Nutri

Nutrition Tracking, Simplified

The Nutri kitchen scale is an innovative smart nutrition tracking solution for individuals who require detailed records of their daily food intake. It simplifies the nutrition tracking process by automating the laborious manual task of locating, deciphering, and recording the nutrition facts of various foods.

Automating these processes saves the user time and energy, and enables them to have a more seamless, yet still accurate cooking experience. The Nutri kitchen scale leverages the most recent advancements in tiny machine learning and computer vision technology to bring individuals a simple, affordable, yet still powerful, kitchen device. With Nutri, people can spend less time tracking their diets, and more time enjoying their food.

Problem

The current process of food tracking is tedious and time consuming. Even with computer vision abilities integrated into some popular food tracking apps on our smartphones, users still need to take the extra steps to pick up their phones to scan each ingredient, and then manually enter the amount. This interrupts the natural flow of the food prep process.

Technology

Recent advancements in computer vision and tiny ML (machine learning) has made these technologies available on increasingly smaller devices. This allows for a whole new world of opportunity as we now have the ability to implement complex ai systems into smaller and more accessible devices, such as a food scale.
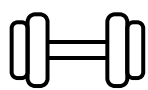
Opportunity

The growing popularity of health and wellness tracking products shows a desire for clarity in understanding our bodies. These products and devices can be very useful, but only when it is well integrated into a user's lifestyle.

Let's take a deep dive into Nutri

Our Audience

The Nutri kitchen scale is designed for people who require detailed records of their daily food intake. This group often consists of people who have physical conditions such as diabetes, health enthusiasts, and chefs.
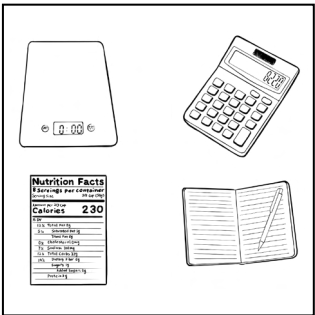
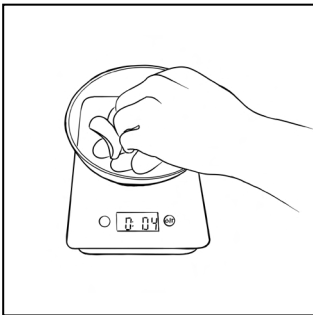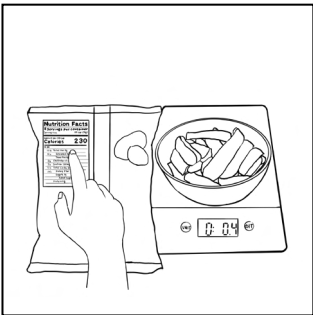*Gym Enthusiast*   *Type I Diabetics*   *Aspiring Chef*
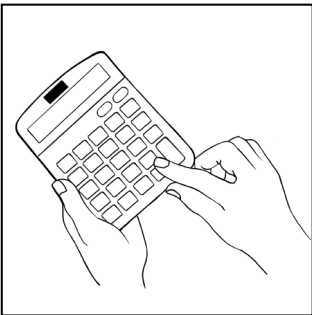
Standard Food Scale Workflow

Step 1
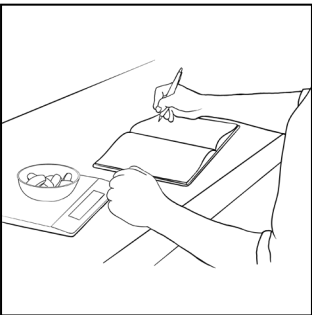Requires a calcultor, notebook, scale, nutrition label

Step 2
Weigh the food

Step 3
Find nutrition facts of the food being weighed

Step 4
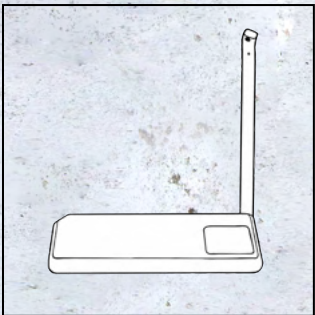Calculate nutrition value in your serving
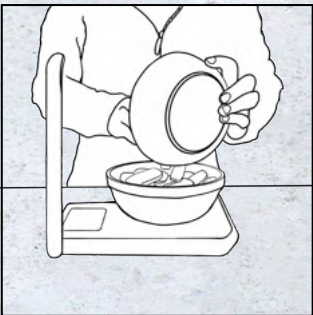
Step 5
Record down each value

Our Solution

Unlike the traditional way of tracking nutrition, which is very tedious, the Nutri kitchen scale workflow is designed to seamlessly integrate into the meal preparation process. After recording a meal, the Nutri mobile app will then be able to provide the user with accurate and easy to understand nutritional data.
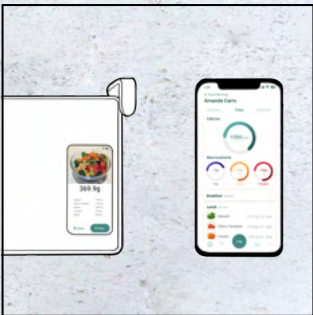
Nutri Workflow

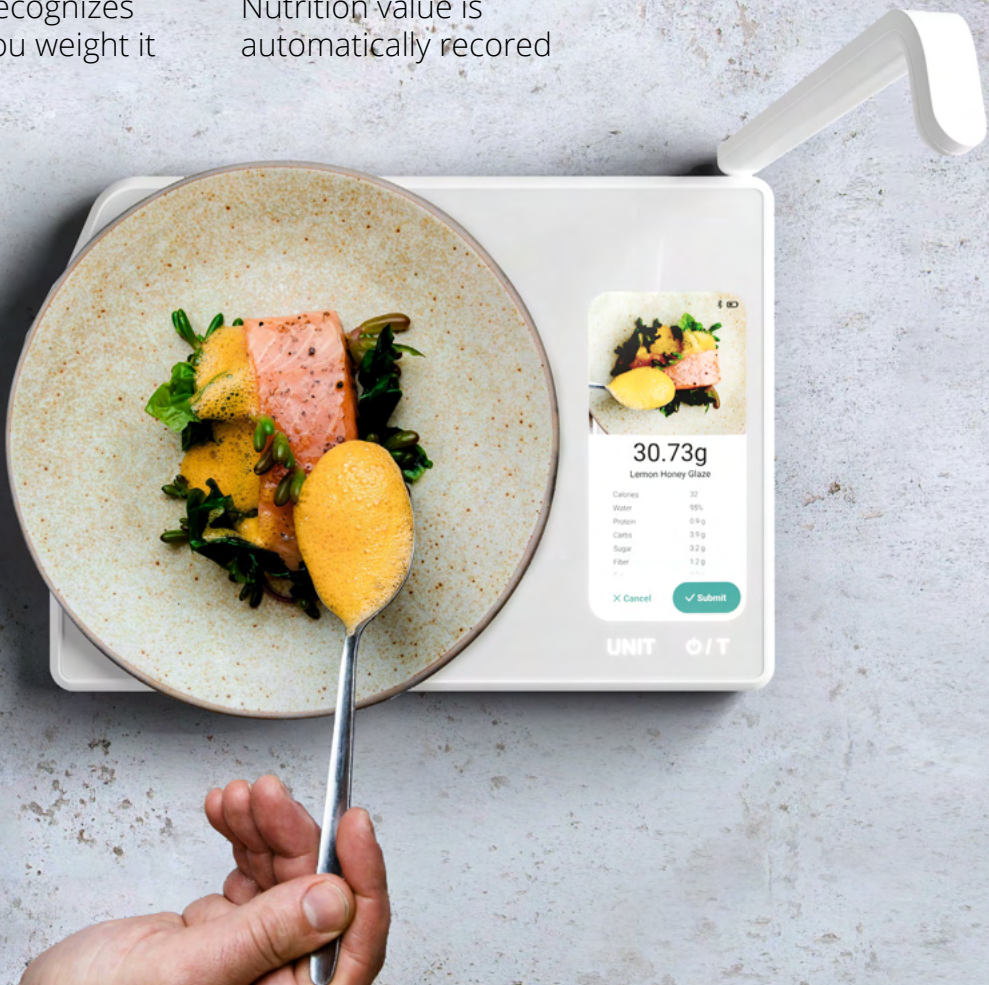**Step 1**
Turn on your Nutri smart scale
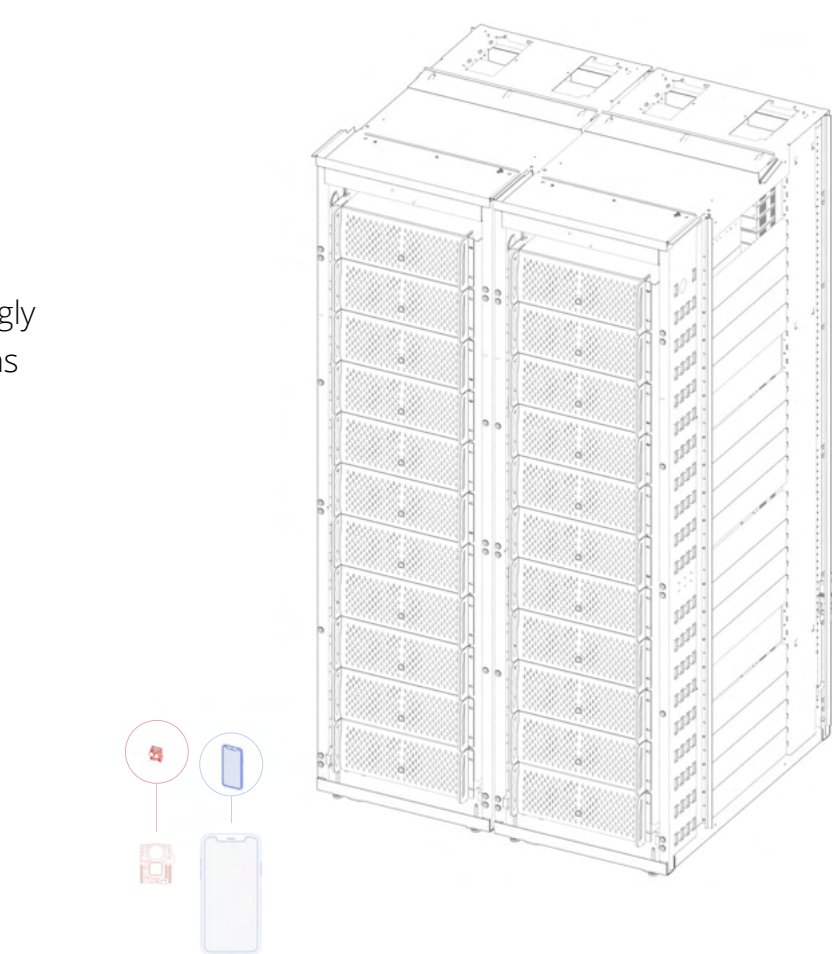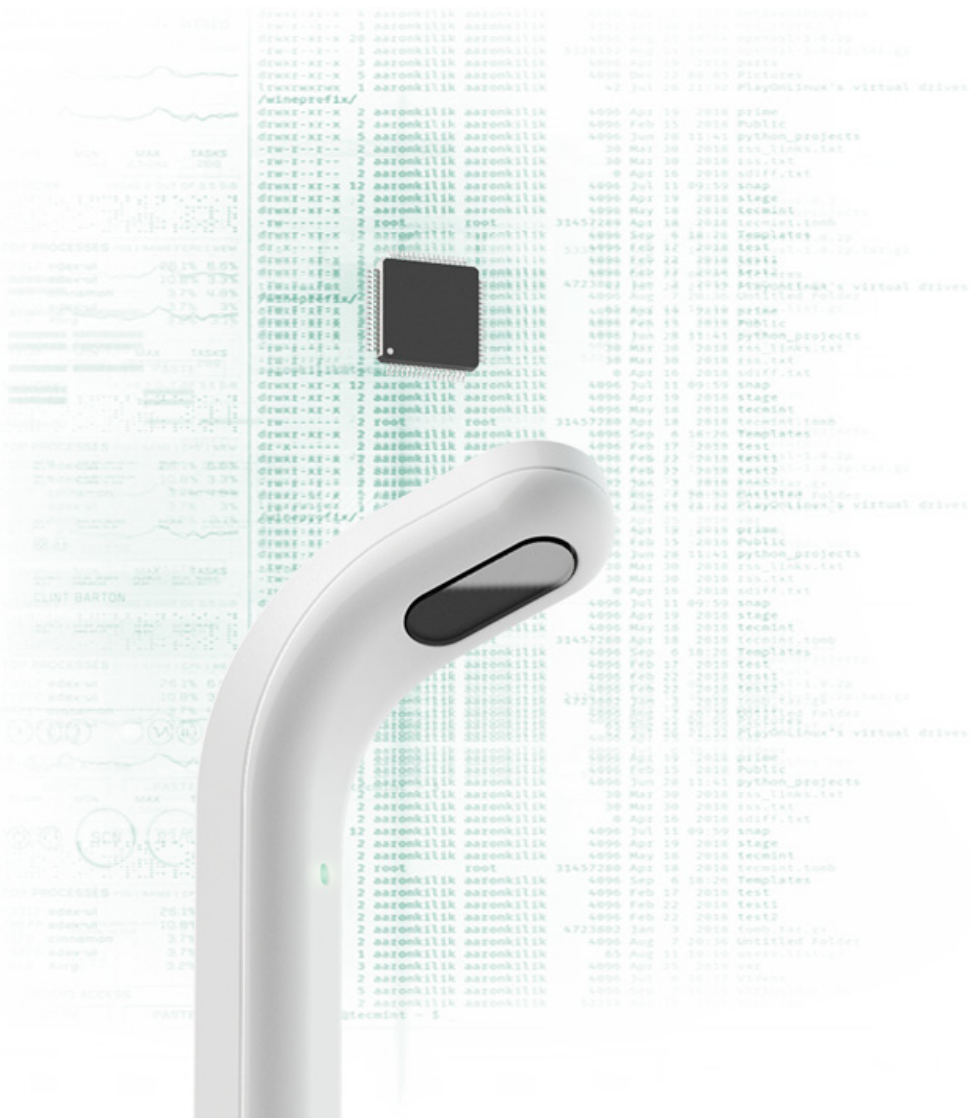
Step 2
Camera recognizes food as you weight it

Step 3
Nutrition value is automatically recored

30.73g
Lemon Honey Glaze

Calories
Water
Protein
Carb
Sugar
Fiber

✕ Cancel   ✓ Submit

UNIT   O/T

Our Technology: Tiny ML
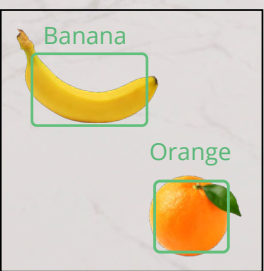## Deep learning goes even tinier

Tiny ML enables powerful neural networks to run efficiently on increasingly simpler, cheaper, and smaller hardware platforms. This technology opens up the opportunity to implement complex AI systems in affordable and accessible consumer devices, such as a food scale.

Small
Integration into a users life is seamless, and is non disruptive to the living environment.

Low Powered
Only a small amount of power is needed to process a lot of complex information.

Cheap
Technology is scalable and accessible to the masses.

Local
Does not need to connect to the Internet or cloud to work, which can ensure privacy for the user since it is unable to be hacked.
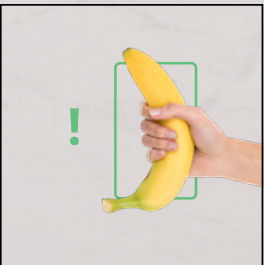
Tiny ML for food detection

Tiny ML technology is ideal for object detection and recognition. The AI system can easily and accurately recognize a multitude of different foods, ranging from organic fruits all the way to processed snacks.

Object detection
Recognizes the objects in view

Differences within one object
Can distinguish different physical states of the same object
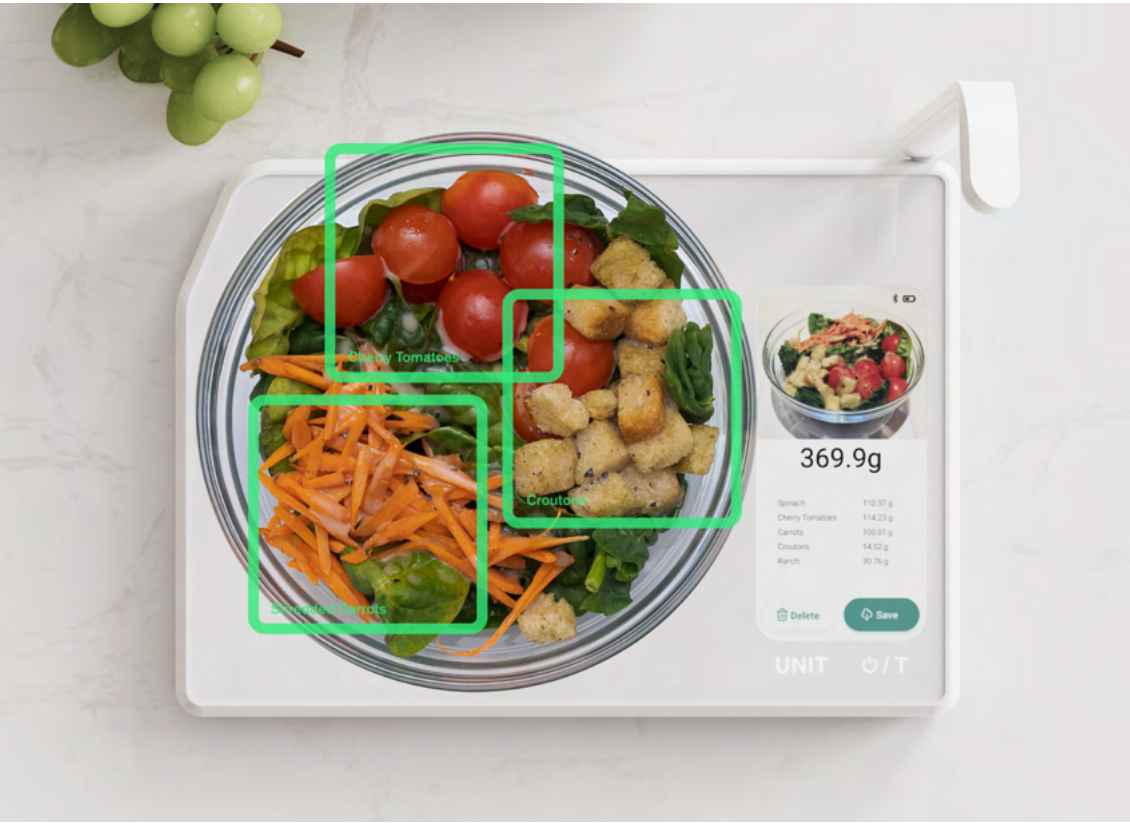
Visual wake
Can stop recording if it does not see a specific object

Effortless nutrition tracking

The Nutri kitchen scale system was designed with the whole meal prep user journey in mind to ensure a seamless experience that is not disruptive to the cooking process. The minimal and friendly form factor allows the scale to blend into the kitchen environment without taking up unnecessary amounts of space during usage and storage.

Accurate ingredient recognition

Nutri's powerful AI system and comprehensive food data base ensures that all of your meals are easily and accurately documented, whether it is breakfast, lunch, dinner, or any snacks in between.

Your nutrition, your way

Unlock the full potential of the Nutri nutrition tracking system by pairing it with the Nutri smartphone app. The app breaks down the user's daily micros and macros, save nutrition facts of personal recipes, track meal history, and more.
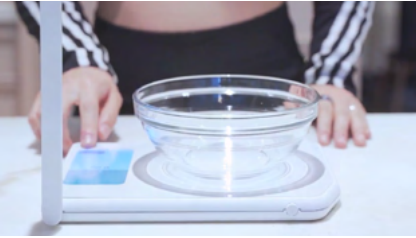
Understanding the Nutri Kitchen Scale

The camera, located in the camera arm of the Nutri kitchen scale, automatically recognizes food items placed on the scale surface, and will give the user immediate nutritional information through the screen on the scale based on what and how much is put on. This information is then recorded into the user's personal food journal app on their phone, which then provides a detailed nutritional breakdown of each meal that is consumed.

Screen
Shows nutritional information of the food you are weighing

Camera
Angled perfectly every time

Light
Turns green when food is in view

Unit   **Power / Tare**

Open

Glass Cover
Provides ideal flat surface for weighing and measuring, also easy to clean

Closed
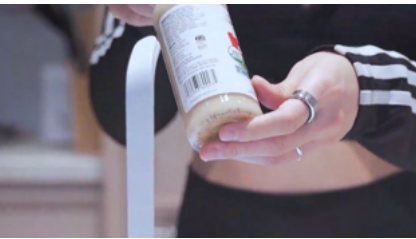
How To Use Nutri

Flip open the camera arm

Tare bowl on scale

Pour food into the bowl. Press submit after weighing each ingredient

Barcodes of packaged foods can also be scanned with camera

Press "save" once all the ingredients are weighted

Check the Nutri app for nutritional data and progress