## Data Article

# The dataset for the assessment of the inflammatory potential of the overall diet consumed by women of childbearing age 

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#### Abstract

The data presented in this article is related to the research article titled "Racial differences in dietary choices and their relationship to inflammatory potential in childbearing age women at risk for exposure to COVID-19". This data article provides details of dietary intake data from 509 women (African American, $n=327$ and Caucasian American, $n=182$ ) who are residents of Birmingham, AL. All women were characterized for demographic and lifestyle factors and indicators of excess body weight (EBW) that are likely to influence overall dietary habits. Dietary intake data was collected by administering the modified version of the NCI validated Block food frequency questionnaire (98.2-isoflav version) that includes 110 food items of the original version ( 98.2 version) and an additional 24 phytochemical rich food items. The data article describes our approach to derive the dietary inflammatory score using a validated empirical dietary inflammatory index based on the frequency and the amount of consumption of each food item with minor modifications. This data will allow researchers to understand the composition of a Southern-style diet consumed by women of childbearing age and its relationship to inflammatory


[^0]potential, EBW, dietary guidelines, dietary reference intakes or diet quality indices.
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Related research article

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Dietary data was obtained by administering NCI validated food frequency questionnaire (Block 98.2-isoflavon)
Raw, Analysed
Data was obtained from women age 19-50 years
Information regarding demographics and lifestyle factors was obtained by administering a risk factor questionnaire. Height, weight and waist circumference were measured using standard procedures. BMI was computed using weight and height measurements. \% body fat was measured using a TANITA bioelectrical impedance equipment. Dietary intake data that reflected the consumption of food items over the past 12 months was gathered using Block food frequency questionnaire (FFQ) 98.2-isoflavon.
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Piyathilake CJ, Badiga S, Chappell AR, Johanning GL, Jolly PE. Racial differences in dietary choices and their relationship to inflammatory potential in childbearing age women at risk for exposure to COVID-19. Nutr Res. 2021 Apr 25;90:1-12. https://doi.org/10.1016/j.nutres.2021.04.004. Epub ahead of print. PMID: 34049184; PMCID: PMC8143979

## Value of the Data

- The dietary intake data presents information that reflects the consumption of 134 food items over a 12 -month period and their differences by socio-demographic and lifestyle factors.
- This data will allow researchers to understand the composition of a Southern-style diet consumed by women of childbearing age and its relationship to inflammatory potential, EBW, dietary guidelines, dietary reference intakes or diet quality indices.
- This data will be useful to provide tailored dietary advice to reproductive age women in order to improve the quality of their diet.


## 1. Data Description

The dataset deposited consists of demographic information, lifestyle factors and dietary intake data obtained from 509 women of aged 19-50 years who are residents of Birmingham, AL. Demographic data consists of age, race, level of education and indicators of excess body weight (EBW), namely, BMI, percentage of body fat and waist circumference and health insurance

Table 1
The distribution of demographics and lifestyle information.

| Demographic/lifestyle variables | $N(\%)$ |
| :--- | :--- |
| Race |  |
| $\quad$ African American | $327(64 \%)$ |
| $\quad$ Caucasian American | $182(36 \%)$ |
| BMI (kg/m²) | $203(40 \%)$ |
| $\quad<25$ | $306(60 \%)$ |
| $\geq 25$ | $201(39 \%)$ |
| \% Body fat | $308(61 \%)$ |
| $\quad<33$ |  |
| Waist circumference (cm) | $208(41 \%)$ |
| $\quad 88$ | $301(59 \%)$ |
| $\geq 88$ | $105(21 \%)$ |
| Level of education | $178(35 \%)$ |
| $\quad$ Grades 7-11 | $9(2 \%)$ |
| Completed high school/General Educational Development (GED) | $165(32 \%)$ |
| Vocational/trade school | $47(9 \%)$ |
| Partial college education | $5(1 \%)$ |
| Completed college | $408(80 \%)$ |
| Partial/completed graduation | $101(20 \%)$ |
| Physical activity | $189(37 \%)$ |
| $\quad<150$ minutes/week moderate activity | $320(63 \%)$ |
| $\geq 150$ minutes/week moderate activity |  |
| Current smoking status | $170(33 \%)$ |
| Current smokers | $339(67 \%)$ |
| Non-current smokers | $253(50 \%)$ |
| Parity | $256(50 \%)$ |
| 0 live births | 1 live birth |

information. Lifestyle data variables include parity, level of physical activity (minutes/week) and current smoking status (yes/no). The distribution of demographic and lifestyle data of the population are presented in Table 1. A majority of the women are African American (64\%), have excess body weight ( $\sim 60 \%$ based on BMI, \% body fat or WC), completed high school education or higher education ( $79 \%$ ), engaged in less than 150 min of moderate physical activity ( $80 \%$ ), non-smokers ( $67 \%$ ) and $67 \%$ with parity $\geq 1$ at the time the data collection. $50 \%$ of the women paid their medical care on their own while $50 \%$ had coverage through health maintenance organization (HMO), Medicaid or other government assistance.

To obtain dietary intake data, we administered the Block food frequency questionnaire 98.2isoflavon version, which contains 110 food items of the original questionnaire (98.2) and an additional 24 phytochemical containing food items. The Block associates merged those additional 24 food items shown in Fig. 1 with the 98.2 version to create the 98.2 -isoflavon version.

The dietary intake data deposited is in the form of Microsoft Excel spreadsheets at the following site: Mendeley Data-Dietary Data. The Excel sheet 1 provides information on the frequency and the amount of food items consumed, daily intakes of macro and micronutrients, phytochemicals, dietary fibre, servings of food groups (vegetables, fruits, grains, dairy, meat/beans, dairy and fat/sugar/sweets) and health indices (glycaemic index, glycaemic load and healthy eating index). The frequency of consumption of food items is presented as the following codes; $1=$ never, $2=$ a few times per year, $3=$ once per month, $4=2-3$ times per month, $5=$ once per week, $6=2$ times per week, $7=3-4$ times per week, $8=5-6$ times per week, $9=$ every day. To be consistent, we have converted the frequency of consumption of food items to per week. As shown in Excel sheet 1, the amount of food consumed is coded as 1, 2, 3, 4 referring to the

| HOW OFTEN | never | $\begin{gathered} \text { A FEW } \\ \text { R } \\ \text { TiMES } \\ \text { per } \\ \text { YEAR } \end{gathered}$ | $\begin{gathered} \text { ONCE } \\ \text { ONer } \\ \text { mONTH } \end{gathered}$ | $\begin{array}{\|c\|c\|} \hline 2.3 \\ \text { rimes } \\ \text { Het } \\ \text { morit } \end{array}$ |  | $\mathrm{E} \left\lvert\, \begin{gathered} 2 \\ \mathrm{KIMES} \\ \mathrm{~K} \\ \mathrm{per} \\ \text { WeEK } \end{gathered}\right.$ |  | $\left\{\begin{array}{c\|} 5.6 \\ \text { Times } \\ \text { per } \\ \text { wEEK } \end{array}\right.$ | $\begin{gathered} \text { Everry } \\ \text { DAY } \end{gathered}$ | HOW MUCH EACH TIME |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| White wine | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many <br> olasses? <br> (One glass <br> equals 3.5 . 02 2) | 1 | 2 | $\bigcirc$ | $\stackrel{\bigcirc}{5}$ |
| Red wine | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ |  | 1 | $\bigcirc$ | $\bigcirc$ | $\stackrel{\bigcirc}{5+}$ |
| Grape juice, canned or bottled | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\begin{gathered} \text { How many } \\ \text { glasses? } \\ \text { (one glass } \\ \text { equals } 8 \text { fioz) } \end{gathered}$ | 1 | $\bigcirc$ | $\bigcirc$ | ${ }_{4}$ |
| Chocolate milk | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\left.\begin{array}{\|c\|} \text { How many } \\ \text { glassess? } \\ \text { lono glass } \\ \text { equals } 8 f 102) \end{array} \right\rvert\,$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | ${ }_{4}$ |
| Dark chocolate candy bar | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | 0 | O | $\bigcirc$ | $\bigcirc$ | How many bars? | ( $\begin{gathered}\text { O } \\ \text { small } \\ \\ \text { a }\end{gathered}$ | ¢ | $\underset{\text { late }}{\stackrel{1}{0}}$ | $\underset{\substack{0 \\ \text { lasge } \\ \text { L }}}{ }$ |
| Milk chocolate candy bar | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many bars? | (¢ <br> small <br>  | O | $\bigcirc$ 1 1319 | ( $\begin{gathered}\bigcirc \\ \text { 2 } \\ \text { lage }\end{gathered}$ |
| Plums, raw | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How much | $\begin{gathered} O \\ \text { plium } \\ \text { pion } \end{gathered}$ | $\begin{gathered} \circ \\ \substack{3 / 4 \\ \text { plum }} \end{gathered}$ | ¢ ${ }_{\text {Plum }}$ |  |
| Frozen strawberries or canned peaches | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How much | $\begin{aligned} & 9 \\ & \substack{1 / 4 \\ \text { cup }} \end{aligned}$ | $\begin{gathered} 0 \\ \substack{1 / 2 \\ \text { cup }} \end{gathered}$ | $\begin{aligned} & 9 \\ & \text { cu4 } \\ & \text { cup } \end{aligned}$ | O <br> c <br> cup |
| Grapes, white, green, red | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | How many each time | $\stackrel{\circ}{\circ-8}$ | $\stackrel{\odot}{9-12}$ | $\stackrel{\bigcirc}{13-16}$ | $\stackrel{\bigcirc}{17+}$ |
| Grapes black or black berries | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many each time | $\stackrel{\circ}{\circ-8}$ | $\stackrel{\bigcirc}{\bigcirc-12}$ | 13-16 | $\stackrel{\bigcirc}{\bigcirc+}$ |
| Raspberries, raw | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many each time | $\stackrel{\circ}{5-8}$ | $\stackrel{\odot}{\odot}$ | $\stackrel{\odot}{\circ} \stackrel{\circ}{13-16}$ | $\stackrel{\bigcirc}{\bigcirc+}$ |
| Blueberries, raw | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How much | $\begin{aligned} & 1 / 4 \\ & \substack{1 / 4 \\ \text { cup }} \end{aligned}$ | $\begin{aligned} & 0 \\ & \substack{1 / 2 \\ \text { cup }} \end{aligned}$ | $\begin{aligned} & 9 \\ & \substack{3 / 4 \\ \text { cup }} \end{aligned}$ | 0 1 cup |
| Cherries, raw, sweet | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many each time | $\stackrel{\circ}{\circ-8}$ | $\stackrel{\odot}{\odot}$ | 13-16 | ${ }_{17+}$ |
| Cherry tomatoes | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many | $\stackrel{\odot}{\circ-4}$ | $\stackrel{\circ}{\circ-6}$ | $\bigcirc$ | $\stackrel{-}{\bigcirc+}$ |
| Onion, fried, boiled, cooked or raw | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | How many slices or rings? | $\stackrel{\odot}{\odot-2}$ | $\stackrel{\odot}{\circ}$ | $\stackrel{\circ}{5-6}$ | $\bigcirc$ |
| Canned tomato products | $\bigcirc$ | $\bigcirc$ | 0 | 0 | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How much | $\begin{aligned} & 0 \\ & 1 / 4 \\ & \text { cup } \end{aligned}$ | $\begin{gathered} \bigcirc \\ \substack{12 \\ \text { cuf }} \end{gathered}$ | $\begin{aligned} & 0 \\ & 3 / 4 \\ & \text { cup } \end{aligned}$ | $\bigcirc$ <br> cup <br> cup |
| Celery, raw | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | 0 | 0 | $\bigcirc$ | 0 | $\bigcirc$ | How many stalks? | $\bigcirc$ | $\begin{aligned} & 0 \\ & 1 \end{aligned}$ | $\begin{aligned} & \circ \\ & 2 \end{aligned}$ | $\stackrel{\bigcirc}{\bigcirc+}$ |
| Lemon juice, canned, bottled or fresh (do not include lemonade) | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many Tbsp. | 1 | $\begin{aligned} & \circ \\ & 2 \end{aligned}$ | $\bigcirc$ | $\bigcirc$ |
| HOW OFTEN | never | A FEW <br> TMMES <br> per <br> YeAR | $\begin{gathered} \text { ONCE } \\ \text { pet } \\ \text { MONH } \end{gathered}$ | $\begin{array}{c\|} \hline 2.3 \\ \text { Times } \\ \text { pee } \\ \text { moNTH } \end{array}$ | $\begin{gathered} \text { ONCE } \\ \text { per } \\ \text { WEEK } \end{gathered}$ | 2 <br> TIMES <br> per <br> WEEK$\|$ | $\begin{array}{\|c\|} \hline 3.4 \\ \text { TMIMES } \\ \text { pet } \\ \text { WEEK } \\ \hline \end{array}$ | 5.6 TMES per WEER | ${ }_{\text {EVERY }}^{\text {DAY }}$ | HOW M | JC | EAC | T |  |
| Tea: Hot \& Cold |  |  |  | cup | er |  |  |  |  |  |  |  |  |  |
| Brewed flavored green, oolong, decaffeinated black | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | How many cups? | 1 | 2 | $\stackrel{\odot}{3-4}$ | $\stackrel{\bigcirc}{5+}$ |
| Instant diet, green ready-to-drink, black ready-to-drink diet, plain or flavored | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | How many cups? | $\begin{aligned} & 0 \\ & 1 \end{aligned}$ | $\begin{aligned} & 0 \\ & 2 \end{aligned}$ | $\stackrel{\odot}{\circ-4}$ | $\stackrel{-}{\square}$ |
| Ready-to-drink plain \& flavored, instant sweetened or unsweetened plain or flavored | $\bigcirc$ | 0 | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | How many cups? | $0$ | $\begin{aligned} & \circ \\ & 2 \end{aligned}$ | $\stackrel{\circ}{\circ-4}$ | $\stackrel{\bigcirc}{\bigcirc+}$ |
| Brewed green decaf | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many cups? | $\begin{aligned} & 0 \\ & 1 \end{aligned}$ | $\begin{aligned} & 0 \\ & 2 \end{aligned}$ | $\stackrel{\circ}{\circ}$ | ${ }_{5+}$ |
| Brewed black | 0 | 0 | $\bigcirc$ | 0 | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | 0 | $\bigcirc$ | How many cups? | $\begin{aligned} & \circ \\ & 1 \end{aligned}$ | $\begin{aligned} & \circ \\ & 2 \end{aligned}$ | $\stackrel{\circ}{3 \cdot 4}$ | $\stackrel{\bigcirc}{\bigcirc+}$ |
| Brewed green | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | $\bigcirc$ | How many cups? | $\begin{aligned} & 0 \\ & 1 \end{aligned}$ | $\begin{aligned} & 0 \\ & 2 \end{aligned}$ | $\stackrel{\circ}{3 \cdot 4}$ | $\bigcirc$ |

Fig. 1. 24 Phytochemical rich foods included to the Block FFQ 98.2.
serving sizes from small to large and $M$ referring to missing data. Excel sheet 2 provides the codes based on the number of servings from 1-4 or missing data as " M " for each food item or a group of similar items. Excel sheet 3 provides the data dictionary for demographic and lifestyle variables, indicators of EBW, and food items provided in the excel sheet 1.

### 1.1. Summarization of dietary intake data

All food items were grouped into two categories based on their inflammatory potential as either anti-inflammatory foods ( 75 food items) or pro-inflammatory foods ( 55 food items) based on published reports of knowledge about their effects on overall diet-related inflammation score or inflammatory biomarkers [1-9] and further grouped based on their similarityfurther subdivided into various food groups as shown in Table 2. The scoring of the food items based on the frequency and the amount of consumption of the food item(s) per week is presented in Table 3.

## 2. Experimental Design, Materials and Methods

### 2.1. Data collection

The data was collected from 509 reproductive age women who are residents of Birmingham, AL. A risk factor questionnaire was administered to obtain information regarding demographics and lifestyle factors. Height, weight and waist were measured using standard procedures. BMI was computed using the weight and height measurements ( $\mathrm{kg} / \mathrm{m}^{2}$ ). Percentage body fat was measured using the TANITA bioelectrical impedance equipment.

### 2.2. Assessment of dietary intake

Self-administered dietary intake data was gathered using the modified version of the validated Block food frequency questionnaire (FFQ) 98.2-isoflavon that contain 134 food items ( 110 food items of the original version +24 phytochemical rich food items added). The study staff was available to provide guidance and clarity on questions and to check the completeness of answering questions. The questionnaire included information on the portion sizes of food items consumed and their frequency. Each participant was provided with portion size pictures to aid in choosing the accurate portion size. Information obtained from the FFQ data was processed by the Nutriquest (Mason City, IA 50401) using a database developed and updated from the USDA Nutrient Database for Reference standards. The data file provided by the Nutriquest included information on the estimates of the amount and the frequency of each food item as wells as daily nutrient intakes of 40 nutrients of interest to the current study.

### 2.3. Calculation of the dietary inflammatory score (DIS)

Dietary data summarized was used to calculate the DIS using a similar method as described by Kannauchi et al [10] to derive the empirical dietary inflammatory index (eDII), an index based on the frequency and the amount of consumption of foods. Unlike in this previous method, we scored individual food items rather than food groups in order to obtain a more comprehensive score. Briefly, we grouped the food items consumed by each study participant as pro-inflammatory or anti-inflammatory based on published reports of knowledge about their effects on overall diet-related inflammation score or inflammatory biomarkers. [1-9] The food items grouped as anti-inflammatory ( $n=75$ ) or pro-inflammatory ( $n=55$ ); respectively and were further grouped based on their similarity. We computed the weekly consumption of each

Table 2
Foods items grouped based on their similarity and their inflammatory effect.

## Anti-inflammatory Foods

## Vegetable/fruit juices

Tomato Juice or V8 juice
Real $100 \%$ orange juice or grapefruit juice including fresh, frozen or bottled
Grape juice
Other real juices like apple juice, prune juice, lemonade Lemon juice canned, bottled or fresh

## Health drinks

Instant breakfast milkshakes like carnation, diet shakes like slim fast or liquid supplements like Ensure
Coffee/tea beverages
Coffee regular or decaf
Tea or iced tea
Brewed flavored green, oolong, decaffeinated black tea
Instant diet tea
Ready to drink tea
Brewed green tea decaf
Brewed black tea
Brewed green tea
Milk
Milk
Milk or milk substitutes on cereals
Ice cream, ice milk, ice cream bars
Yogurt or frozen yogurt
Alcoholic beverages
Wine (red or white)
Beer or non-alcoholic beer
Liquor or mixed drinks
Fruits and berries
Raw peaches, apricots, nectarines (in season)
Cantaloupe (in season)
Strawberries (in season)
Frozen strawberries
Watermelon (in season)
Bananas
Apples or pears
Orange or tangerines
Grapefruit
Plums, raw
Frozen strawberries or canned peaches
Grapes, white, red or green
Grapes black or black berries
Raspberries, raw
Blueberries
Cherries
Others-honeydew, pineapple, kiwi (in season)
Canned fruits like applesauce, fruit cocktail or dried fruit like raisins
Vegetables and green leafy vegetables
Spinach
Mustard greens, turnip greens, collards
Broccoli
Carrots or mixed vegetables or stews containing carrots
Green beans and peas
White potatoes not fried including boiled, baked, mashed, and potato salad
Sweet potatoes, yams (not in pie)
Raw tomatoes included in salad
Cherry tomatoes
Cole slaw, cabbage
Celery raw
Any other vegetables like okra, squash, cooked green peppers
Canned tomato products

Table 2 (continued)
Anti-inflammatory Foods

## Onion

Onions fried, boiled cooked or raw
Bean or legume products
Split bean or lentil soup
Refried beans
Baked beans, black-eyed peas, pintos, any other dried beans
Chili with bean with or without meat
Tofu, bean curds
Salad and salad dressing
Green salad
Raw tomatoes including in salad
Salad dressing
Vegetable stew and vegetable soup
Vegetable stew
Vegetable soup, vegetable beef, chicken vegetable or tomato soup

## Cereals with high fiber

Cooked cereals like oat meal cream of wheat or grits
High fiber cereals like all bran, raisin bran, fruit-n-fiber
Dark bread like rye or whole wheat including in sandwiches
Fatty fish and shellfish
Oyster
Other shellfish like shrimps, scallops, crabs
Tuna, tuna salad, tuna casserole
Other fish, not fried
Meat substitutes
Meat substitutes-veggie burgers and garden burgers

## Nuts

Peanuts, other nuts, or seeds
Peanut butter
Miscellaneous
Catsup, salsa or chili peppers
Mustard soy sauce, steak sauce, barbecue sauce, other sauces

## Pro-inflammatory Foods

## Beverages

Regular soft drinks, bottled drinks like Snapple
Drinks with some juice in them like sunny delight, juice squeeze
Kool aid, HI C or other drinks with added vitamin C
Rice and cereal related foods
Rice dish made with rice
Chinese food, Thai or Asian
Any other cold cereal like cornflakes, Special K
Corn and related items
Corn
Corn bread or corn muffins
Tortillas
Refined foods-cakes, pastries, cookies, biscuits

## Crackers

Doughnuts, Danish pastry
Cakes, sweet rolls, coffee cake
Cookies
Pancakes, waffles, French toast, pop tarts
Rolls, hamburger buns English muffin, bagels
Biscuits or muffins
White bread or toast including French, Italian or in sandwiches

## Pasta

Noodles, macaroni, pasta salad
Spaghetti lasagna or other pasta with tomato sauce

Table 2 (continued)


## Cheesy foods

Cheese, sliced cheese or cheese spread including on sandwiches Eggs
Eggs including egg biscuits or egg mcmuffins (not egg substitutes)
Meat-red, processed and organs

Beef steaks, roasts, pot roasts or in frozen dinners or sandwiches Pork chops, pork roasts or frozen dinners or sandwiches Veal, lamb or deer meat Ribs, spareribs Liver including chicken livers or liverwurst Gizzard, pork neck bones, chitins, pig feet etc. Mixed dishes with beef or pork, like stew, corned beef hash, stuffed cabbage, meat dish with noodles Mixed dishes with chicken like chicken casserole, chicken and noodles pot pie or stir fry hicken or turkey not fried such as baked, grilled or in sandwiches Boloney, sliced ham, turkey lunch meat, other lunch meat Tacos, burritos, enchiladas, tamales etc. with meat and chicken with focus on the amount of meat ot dogs, hamburgers, sausages Hamburgers, cheeseburgers, meat loafs, at home or in restaurant with focus on the amount of meat Breakfast sausages including sausage biscuits ed foods (not pretzels) Fried fish or fish sandwich at home or in restaurant

Pumpkin pie, sweet potato pie
Any other pie or cobbler
Candy and bars
Chocolate candy or candy bars
 rs, power bars

Fats \& sugar
Margarine on bread or potatoes or vegetables
vegetable
Sugar in ter

Jelly, jam or syrup

Gravy
Other soups chicken noodle chowder, mushroom, instant soups
food item using the frequency and quantity information reported by the participants. We then categorized the consumption of each food item into three groups of consumption level as high, moderate or low based on frequency and amount consumed per week and provided a score depending on whether the item was pro-inflammatory $(+2,+1$ or 0 ) or anti-inflammatory ( $-2,-1$ or 0 ). The inflammatory scores of all items were then added to create the overall DIS for each study participant. For example, if the study participant had a score of -30 for the consumption of anti-inflammatory foods and a score of +35 for the consumption of pro-inflammatory foods, then the overall DIS for that participant is +5 .

Table 3
Food item(s) scored as high, moderate or low (anti-inflammatory $-2,-1$ and 0 and proinflammatory $+2,+1$ and 0 ) based on the frequency and the amount of consumption of each item(s) per week.

| Anti-inflammatory Foods | Score |  |  |
| :---: | :---: | :---: | :---: |
|  | $\begin{aligned} & \hline-2 \text { (high } \\ & \text { consumption) } \end{aligned}$ | -1 (moderate consumption) | $\begin{aligned} & \hline 0 \text { (low } \\ & \text { consumption) } \end{aligned}$ |
| Vegetable/fruit juices |  |  |  |
| Tomato Juice or V8 juice | $\geq 7$ glasses | 5-6 glasses | < 5 glasses |
| Real $100 \%$ orange juice or grapefruit juice including fresh, frozen or bottled | $\geq 7$ glasses | 5-6 glasses | < 5 glasses |
| Other real juices like apple juice, prune juice, lemonade | $\geq 7$ glasses | 5-6 glasses | < 5 glasses |
| Lemon juice canned, bottled or fresh | $\geq 7$ glasses | 5-6 glasses | < 5 glasses |
| Health drinks |  |  |  |
| Instant breakfast milkshakes like carnation, diet shakes like slim fast or liquid supplements like Ensure | $\geq 7$ cans | 5-6 cans | < 5 cans |
| Coffee/tea beverages |  |  |  |
| Coffee regular or decaf | $\geq 14$ cups | 7-13 cups | < 7cups |
| Tea or iced tea | $\geq 14$ cups | 7-13 cups | $<7$ cups |
| Brewed flavored green, oolong, decaffeinated black tea | $\geq 14$ cups | 7-13 cups | < 7cups |
| Brewed green decaf tea | $\geq 14$ cups | 7-13 cups | $<7$ cups |
| Brewed black tea | $\geq 14$ cups | 7-13 cups | $<7$ cups |
| Brewed green tea | $\geq 14$ cups | 7-13 cups | $<7$ cups |
| Milk |  |  |  |
| Milk | $\geq 7$ cups | 5-6 cups | < 5 cups |
| Ice cream, ice milk, ice cream bars | $>3$ cups | 2 cups | < 2 cups |
| Milk or milk substitutes on cereals | $\geq 40 \mathrm{oz}$. | 10-40 oz. | < 10 oz. |
| Yogurt or frozen yogurt | $\geq 5$ cups | 3-4 cup | <3 cup |
| Fruits |  |  |  |
| Raw peaches, apricots, nectarines (in season) (number consumed) | $\geq 5$ | 3-4 | $<3$ |
| Cantaloupe (in season) (number consumed) | $\geq 1$ | 1/2 | < 1/2 |
| Strawberries (in season) | $\geq 3$ cups | 2 cups | < 2 cups |
| Watermelon (in season) | $\geq 3$ | 2 | $<2$ |
| Other seasonal fruits-honeydew, pineapple, kiwi | $\geq 3$ cups | 2 cups | < 2 cups |
| Bananas (number consumed) | $\geq 5$ | 3-4 | $\leq 2$ |
| Apples or pears (number consumed) | $\geq 5$ | 3-4 | $\leq 2$ |
| Orange or tangerines (number consumed) | $\geq 5$ | 3-4 | $\leq 2$ |
| Grape fruit (number consumed) | $\geq 5$ | 3-4 | $\leq 2$ |
| Plums, raw (number consumed) | $\geq 5$ | 3-4 | $\leq 2$ |
| Frozen strawberries or canned peaches | $\geq 2$ cups | 1 cup | < 1 cup |
| Grapes, white, red or green (number consumed) | $\geq 20$ | $19->10$ | $\leq 10$ |
| Grapes, black or black berries (number consumed) | $\geq 20$ | 19->10 | $\leq 10$ |
| Raspberries, raw (number consumed) | $\geq 20$ | 19-> 10 | $\leq 10$ |
| Blueberries (number consumed) | $\geq 20$ | $19->10$ | $\leq 10$ |
| Cherries (number consumed) | $\geq 20$ | 19-> 10 | $\leq 10$ |
| Canned fruits like applesauce, fruit cocktail or dried fruit like raisins (number consumed) | > 3 cups | 2 cups | < 2 cups |
| Vegetables and green leafy vegetables |  |  |  |
| Broccoli | $\geq 3$ cups | 2 cups | < 2 cups |
| Carrots or mixed vegetables or stews containing carrots | $\geq 3$ cups | 2 cups | < 2 cups |
| Green beans and green | $\geq 3$ cups | 2 cups | < 2 cups |
| Spinach | $\geq 3$ cups | 2 cups | < 2 cups |
| Mustard greens, turnip greens, collards | $\geq 3$ cups | 2 cups | < 2 cups |
| Potato | $\geq 5$ cups | 3-4 cups | < 3 cups |

Table 3 (continued)

| Anti-inflammatory Foods | Score |  |  |
| :---: | :---: | :---: | :---: |
|  | $\begin{aligned} & \hline-2 \text { (high } \\ & \text { consumption) } \end{aligned}$ | -1 (moderate consumption) | $\begin{aligned} & \hline 0 \text { (low } \\ & \text { consumption) } \end{aligned}$ |
| Sweet potatoes, yams (not in pie) | $\geq 5$ cups | 3-4 cups | $<3$ cups |
| Any other vegetables like okra, squash, cooked green peppers | $\geq 5$ cups | 3-4 cups | < 3 cups |
| Cole slaw, cabbage | > 3 cups | 2 cups | $<2$ cups |
| Refried beans | $>3$ cups | 2 cups | $<2$ cups |
| Chili with bean with or without meat | $>3$ cups | 2 cups | $<2$ cups |
| Baked beans black eyed peas, pintos and any other dried beans | > 3 cups | 2 cups | $<2$ cups |
| Raw tomatoes included in salad | $>3$ cups | 2-3 cups | $<2$ cups |
| Cherry tomatoes | $>3$ cups | 2-3 cups | $<2$ cups |
| Celery raw | > 10 stalks | 5-10 stalks | < 5 stalks |
| Canned tomato products | > 3 cups | 2-3 cups | < 2 cups |
| Salad and salad dressings |  |  |  |
| Green salad | $\geq 5$ cups | 3-4 cups | < 3 cups |
| Raw tomatoes including in salad | $>5$ cups | 3-4 cups | < 3 cups |
| Salad dressings | > 7 tbsp | 5-6 tbsp | < 5 tbsp |
| Vegetable stew and vegetable soup |  |  |  |
| Vegetable stew | $\geq 5$ bowls | 3-4 bowls | < 3 bowls |
| Vegetable soup, vegetable beef, chicken vegetable or tomato soup | $\geq 5$ bowls | 3-4 bowls | < 3 bowls |
| Beans and legumes |  |  |  |
| Split peas, ban or lentil soups | $\geq 5$ bowls | 3-4 bowls | < 3 bowls |
| Green beans and peas | $>3$ cups | 2-3 cups | $<2$ cups |
| Baked beans, black-eyed peas, pintos, any other dried beans | > 3 cups | 2-3cups | < 2 cups |
| Tofu, bean curds | $\geq 2$ cups | 1 cup | < 1 cup |
| Split bean or lentil soup | > 5 bowls | 3-5 bowls | < 3 bowls |
| Onion/garlic |  |  |  |
| Onions fried, boiled cooked or raw | $\geq 2$ cups | 1 cup | < 1 cup |
| Cereals and cereal products with high fiber |  |  |  |
| Cooked cereals like oat meal cream of wheat or grits | > 7 bowls | 5-6 bowls | < 5 bowls |
| High fiber cereals like all bran, raisin bran, fruit fiber | > 7 bowls | 5-6 bowls | $<5$ bowls |
| Dark bread like rye or whole wheat including in sandwiches | > 14 slices | 7-13 slices | $<7$ slices |
| Fatty fish and shellfish |  |  |  |
| Oyster | $\geq 2$ cups | 1 cup | < 1 cup |
| Other shellfish like shrimp, scallops, crabs | $\geq 2$ cups | 1 cup | < 1 cup |
| Tuna, tuna salad, tuna casserole | $\geq 2$ cups | 1 cup | < 1 cup |
| Fried fish or fish sandwiches at home or in a restaurant | $\geq 2$ cups | 1 cup | < 1 cup |
| Other fish, not fried | $\geq 2$ cups | 1 cup | < 1 cup |
| Meat substitutes |  |  |  |
| Meat substitutes-veggie burgers and garden burgers | > 5 patties | 3-5 patties | < 3 patties |
| Nuts |  |  |  |
| Peanuts, other nuts or seeds | > 3 cups | 2-3 cups | $<2$ cups |
| Peanut butter | $>7 \mathrm{tsp}$ | 5-6 tsp | < 5 tsp |
| Alcoholic beverages |  |  |  |
| Wine (red or white) | 7-20 glasses | 2-6 glasses | $<2$ glasses, <br> $\geq 21$ glasses |
| Beer or non-alcoholic beer | 7-13 bottles | 5-6 bottles | $\begin{aligned} & <5 \text { bottles, } \\ & \geq 13 \text { bottles } \end{aligned}$ |
| Liquor or mixed drinks | 7-13 bottles | 5-6 bottles | < 5 bottles, $\geq 14$ bottles |
| (continued on next page) |  |  |  |

Table 3 (continued)

| Anti-inflammatory Foods | Score |  |  |
| :---: | :---: | :---: | :---: |
|  | $\begin{aligned} & \hline-2 \text { (high } \\ & \text { consumption) } \end{aligned}$ | -1 (moderate consumption) | $\begin{aligned} & \hline 0 \text { (low } \\ & \text { consumption) } \end{aligned}$ |
| Miscellaneous |  |  |  |
| Catsup, salsa or chili peppers | > 14 tbsp | 7-13 tbsp | < 7 tbsp |
| Mustard soy sauce, steak sauce, barbecue sauce, other sauces | > 14 tbsp | 7-13 tbsp | $<7$ tbsp |
|  | Score |  |  |
| Pro-inflammatory Foods | $\begin{aligned} & \hline+2 \text { (high } \\ & \text { consumption) } \end{aligned}$ | +1 (moderate consumption) | $\begin{aligned} & 0 \text { (low } \\ & \text { consumption) } \end{aligned}$ |
| Beverages |  |  |  |
| Regular soft drinks, bottled drinks like snapple | $\geq 7$ bottles/ | 5-6 bottles | $<5$ bottles |
| Drinks with some juice in them like sunny delight, Juice squeeze | $\geq 7$ bottles | 5-6 bottles | < 5 bottles |
| Kool aid, HI C or other drinks with added vitamin C | $\geq 7$ bottles | 5-6 bottles | < 5 bottles |
| Rice and cereal related foods |  |  |  |
| Rice dish made with rice | > 7 cups | 5-6 cups | < 5 cups |
| Any other cold cereal like cornflakes, special K | > 5 bowls | 3-4 bowls | < 3 bowls |
| Chinese food, Thai or Asian | $\geq 5$ bowls | 3-4 bowls | < 3 bowls |
| Corn and related items |  |  |  |
| Corn | > 3 cup | 2 cup | $<2$ cup |
| Corn bread or corn muffins | > 14 pieces | 7-13 pieces | $<7$ pieces |
| Tortillas (number consumed) | > 14 | 7-13 | $<7$ |
| Refined foods-cakes, pastries, cookies, biscuits |  |  |  |
| Crackers | > 3 cups | 2 cups | $<2$ cups |
| Doughnuts, Danish pastry (number consumed) | $\geq 5$ | 3-4 | < 3 |
| Cakes, sweet rolls, coffee cake | > 15 pieces | 10-15 pieces | $<10$ pieces |
| Cookies (number consumed) | $\geq 14$ | 10-13 | < 10 |
| Pancakes, waffles, French toast, pop tarts | > 7 pieces | 5-6 pieces | $<5$ pieces |
| Rolls, hamburger buns, English muffin bagels (number consumed) | > 15 | 10-15 | $<10$ |
| Biscuits or muffins (number consumed) | > 7 | 5-6 | < 5 |
| White bread or toast including French, Italian or in sandwiches | > 14 slices | 7-13 slices | $<7$ slices |
| Pasta |  |  |  |
| Noodles, macaroni, pasta salad | $\geq 5$ cups | 3-4 cups | < 3 cups |
| Spaghetti, lasagna or other pasta with tomato sauce | $\geq 5$ cups | 3-4 cups | < 3 cups |
| Cheesy foods |  |  |  |
| Cheese, sliced cheese or cheese spread including on sandwiches | $\geq 14$ slices | 7-13 slices | $<7$ slices |
| Cheese dishes without tomato sauce like macaroni and cheese | $\geq 5$ cups | 3-4 cups | < 3 cups |
| Pizza, including carry out | $\geq 10$ slices | 7-9 slices | $<7$ slices |
| Eggs |  |  |  |
| Eggs including egg biscuits or egg mcmuffins (not egg substitutes | $\geq 7$ eggs | 5-6 eggs | $<5$ eggs |
| Meat-red, processed and organ meat |  |  |  |
| Bacon | $\geq 7$ eggs | 5-6 eggs | < 5 eggs |
| Pork chops, pork roasts or frozen dinners or sandwiches (number consumed) | $\geq 3$ | 2 | <2 |
| Veal, lamb or deer meat | $\geq 3 \mathrm{lb}$ | 2lb | < 2lb |
| Ribs, spare ribs | $\geq 10$ ribs | 5-9 ribs | < 5 ribs |
| Liver, including chicken livers or liverwurst | $\geq 3 \mathrm{lb}$ | 2lb | < 2lb |
| Gizzard, pork neck bones, chitlins, pig feet | $\geq 3 \mathrm{lb}$ | 2lb | $<2 \mathrm{lb}$ |

Table 3 (continued)

|  |  | Score |  |
| :--- | :--- | :--- | :--- |
| $\begin{array}{c}\text { Pro-inflammatory Foods }\end{array}$ | +2 (high |  |  |
| consumption) |  |  |  |$)$

## Ethics Statement

The data collection was conducted according to the Declaration of Helsinki and was approved by the University of Alabama at Birmingham Institutional Review Board, protocol number IRB040126002.

## CRedit Author Statement

Chandrika J. Piyathilake: Conceptualization, Methodology, Resource, Investigation, Formal analyses, Writing - original draft, Preparation and finalizing the manuscript; Suguna Badiga: Investigation, Formal analysis, Visualization; Ashley R. Chappell: Investigation; Gary L. Johanning: Writing - reviewing \& editing; Pauline E. jolly: Writing - reviewing and editing.

## Declaration of Competing Interest

The authors have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper.

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## Supplementary Materials

Supplementary material associated with this article can be found in the online version at doi:10.1016/j.dib.2021.107238.

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