# Snack User Guide

## Snack

- is learning software for anyone with interest in nutrition
- gives user the ability to quantify food intake and the possibility to prepare customized meals that meet specific requirements
- can be used to quantify any popular diet for comparison and research purposes

### How to use

#### 1. Add food items to database

<b>-</b>							Gui2									- + >
File																
Nutritional Fact		-Food List														
Category:	Dairy 🔻	Search:														
category.	Vally V									1						1
Name:		Category			Calories	Fat	Sodium	Carbs	Fiber		mplete Incomp				t Cholest	Cost
Serving Size:		Legumes		100	143	1		17	9			-	-		0 0	_
Serving Size.		Oils Dairy	Oil,Olive, Milk,Dry,	100	884 358	100		0 52	0					3 1:	1 0 0 18	
Calories:			Egg,Whl	100	155	11		1	0			0			1 373	
Fat:		Other	Honey	100	304	0		82	0			0			0 0	
		Meat	Fish.Tun	100	86	1		0	0				-	-	0 36	
Sodium:		Dairy	Milk,Non	100	34	0		5	0			0	0	0	0 2	
Carbohydrate:		Vegeta	Yambea	100	38	0	4	4	5	1 0.0		1	0	0	0 0	1
,	·	Other	Mcdonal	100	264	10		29	1			-			1 27	1
Fiber:		Other	Fst Foo	100	312	15		37	4			3		-	5 0	
Protein:		Other	Beverag	100	42	0		10	0			0		-	0 0	
Frotein.		Other	Sweete	100	336	0		91	0			0	-		0 0	_
Is Complete?	True 💌	Other	Sugars,	100	387	0		100	0				-	-	0 0	-
		Other	Cereals,	100	371	7		59 17	9				_	-	2 0	-
Saturated Fat:		Fruits Fruits	Sweet P	100	86 47	0		1/	3			2	-	-	0 0	-
Monounsaturated Fat:		Fruits	Orange Apples,	100	52	0		10	2					-		
		Fruits	Banana	100	89	0	_	20	3			-	-	-		
Polyunsaturated Fat:		Oils	Chickpe	100	378	6		51	12				1	-	3 0	_
Cholesterol:		Legumes		100	139	3		17	6				-		1 0	_
		Grains	Bread,W	100	290	4		52	3			9	1	1	2 1	1
Cost:		Vegeta	Potatoe	100	77	0	6	15	2			2	0	0	0 0	1
N	ew Save	Legumes	Beans, B	100	132	1	1	15	9	9 0.0		9		-	0 0	1
The second se	Jave	Oils	Oil,Canola	100	884	100		0	0			0		3 2		1
		Nuts	Peanuts	100	587	50		13	8					6 1		-
		8	Almond	100	598	53		10	11			21		3 13		
			Broccoli	100	35	0		4	3				-	-	0 0	
		Fish	Salmon,	100	206	12		0	0			0	-	-	5 63	
		Grains	Rice, Whi	100	130	0		28	0				-		0 0	
			Broccoli	100	34 23	0		4	3			3	-	-	0 0 0 0	
		Vegeta Fruits	Spinach Kiwifruit,	100	61	1		12	2			1	-	-		_
		Fruits	Mangos	100	60	0		12	2					-		-
		Fruits	Guavas,	100	69	1	_	13	5			_	-	-		
		Fruits	Pears,R	100	57	0		12	3					-	0 0	_
		Fruits	Peache	100	39	0		8	2					-	0 0	
		Fruits	Plums,R	100	46	0		10	1			-	-	-	0 0	
		Fruits	Pineapp	100	50	0		12	1					0	0 0	1
		Grains	Pasta,W	100	352	3	6	64	9	14 0.0		14	0	0	1 0	1
										· ·						Delete
		8														
Solve Compare Da	tabase															

#### 2. Create a new mix and add food to it.

•						Gui2						- +
ile												
Mix Result											Mix Summary	1
Name	Quantity	Calories	Fat	Sodium Ca	arbs F	Fiber Protein	Complete Incomp	SatFat	Monou PolyuFat	Choles Cost		Value
)il,Olive,Salad Or Coo	20	177	20	0	0	0 0	0 0	3	15 2	2 0 0.2	Fat(%):	29
eans,Pinto,Mature S	235	336	2	2	40	21 21	0 21	0	0 (		Carbs(%):	39
egetables,Mxd,Frz,U	471	339	5	221	42	19 14	0 14	0	0 (		Protein(%):	17
otal	726	852	27	224	82	40 35	0 35	3	15 2	0 7.2588	Other(%):	15
		4	Food						Beans,Pinto,Mat Oil,Olive,Salad O	ure Seeds, Ckd, Bld	l,Wo/Salt	
4ix2			⊶ 🛄 Dairy •- 📑 Fish						Vegetables, Mxd,	Frz.Unprep		
Mix1 + Mix Note Hello, World!	-	) U	— 🗋 Salı	es ooms		ry Heat		•> <-				
			vegeta									
			Mix Food		straint	Food Constraint	Ratio Constrain	t Mod	el			
					straint	Food Constraint	Ratio Constrain	t Mod	el			
			Mix Food		straint	Food Constraint	Ratio Constrain	t Mod	el			Ru

## 3. Create a nutrient constraint (optional). For example, I would like this mix to contain 40 g of fiber or more.

<b>•</b>							Gui2										- + ×
File																	
Mix Result															Mix Summ	arv	
Name	Quantity	Calories	Fat	Sodium	Carbs	Fiber	Protein	Complete	Incomp	SatFat	Monou	PolyuFat	Choles	Cost	Result	Value	
Oil,Olive,Salad Or Coo	20	177	20	0	0	0	0	C	0 0	3	15		2	0 0.2	Fat(%):	29	
Beans, Pinto, Mature S	235	336	2	2	40	21		0		0				0 2.3529	Carbs(%):	39	
Vegetables, Mxd, Frz, U	471 726	339 852	5 27	221 224	42 82	19 40		0		0			2	0 4.7058 0 7.2588	Protein(%): Other(%):	17	
Total	720	002	21		02	40	55				10		<u> </u>			10	
Mixes		•	Nutrient		Re	lationshi	p Qua	atity —	Nutrient	Constrai	nts						
Mix3		l.	Serving Siz	e	>=			,		Nutrien			Relati	onship		Value	
Mix2			Calories	-	<=		40.0		Fiber		-	>=		orrornp		, and a	40
Mix1			Fat Sodium Carbohydra Fiber	ites	=												
			Protein Saturated I														
+	-	U	Monounsat Polyunsatu	rated Fat													
Mix Note			Cholestero Complete P	rotein				>									
Hello, World!			Incomplete Cost	Protein				<-									
			Fat Kcal														
			Carbs Kcal														
			Protein Kca														
			Saturated I		K												
			Monounsat Polyunsatu														
			Folyunsatu	aleu ral K	car												
			Mix Food	Nutrient C	onstraint	Food	onstraint	Ratio	Constrain	t Mod	el						
			Minimize														
			Calories													•	Run

# 4. Create a food constraint (optional).For example, I would like this mix to contain 20 g of olive oil.

<b>•</b>							Gui2										- + ×
File																	
Mix Result														Mix S	ummary		
Name	Quantity	Calories	Fat	Sodium Ca	arbs	Fiber P	rotein Co	omplete Ir	comp S	atFat M	Ionou F	olyuFat Cho	oles Cost			e	
Oil,Olive,Salad Or Coo	20	177	20	0	0	0	0	0	0	3	15	2	0 0.2	Fat(%)		29	
Beans,Pinto,Mature S	235	336	2	2	40	21	21	0	21	0	0	0	0 2.3529			39	
Vegetables,Mxd,Frz,U	471	339	5	221	42	19	14	0	14	0	0	0	0 4.7058			17	
Total	726	852	27	224	82	40	35	0	35	3	15	2	0 7.2588	<u>Other</u> (	%):	15	
A.Z.																	
Mixes		4	Food				Relati	onship –	Quantit	V EO	od Const	raints					
Mix3		le le		o,Mature See	ds.Ckd.Bl	d.Wo/Salt		onsnip		,		od	Relat	ionship		Value	
Mix2 Mix1			Oil, Olive, Sa	alad Or Cookin	g	-,	<=		20.0	Oil		d Or Cooking		iononip	20.0	10.00	
+ Mix Note Hello, World!	-		Mix Food	, Mxd, Frz, Unp		Food Cor	straint	Ratio Co	-> <-	Model							
			Minimize														
			Calories													•	Run
Solve Compare D	Database		.]														

After constraints have been created, click run button. Software will calculate right amounts of ingredients that meet constraints. If model is too constrained it will complain and user will need to either remove constraints or add extra food items.

# This is what the math model for this specific mix is. It is there for informational and debugging purposes.

ile Mix Result Name Quantity Calories Vil,Olive,Salad Or Coo 20 177 Jeans,Pinto,Mature S 235 336 (egetables,Mxd,Frz,U 471 339 Total 726 852	5 221	Gui2 5 Fiber Protein C 0 0 0 0 40 21 21 42 19 14 82 40 35	complete Incomp Sa 0 0 0 21 0 14	atFat Monou PolyuF 3 15 0 0	at Choles Cost 2 0 0.2 0 0 2.3529	Fat(%):	/alue
Mix Result Name Quantity Calories )il, Olive, Salad Or Coo 20 177 Ieans, Pinto, Mature S 235 336 /egetables, Mxd, Frz, U 471 339	20 0 2 2 5 221	0 0 0 40 21 21 42 19 14	0 0 0 21	3 15 0 0	2 0 0.2	Result V Fat(%):	
Name Quantity Calories   Nil,Olive,Salad Or Coo 20 1777   leans,Pinto,Mature S 235 336   /egetables,Mxd,Frz,U 471 339	20 0 2 2 5 221	0 0 0 40 21 21 42 19 14	0 0 0 21	3 15 0 0	2 0 0.2	Result V Fat(%):	
Dil,Olive,Salad Or Coo 20 177   Beans,Pinto,Mature S 235 336   /egetables,Mxd,Frz,U 471 339	20 0 2 2 5 221	0 0 0 40 21 21 42 19 14	0 0 0 21	3 15 0 0	2 0 0.2	Fat(%):	
leans,Pinto,Mature S 235 336 /egetables,Mxd,Frz,U 471 339	2 2 5 221	40 21 21   42 19 14	0 21	0 0			23
/egetables,Mxd,Frz,U 471 339	5 221	42 19 14				Carbs(%):	39
				0 0	0 04.7058	Protein(%):	17
	· · ·		0 35	3 15	2 07.2588	Other(%):	15
▼ Mixes Mix3 Mix2 Mix1	/* Objective function */ min: 8.84 x0 + 0.72 x1 + 1.43 x2 /* Variable bounds */ 0.0 x0 + 0.04 x1 + 0.09 x2 >= 4	0.0;					
+ - U Mix Note Hello, World!	1.0 ×0 + 0.0 ×1 + 0.0 ×2 >= 20. 0.0 ×0 + 1.0 ×1 + -2.0 ×2 = 0.0;	); )					
	Mix Food Nutrient Constr	aint Food Constraint	Ratio Constraint	Model			]
	Minimize						
	Calories						▼ Run
	Calories						▼ Kun
Solve Compare Database							

# 5. User may want to compare mixes to see what the difference is.

<b>T</b>					Gui2
File					
Mixes		Mix Difference			
Mix 1	Mix 2	Nutrient	Mix 1	Mix 2	Diff
Mix3	Mix3	Serving Size	1,174	726	448
Mix2	Mix2	Calories	1,174	852	850
Mix1	Mix1	Fat	38	27	11
TXIMIXT	MIXT	Sodium	1,009	224	785
		Carbohydrates	1,009	82	60
		Fiber	48	40	8
		Protein	154	35	119
		Saturated Fat	4	3	119
		Monounsaturated Fat	21	15	7
		Polyunsaturated Fat	5	2	3
		Cholesterol	120	0	120
		Complete Protein	120	0	120
		Incomplete Protein	50	35	104
		Cost	10	7	- 13
		Fat Kcal	338	244	3 95
		Carbs Kcal	569	329	240
		Protein Kcal	616	141	475
		Saturated Fat Kcal	32	25	7
		Monounsaturated Fat Kcal	191	131	59
		Polyunsaturated Fat Kcal	43	20	23
Solve Compa	are Database				

(Snack user guide working draft)

Please send your suggestions and comments to:

jorge.r.garciadealba+snack@gmail.com

https://x-jrga.github.io/snack/index.html