and governments, we can offer recipe recommendations and other services at a discounted or free price.



Product



Built with:



co:here



Product

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lang code: tl
tl

Maglagay ng listahan ng mga sangkap na pinaghihiwalay ng kuwit:itlog, ham, broccoli, kamatis, sibuyas, pipino, asin

pinasok mo'itlog, ham, broccoli, kamatis, sibuyas, pipino, asin'

Pamagat ng nabuong recipe:'Sautéed Green Peppers and Tomatoes'
Mga sangkap: :
1 1/2 lb. bilog na steak (1-pulgada ang kapal), gupitin sa mga piraso
1 lata na pinatuyo na kamatis, hiwain (imbak ng likido)
1 3/4 c. tubig
1/2 c. mga sibuyas
1 1/2 Tbsp. Worcestershire sauce
2 berdeng paminta, hiniwa
1/4 c. langis

Mga Tagubilin:
Roll steak strips sa harina.
Kayumanggi sa kawali.
Asin at paminta.
Pagsamahin ang tomato liquid, tubig, sibuyas at browned steak. Takpan at kumulo sa loob ng isa at isang-kapat na oras.
Alisan ng takip at ihalo ang sarsa ng Worcestershire.
Magdagdag ng mga kamatis, berdeng paminta at kumulo sa loob ng 5 minuto.
Ihain sa mainit na nilutong kanin.
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Built with:



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Team



Ayrton San Joaquin

Data scientist. Based in Philippines



Chikamdinaka Ofoegbu

User Interface Designer. Based in Nigeria.



Muhammad Inaamullah

Machine Learning Engineer. Based in Pakistan



Thank you for your time