

Supplementary Material

1. SUPPLEMENTARY RESULTS

Source	Target	Avg Number of Ings Replaced				Percentage of Ings Replaced			
		W2V	Mean	CLS	SBERT	W2V (%)	Mean (%)	CLS (%)	SBERT (%)
IT	MEX	8.07	11.00	9.17	9.17	71.09	87.16	84.55	84.55
IT	CAN	7.76	10.41	11.00	10.83	68.45	89.44	90.40	90.40
IT	INSC	8.59	1.08	1.14	1.14	75.58	10.81	11.41	11.41
IT	SA	8.96	7.58	7.65	7.64	79.10	64.30	64.73	64.63
MEX	IT	8.01	8.08	8.00	8.00	75.94	90.40	91.11	91.11
MEX	CAN	6.99	6.51	7.06	7.00	66.37	74.07	75.96	75.76
MEX	INSC	7.55	1.30	1.40	1.40	72.17	14.40	14.72	14.72
MEX	SA	7.86	5.96	6.03	6.03	74.84	54.22	54.49	55.77
CAN	IT	6.67	7.07	7.17	7.18	77.05	82.94	83.73	83.72
CAN	MEX	6.86	5.73	5.55	5.55	79.24	82.95	85.10	85.10
CAN	INSC	7.71	1.64	1.53	1.47	89.41	21.08	20.47	19.34
CAN	SA	6.95	5.65	5.77	5.83	80.37	61.93	61.94	63.26
INSC	IT	11.31	8.75	10.33	8.75	85.05	97.50	96.67	97.50
INSC	MEX	10.66	3.00	3.00	3.00	79.81	75.00	75.00	75.00
INSC	CAN	10.42	12.25	11.50	11.00	78.03	90.63	90.87	86.93
INSC	SA	9.79	10.60	10.58	10.57	73.37	86.86	86.31	86.16
SA	IT	6.46	9.18	8.56	9.80	80.79	92.16	94.25	94.37
SA	MEX	6.67	6.50	6.14	6.67	83.27	88.45	88.10	94.44
SA	CAN	5.98	4.98	4.97	4.91	73.92	62.53	62.35	61.92
SA	INSC	6.29	1.07	1.07	1.07	78.37	17.24	17.24	17.24

Table S1. Number of ingredients replaced and percentage of ingredients replaced for different models.

2. SUPPLEMENTARY FIGURES

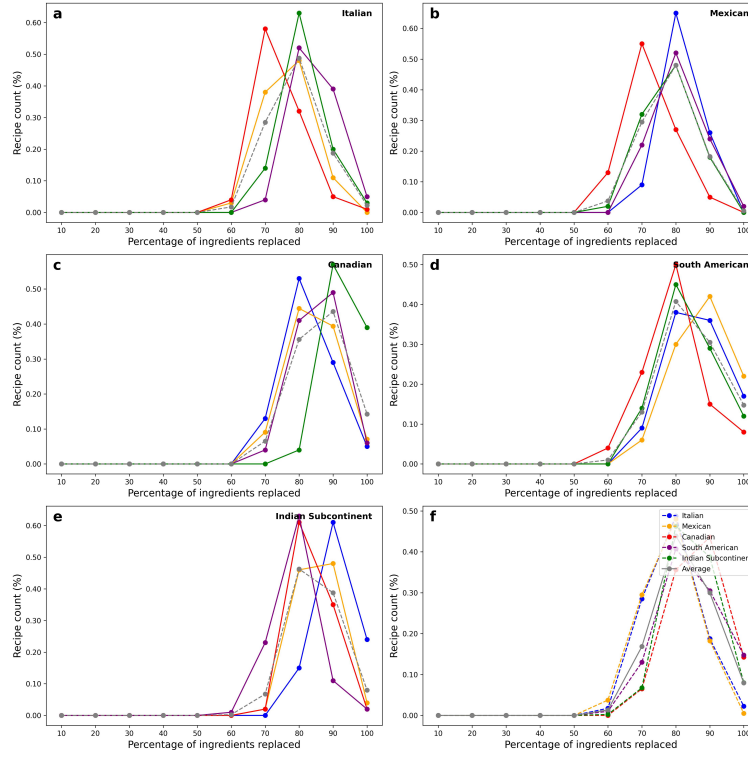


Fig. S1. Source Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (Word2Vec)

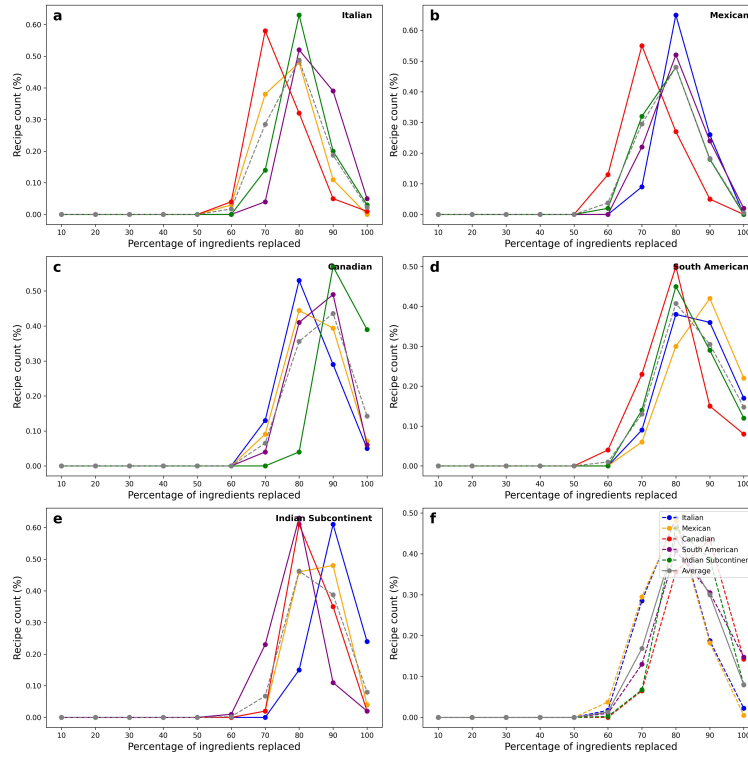


Fig. S2. Target Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (Word2Vec)

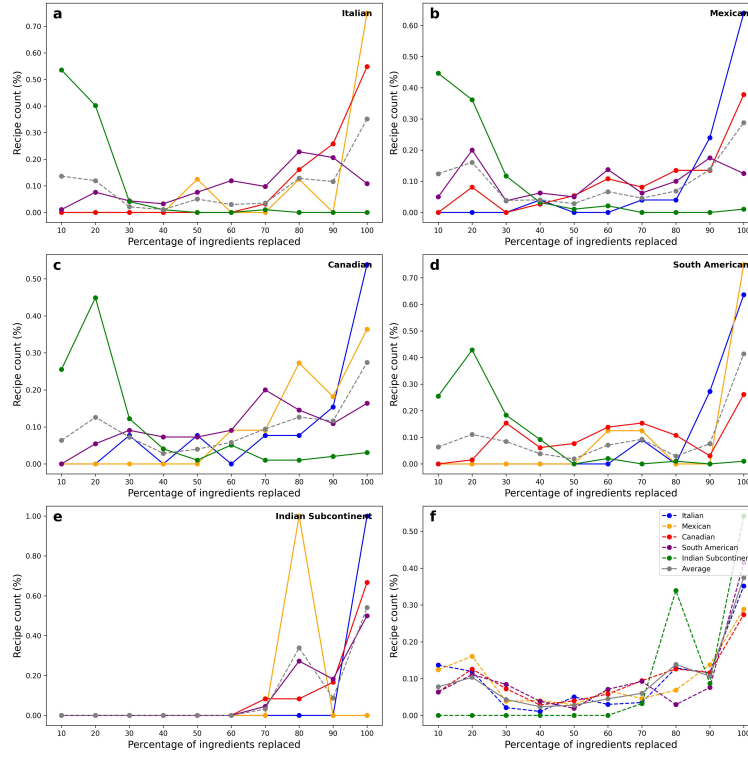


Fig. S3. Source Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (Mean Pooling)

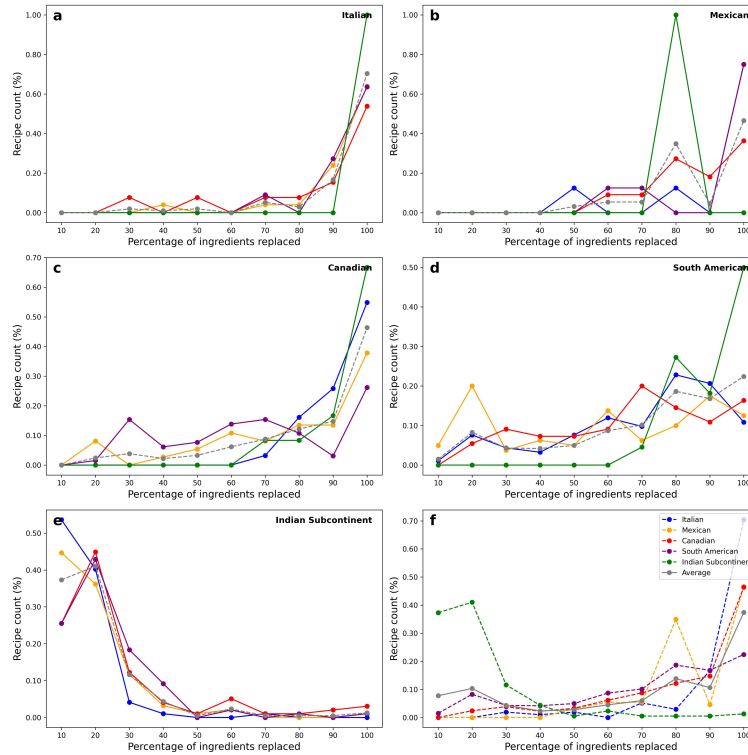


Fig. S4. Target Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (Mean Pooling)

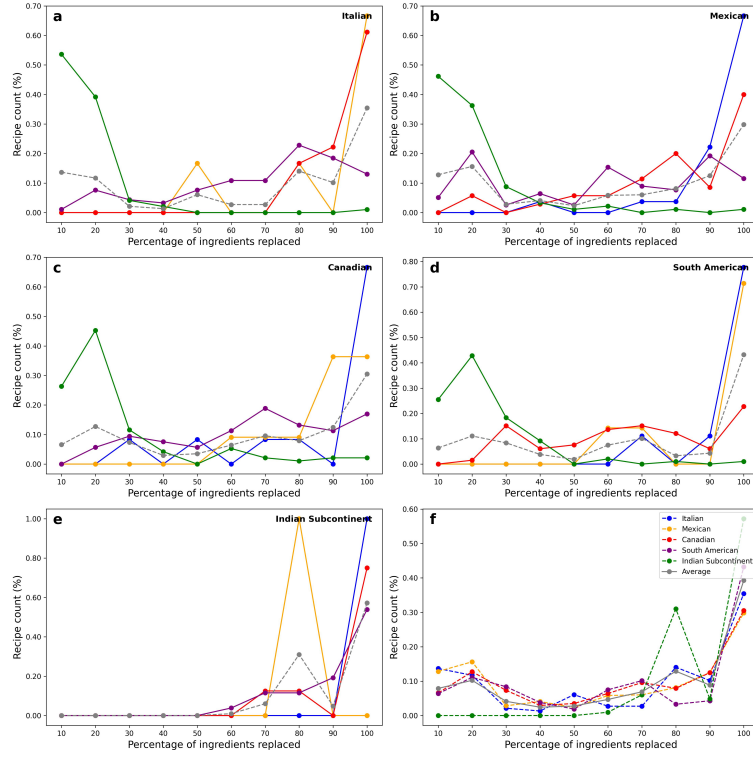


Fig. S5. Source Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (CLS Pooling)

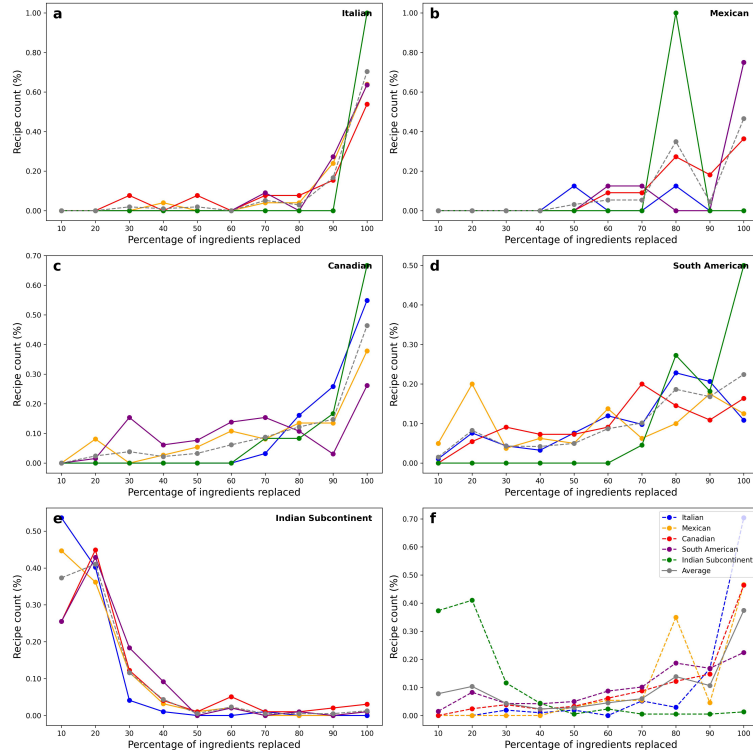


Fig. S6. Target Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (CLS Pooling)

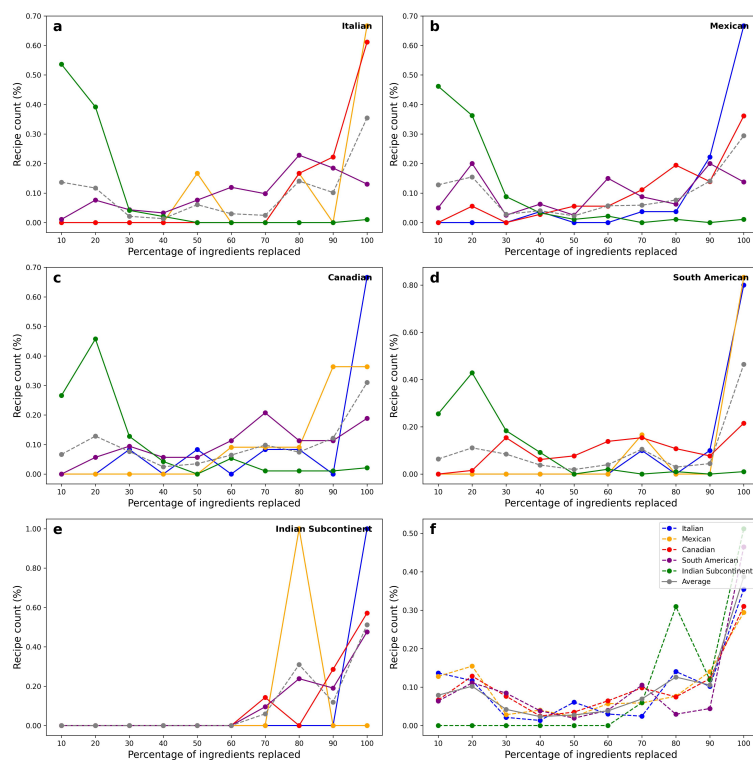


Fig. S7. Source Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (SBERT)

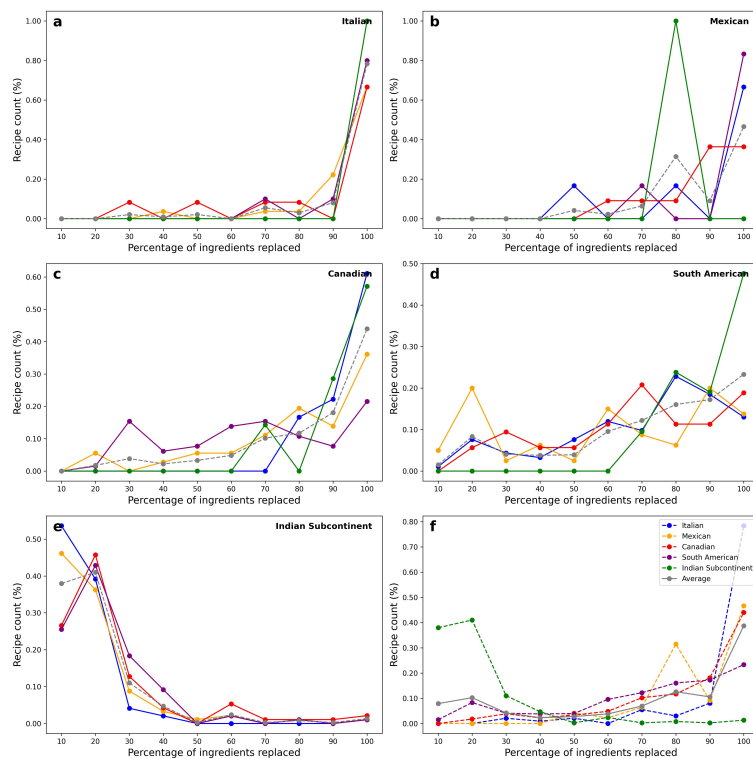


Fig. S8. Target Cuisine: Percentage of Ingredients Replaced v/s Normalized Recipe Count (SBERT)

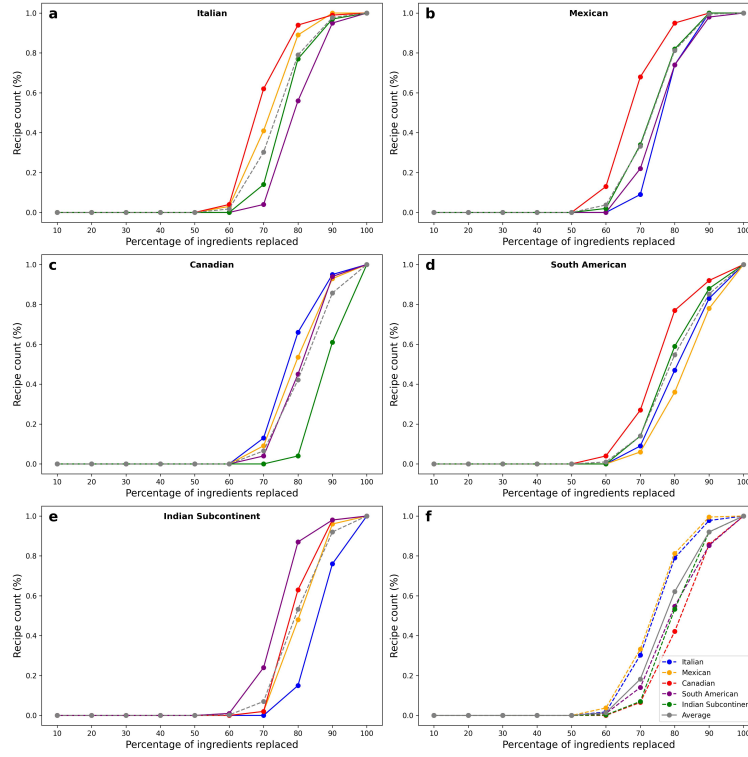


Fig. S9. Source Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (Word2Vec)

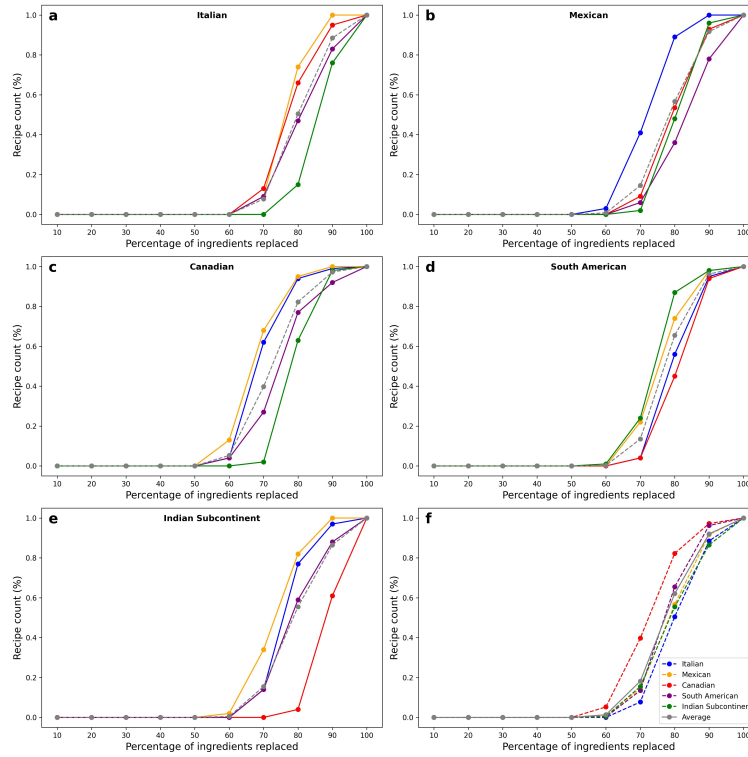


Fig. S10. Target Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (Word2Vec)

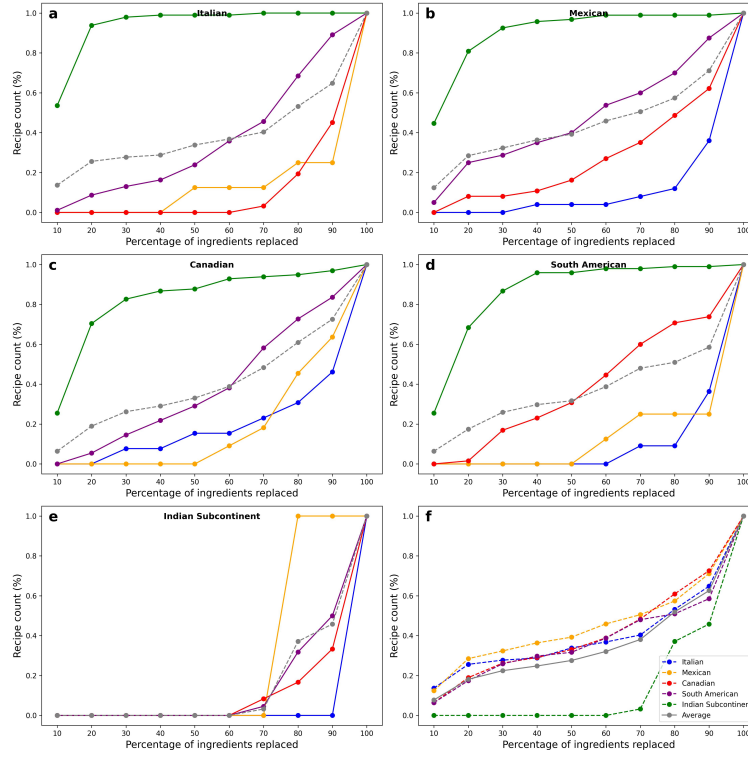


Fig. S11. Source Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (Mean Pooling)

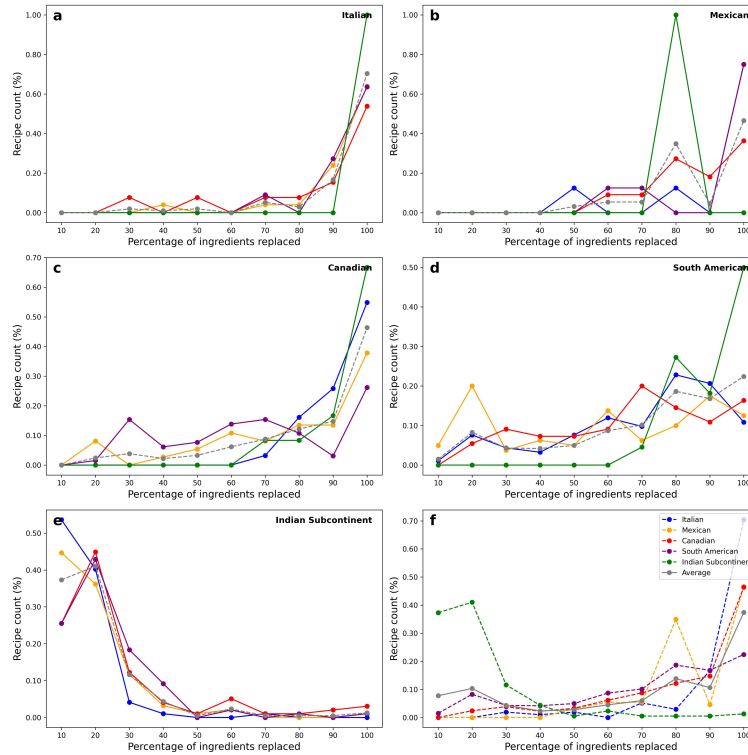


Fig. S12. Source Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (Mean Pooling)

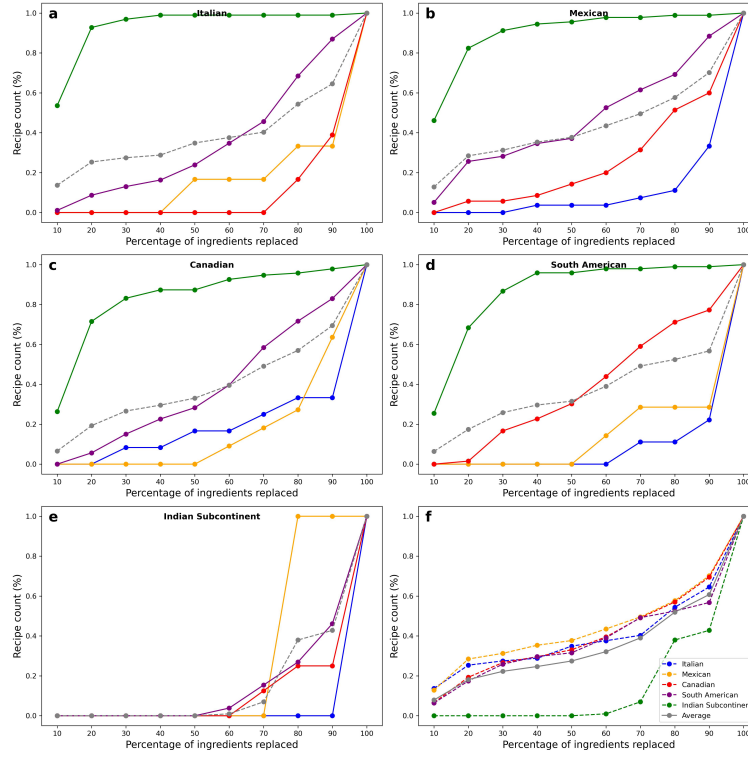


Fig. S13. Source Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (CLS Pooling)

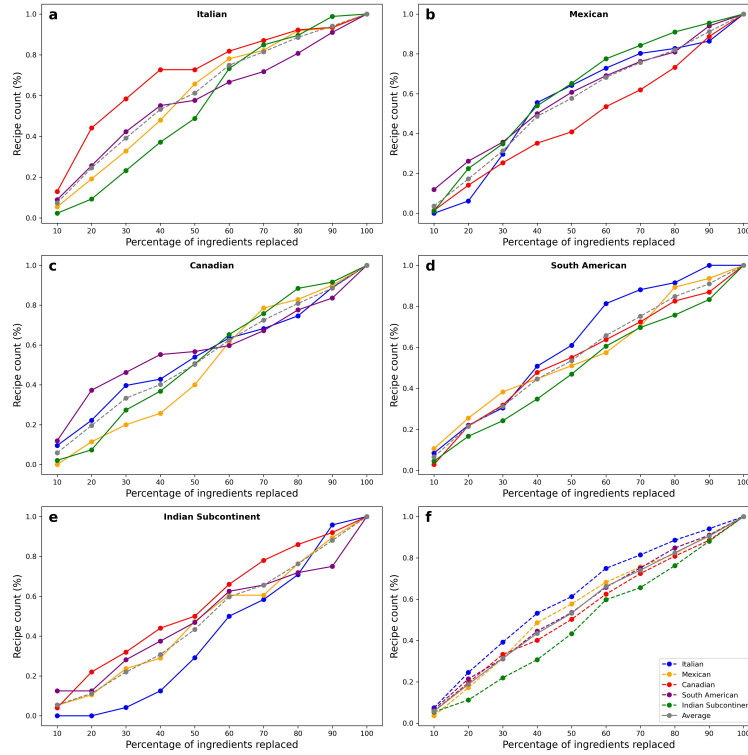


Fig. S14. Source Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (CLS Pooling)

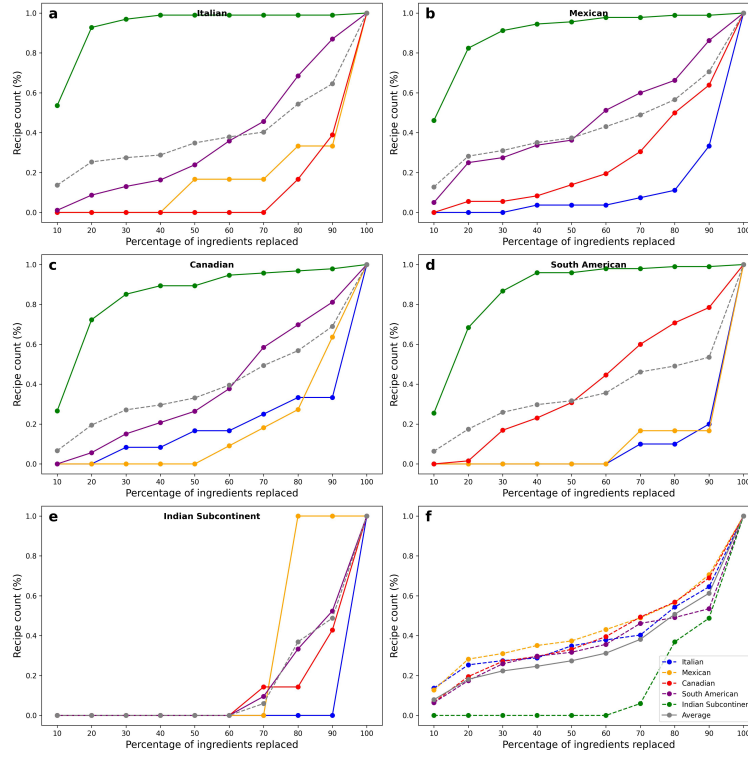


Fig. S15. Source Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (SBERT)

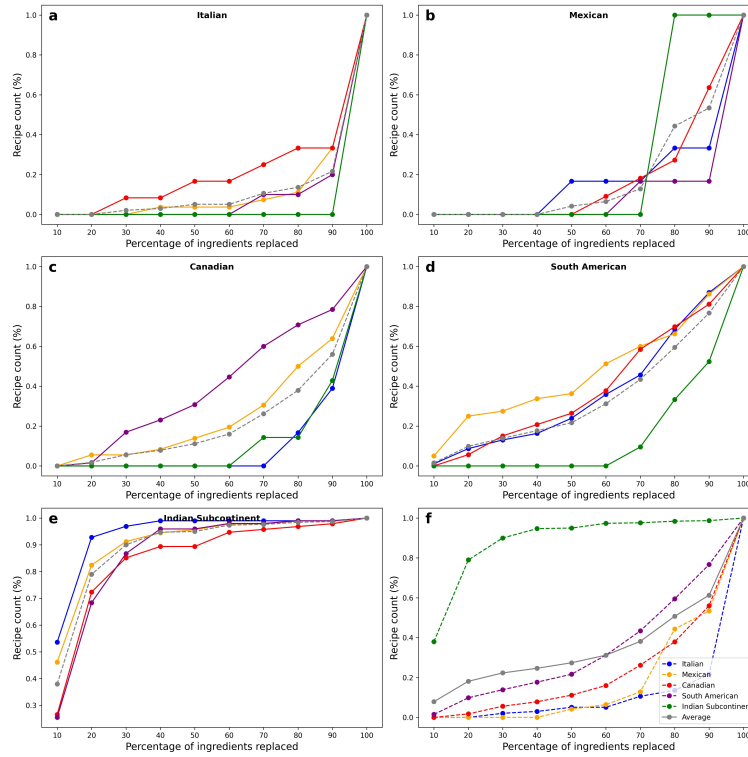


Fig. S16. Target Cuisine: Cumulative Percentage of Ingredients Replaced v/s Normalized Recipe Count (SBERT)

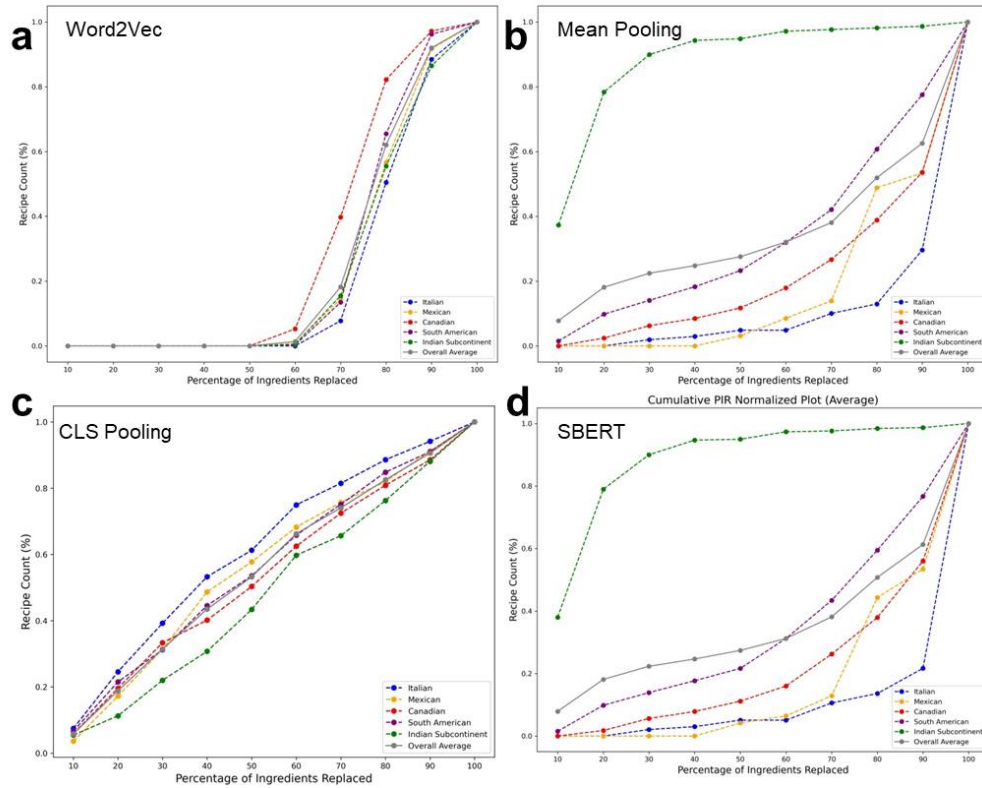


Fig. S17. Target Cuisine: Model wise normalized cumulative percentage of ingredients replaced