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Data in Brief





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

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potential, EBW, dietary guidelines, dietary reference intakes or diet quality indices.

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Specifications Table

Subject	Health and Medical Sciences - Nutrition
Specific subject area	The dataset for the assessment of the inflammatory score of the diet of women of childbearing age
Type of data	Tables-3 Figure-1
How data were acquired	Dietary data was obtained by administering NCI validated food frequency questionnaire (Block 98.2-isoflavon)
Data format	Raw, Analysed
Parameters for data collection	Data was obtained from women age 19-50 years
Description of data collection	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
Data assume la cable	Block food frequency questionnaire (FFQ) 98.2-isoflavon.
Data source location	Institution: University of Alabama at Birmingham
	City/Town/Region: Birmingham, Alabama Country: USA
	Latitude and longitude (and GPS coordinates, if possible) for collected samples/data: 32 ⁰ 19 ⁰ 5 6280" N 86 ⁰ 54' 8 2728 W
	Primary data sources: unavailable
Data accessibility	Repository name: Mendeley repository
-	Data identification number: 10.17632
	Direct URL to data: Mendeley Data - Dietary Data
Related research article	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 1The distribution of demographics and lifestyle information.

Demographic/lifestyle variables	N (%)
Race	
African American	327 (64%)
Caucasian American	182 (36%)
BMI (kg/m²)	
<25	203 (40%)
≥25	306 (60%)
% Body fat	
<33	201 (39%)
≥33	308 (61%)
Waist circumference (cm)	
<88	208 (41%)
≥88	301 (59%)
Level of education	
Grades 7-11	105 (21%)
Completed high school/General Educational Development (GED)	178 (35%)
Vocational/trade school	9 (2%)
Partial college education	165 (32%)
Completed college	47 (9%)
Partial/completed graduation	5 (1%)
Physical activity	
<150 minutes/week moderate activity	408 (80%)
≥150 minutes/week moderate activity	101(20%)
Current smoking status	
Current smokers	189 (37%)
Non-current smokers	320 (63%)
Parity	
0 live births	170 (33%)
≥1 live birth	339 (67%)
Health insurance	
Paid for medical care on their own or by partner, parents or other relatives	253 (50%)
Paid for medical care through health maintenance organization (HMO), Medicaid or other government assistance	256 (50%)

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 (~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 98.2-isoflavon 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 = 3-4times 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	A FEW TIMES per YEAR	ONCE per MONTH	2-3 TIMES per MONTH	ONCE per WEEK	2 TIMES per WEEK	per	5-6 TIMES per WEEK	EVERY	HOW I	исн	H EAC	H TI	ME
White wine	0	0	0	0	0	0	0	0	0	How many glasses? (one glass equals 3.5 fl oz)	0	0	3-4	O 5+
Red wine	0	0	0	0	0	0	0	0	0	How many glasses? (one glass equals 3.5 fl oz)	0	0	O 3-4	O 5+
Grape juice, canned or bottled	0	0	0	0	0	0	0	0	0	How many glasses? (one glass equals 8 fl oz)	0	0 2	0 3	0
Chocolate milk	0	0	0	0	0	0	0	0	0	How many glasses? (one glass equals 8 fl oz)	0	0	0	0
Dark chocolate candy bar	0	0	0	0	0	0	0	0	0	How many bars?	O 1 small	O 1 medium	O 1 large	O 2 large
Milk chocolate candy bar	0	0	0	0	0	0	0	0	0	How many bars?	O 1 small	O 1 medium	O 1 large	O 2 large
Plums, raw	0	0	0	0	0	0	0	0	0	How much	0 1/2 plum	3/4 plum	O 1 plum	O 2 plums
Frozen strawberries or canned peaches	0	0	0	0	0	0	0	0	0	How much	1/4 cup	1/2 cup	3/4 cup	O 1 cup
Grapes, white, green, red	0	0	0	0	0	0	0	0	0	How many each time	O 5-8	9-12	O 13-16	0
Grapes black or black berries	0	0	0	0	0	0	0	0	0	How many each time	O 5-8	O 9-12	O 13-16	O 17+
Raspberries, raw	0	0	0	0	0	0	0	0	0	How many each time	O 5-8	9-12	O 13-16	O 17+
Blueberries, raw	0	0	0	0	0	0	0	0	0	How much	1/4 cup	1/2 cup	3/4 cup	O 1 cup
Cherries, raw, sweet	0	0	0	0	0	0	0	0	0	How many each time	O 5-8	O 9-12	O 13-16	0
Cherry tomatoes	0	0	0	0	0	0	0	0	0	How many each time	3-4	O 5-6	7-8	O 9+
Onion, fried, boiled, cooked or raw	0	0	0	0	0	0	0	0	0	How many slices or rings?	0	3-4	O 5-6	7+
Canned tomato products	0	0	0	0	0	0	0	0	0	How much	1/4 cup	1/2 cup	3/4 cup	O 1 cup
Celery, raw	0	0	0	0	0	0	0	0	0	How many stalks?	0	0	0	O 3+
Lemon juice, canned, bottled or fresh (do not include lemonade)	0	0	0	0	0	0	0	0	0	How many Tbsp.	0	0	O 3	0
HOW OFTEN		A FEW TIMES per YEAR	per	per	ONCE per WEEK	2 TIMES per WEEK	3-4 TIMES per WEEK	5-6 TIMES per WEEK	EVERY DAY	HOW N	IUCH	EAC	H TIN	ΛE
Tea: Hot & Cold			on	e cup	equal	s 8 fl (oz							
Brewed flavored green, colong, decaffeinated black	0	0	0	0	0	0	0	0	0	How many cups?	0	0	3-4	O 5+
Instant diet, green ready-to-drink, black ready-to-drink diet , plain or flavored	0	0	0	0	0	0	0	0	0	How many cups?	0	O 2	O 3-4	O 5+
Ready-to-drink plain & flavored, instant sweetened or unsweetened plain or flavored	0	0	0	0	0	0	0	0	0	How many cups?	0	0	O 3-4	O 5+
Brewed green decaf	0	0	0	0	0	0	0	0	0	How many cups?	0	0	3-4	O 5+
Brewed black	0	0	0	0	0	0	0	0	0	How many cups?	0	0	3-4	O 5+
Brewed green	0	0	0	0	0	0	0	0	0	How many cups?	0	0	3-4	O 5+

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 similarity further 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 (kg/m²). 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)

Pro-inflammatory Foods

Cheesy foods

Cheese, sliced cheese or cheese spread including on sandwiches

Cheese dishes without tomato sauce like macaroni and cheese

Pizza including carry out

Eggs

Eggs including egg biscuits or egg mcmuffins (not egg substitutes)

Meat-red, processed and organs

Bacon

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

Chicken 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

Hot dogs, hamburgers, sausages

Hot dogs or sausages like polish, Italian or chorizos

Hamburgers, cheeseburgers, meat loafs, at home or in restaurant with focus on the amount of meat

Breakfast sausages including sausage biscuits

Fried foods

Snacks like Potato chips, corn chip, popcorns (not pretzels)

French fries, Fried potatoes or hash browns

Fried chicken at home or restaurant

Fried fish or fish sandwich at home or in restaurant

Pies and cobbler

Pumpkin pie, sweet potato pie

Any other pie or cobbler

Candy and bars

Chocolate candy or candy bars

Other candy, not chocolate, like hard candy, caramel, jelly beans

Breakfast bars, granola bars, power bars

Milk chocolate bar

Fats & sugar

Margarine on bread or potatoes or vegetables

Butter on bread or potatoes or vegetables

Mayonnaise, sandwich spreads

Sugar in tea or coffee

Jelly, jam or syrup

Miscellaneous

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.

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

Table 3 (continued)

	Score						
Anti-inflammatory Foods	-2 (high consumption)	-1 (moderate consumption)	0 (low consumption)				
Sweet potatoes, yams (not in pie)	≥ 5 cups	3-4 cups	< 3 cups				
Any other vegetables like okra, squash, cooked green peppers	≥ 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	≥ 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	\geq 5 bowls	3-4 bowls	< 3 bowls				
vegetable or tomato soup Beans and legumes							
Split peas, ban or lentil soups	> 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	≥ 2cups	1 cup	< 1 cup				
Split bean or lentil soup	> 5 bowls	3-5 bowls	< 3 bowls				
Onion/garlic							
Onions fried, boiled cooked or raw	≥ 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	≥ 2 cups	1 cup	< 1 cup				
Other shellfish like shrimp, scallops, crabs	≥ 2 cups	1 cup	< 1 cup				
Tuna, tuna salad, tuna casserole	≥ 2 cups	1 cup	< 1 cup				
Fried fish or fish sandwiches at home or in a restaurant	≥ 2 cups	1 cup	< 1 cup				
Other fish, not fried Meat substitutes	$\geq 2 \text{ cups}$	1 cup	< 1 cup				
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 tsp	5-6 tsp	< 5 tsp				
Alcoholic beverages	*	=	•				
Wine (red or white)	7-20 glasses	2-6 glasses	< 2 glasses, ≥ 21 glasses				
Beer or non-alcoholic beer	7-13 bottles	5-6 bottles	< 5 bottles, ≥ 13 bottles				
Liquor or mixed drinks	7-13 bottles	5-6 bottles	< 5 bottles, ≥14 bottles				

Table 3 (continued)

	Score						
Anti-inflammatory Foods	-2 (high consumption)	-1 (moderate consumption)	0 (low consumption				
Miscellaneous							
Catsup, salsa or chili peppers Mustard soy sauce, steak sauce, barbecue sauce, other sauces	> 14 tbsp > 14 tbsp	7-13 tbsp 7-13 tbsp	< 7 tbsp < 7 tbsp				
		Score					
Pro-inflammatory Foods	+2 (high consumption)	+1 (moderate consumption)	0 (low consumption				
Beverages							
Regular soft drinks, bottled drinks like snapple	≥ 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	≥ 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			2				
Crackers Doughputs Danish pastru (number	> 3 cups	2 cups	< 2 cups				
Doughnuts, Danish pastry (number consumed)	≥ 5	3-4	< 3				
Cakes, sweet rolls, coffee cake	> 15 pieces	10-15 pieces	< 10 pieces				
Cookies (number consumed)	≥ 14	10-13	< 10				
Pancakes, waffles, French toast, pop tarts	> 7 pieces	5-6 pieces	<5 pieces				
Rolls, hamburger buns, English muffin	> 15	10-15	<10				
bagels (number consumed) Biscuits or muffins (number consumed)	> 7	5-6	< 5				
White bread or toast including French,	> 7 > 14 slices	7-13 slices	< 5 <7 slices				
Italian or in sandwiches	> 14 SHCES	7-13 SHCES	< 7 SIICES				
Pasta							
Noodles, macaroni, pasta salad	≥ 5 cups	3-4 cups	< 3 cups				
Spaghetti, lasagna or other pasta with	≥ 5 cups	3-4 cups	< 3 cups				
tomato sauce	•	<u>.</u>	•				
Cheesy foods							
Cheese, sliced cheese or cheese spread	≥ 14 slices	7-13 slices	< 7 slices				
including on sandwiches	_		-				
Cheese dishes without tomato sauce like	≥ 5 cups	3-4 cups	< 3 cups				
macaroni and cheese Pizza, including carry out	≥ 10 slices	7-9 slices	< 7 slices				
Eggs	≥ 10 SHCES	1-3 SHCES	< / Slices				
Eggs including egg biscuits or egg	≥ 7 eggs	5-6 eggs	< 5 eggs				
mcmuffins (not egg substitutes	_ · -00-	00-					
Meat-red, processed and organ meat							
Bacon	≥ 7 eggs	5-6 eggs	< 5 eggs				
Pork chops, pork roasts or frozen dinners or sandwiches (number consumed)	_ 3 ≥ 3	2	< 2				
Veal, lamb or deer meat	≥ 31b	2lb	< 2lb				
Ribs, spare ribs	≥ 10 ribs	5-9 ribs	< 5 ribs				
Liver, including chicken livers or liverwurst	≥ 3lb	2lb	< 2lb				
Gizzard, pork neck bones, chitlins, pig feet	≥ 3lb	2lb	< 2lb				
., _F			entinued on nevt n				

Table 3 (continued)

	Score						
Pro-inflammatory Foods	+2 (high consumption)	+1 (moderate consumption)	0 (low consumption)				
Mixed dishes with beef or pork, like stew, corned beef hash, stuffed cabbage, meat dish with noodles	≥ 3lb	2lb	< 2lb				
Mixed dishes with chicken like chicken casserole, chicken and noodles pot pie or stir fry	≥ 3lb	2lb	< 2lb				
Chicken or turkey not fried such as baked, grilled or in sandwiches	≥ 3lb	2lb	< 21b				
Boloney, sliced ham, turkey lunch meat, other lunch meat	≥ 7slices	5-6 slices	< 5 slices				
Tacos, burritos, enchiladas, tamales etc. with meat and chicken with focus on meat	≥ 3lb	2lb	< 2lb				
Hot dogs, hamburgers, sausages							
Hot dogs or sausages like polish, Italian or chorizos (number consumed)	≥ 7	5-6	< 5				
Hamburgers, cheeseburgers, meat loafs, at home or in a restaurant with focus on amount of meat	≥ 2 lb	1 lb	< 1 lb				
Breakfast sausages including sausage biscuits (number consumed)	≥ 7	5-6	< 5				
Fried foods							
Snacks like potato chips, corn chip, popcorns (not pretzels)	≥ 5 bowls	3-4 bowls	< 3 bowls				
Fried chicken at home or at a restaurant	≥ 7 pieces	5-6 pieces	< 5 pieces				
French fries, fried potatoes or hash browns	> 5 cups	3-4 cups	< 3 cups				
Fried fish or fish sandwiches at home or at a restaurant	> 3 cups	2-3 cups	< 2 cups				
Pies and cobbler							
Pumpkin pie, sweet potato pie	≥ 3 slices	2 slices	< 2 slices				
Any other pie or cobbler	≥ 3 slices	2 slices	< 2 slices				
Candy and bars	7.1	5 C h	5 h				
Chocolate candy or candy bars	≥ 7 bars	5-6 bars	< 5 bars				
Other candy, not chocolate, like hard candy, caramel, jellybeans	≥ 20 pieces	10-20 pieces	< 10 pieces				
Breakfast bars, granola bars, power bars	≥ 20 bars	10-19 bars	< 10 bars				
Fat Margarine on bread or potatoes or vegetables	\geq 7 tsp	5-6 tsp	< 5 tsp				
Butter on bread or potatoes or vegetables	> 7 tcp	5 6 ten	< 5 tsp				
Mayonnaise, other sandwich spreads	≥ 7 tsp ≥ 7 tbsp	5-6 tsp 5-6 tbsp	< 5 tsp < 5 tbsp				
Sugar in tea and coffee	$\geq 7 \cos p$ $\geq 40 \operatorname{tsp}$	39-15 tsp	< 15 tsp				
Jelly, jam or syrup	$\geq 40 \text{ tsp}$ $\geq 7 \text{ tbsp}$	5-6 tbsp	< 5 tbsp				
Miscellaneous	≥ / tosp	э-о гозр	< 2 tooh				
Gravy	≥ 7 tbsp	5-6 tbsp	< 5 tbsp				
Other soups like chicken noodle, chowder,	> 5 bowls	3-4 bowls	< 3 bowls				
mushroom, instant soups							

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 IRB-040126002.

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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