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# Patterns of plant and animal protein intake are strongly associated with cardiovascular mortality: The Adventist Health Study-2 cohort

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**Abbreviations list :** Cardiovascular disease (CVD) ; Adventist Health Study-2 (AHS-2); Hazard Ratios (HR); Body Mass Index (BMI); food frequency questionnaire (FFQ); Ischaemic Heart Disease (IHD); 'Legumes, Fruits & Vegetables' ('LFV')

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**Statements:** M.T guarantees that references have been checked for accuracy and completeness.

G.F and M.T take primary responsibility for the paper.

This material has not been published previously in a substantively similar form.

The manuscript has been carefully edited by someone with an excellent mastery of the English language.

#### Abstract

**Background:** Current evidence suggests that plant and animal proteins are intimately associated with specific large nutrient clusters that may explain part of their complex relation with cardiovascular health. We aimed at evaluating the association between specific patterns of protein intake with cardiovascular mortality.

**Methods:** We selected 81 337 men and women from the Adventist Health Study-2. Diet was assessed between 2002-2007, by using a validated food frequency questionnaire. Dietary patterns based on the participants' protein consumption were derived by factor analysis. Cox regression analysis was used to estimate multivariate-adjusted Hazard Ratios (HRs) adjusted for sociodemographic, lifestyle factors and dietary components.

**Results:** There were 2276 cardiovascular deaths during a mean follow-up time of 9.4 years. The HRs for cardiovascular mortality were 1.61 (98.75% CI, 1.12–2.32; P-trend < 0.001) for the 'Meat' protein factor and 0.60 (98.75% CI, 0.42–0.86; P-trend < 0.001) for the 'Nuts & Seeds' protein factor (highest vs. lowest quintile of factor scores). No significant associations were found for the 'Grains', 'Processed Foods' and 'Legumes, Fruits & Vegetables' protein factors. Additional adjustments for the participants' vegetarian dietary pattern and nutrients related to CVD outcomes did not change the results.

**Conclusions:** Associations between the 'Meat' and 'Nuts & Seeds' protein factors and cardiovascular outcomes were strong and could not be ascribed to other associated nutrients considered to be important for cardiovascular health. Healthy diets can be advocated based on protein sources, preferring low contributions of protein from meat and higher intakes of plant protein from nuts and seeds.

**Keywords:** nutritional epidemiology; factor analysis; cardiovascular disease; dietary protein; plant protein;

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### Key messages:

- Plant and animal proteins are heterogeneously associated with CVD mortality.

- Protein-based factor analysis showed that a high contribution of protein from meat increased risk of CVD mortality while a high contribution of protein from nuts and seeds is protective.

- These associations were not influenced by other characteristics of the diet, such as vegetarian dietary patterns or nutrients related to CVD outcomes.

#### Introduction

Recently, the eco-environmental sustainability of a diet containing high amounts of animal protein has been questioned and it is thought that plant as an alternative to animal proteins will lead to more eco-friendly results [1–4]. Numerous observational and interventional studies have investigated how plant and animal protein may differentially affect CVD risk factors and mortality, given that cardiovascular diseases (CVDs) are the leading cause of death worldwide [5]. However, evidence for a beneficial effect of plant proteins is mixed [6]. Limited and inconsistent results highlight the probable role of confounding by non-protein dietary components, and possibly also relate to the association between dietary protein sources and diet quality [6,7]. Dietary proteins are not consumed in isolation but are embedded in complex food matrices as a part of the overall diet. In particular, each protein food group provides other specific non-protein compounds that can also affect cardiovascular health [6]. Thus, a simple analysis of dietary protein intake as from plant or animal sources may be too broad, and greater consideration of specific protein food sources and the background diet is required to accurately assess associations with CVD risk factors and mortality [8].

Analysis of dietary patterns – using factor analysis – has proven effective to study the multidimensionality of diet and to give more insight into the relations between diet and disease [9–11]. This approach uses the correlations between food and nutrient intakes to derive non-correlated factors that describe general patterns that might be easier for the public to interpret and translate into relevant policy and guidance. Following the same approach, dietary protein patterns can be identified by analyzing the intakes of protein from a variety of food sources. This approach overcomes the high correlation between protein groups and can identify the fundamental characteristics of a healthy protein pattern. The aim of this study was to examine the associations between patterns of protein intake and cardiovascular mortality in

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the Adventist Health Study-2 (AHS-2) cohort. We hypothesized that the dietary protein patterns that are identified may differentially affect cardiovascular health. We further investigated whether these associations were influenced by other general characteristics of the diet, including vegetarian dietary patterns and specific nutrients.

#### Methods

#### Study population

The Adventist Health Study 2 (AHS-2) is a population-based longitudinal study of more than 96 000 Seventh-day Adventist church men and women living in the USA and Canada, recruited between 2002 and 2007. The methods used for the cohort formation and its characteristics have been described elsewhere [12]. The AHS-2 was approved by the institutional review board of Loma Linda University and written consent was obtained from all participants at enrollment. Exclusion criteria for the present analyses were improbable response patterns (e.g., identical responses to all questions on a page or more than 69 missing values in dietary data) (n=5840); age <25 years (n=226); estimated energy intake (not including write-in items) <500 kcal/d or >4500 kcal/d (n=263); BMI <14 kg/m<sup>2</sup> or >60 kg/m<sup>2</sup> (n=2539); self-reported history of cardiovascular events at baseline (n=6182) (see flow diagram in Supplemental Figure 1). After these exclusions, 81 337 participants remained for analysis.

#### Mortality data

Deaths through December 31, 2013 were identified by biennial follow-up of participants and linkage with the National Death Index. The underlying cause of death was coded using the International Statistical Classification of Diseases and Related Health Problems, 10<sup>th</sup> Revision (ICD-10). CVD deaths were identified as those starting with the letter I.

#### Dietary assessment and covariable data

Usual dietary intake during the previous year was assessed through the baseline questionnaire using a quantitative food frequency questionnaire (FFQ). Detailed descriptions of the methods of dietary measurement using the questionnaire and its validation against six 24-hour recalls has been described elsewhere [13,14]. Animal protein had deattenuated correlations of 0.68 and 0.76 in blacks and whites, respectively. Plant protein had deattenuated correlation of 0.57 in both races. A guided multiple-imputation approach was used to fill out missing data in the dietary variables [15]. Other socio-demographic and lifestyle factors were also assessed by the baseline questionnaire. The vegetarian status of participants was identified according to their reported intake of foods of animal origin and classified to five categories (vegan, lacto-ovovegetarian, pesco-vegetarian, semi-vegetarian, non-vegetarian) [16].

#### Identification of animal and plant protein categories

Classification of food items from the FFQ into animal and plant protein categories is described in Supplemental Methods 1. Animal protein groups were defined as coming from the following sources: red meat, processed meat, poultry, seafood, milk, yogurt, cheese, animal fats (to capture low amounts of proteins in cream and butter) and egg products. Plant proteins were defined as coming from: grains, soya, legumes, peanuts, tree nuts & seeds, potatoes, fruits, vegetables, other vegetables (e.g. condiments, spices, etc.) [17]. Protein contents of food items having a single source of protein were directly assigned to the corresponding protein group. Otherwise, representative recipes were developed and the amount of protein from each constituent ingredient was then assigned to the appropriate protein group. To evaluate the errors originating from the created recipes, we calculated the difference in the amount of protein between the original item and that calculated from the summed protein of the ingredients. We also calculated total protein intake before and after the breakdown of foods to their constituents.

#### Statistical analysis

Cox proportional hazard regressions were used in preliminary analyses to determine associations between protein intake coming from plant or animal sources and the risk of CVD mortality. Length of follow-up was used as the time variable, terminated either by death or censoring. For these analyses, plant and animal protein were mutually adjusted. Hazard ratios (HR) and 95% CIs were calculated for 18-gram increases of plant or animal protein intake, corresponding to  $\sim 1/4$  of total protein intake. Plant and animal protein intakes were adjusted for total energy according to the residual method [18].

Protein intake from each of the 18 protein food groups was expressed as the percentage of total protein intake (%kcal). Protein dietary patterns were then generated by factor analyses using the PROC FACTOR procedure in SAS. Factors were extracted using the principal component method, and an orthogonal transformation (Varimax rotation) was further applied to achieve a simpler structure with greater interpretability. To determine the number of factors to retain, we considered eigenvalues >1 [19], a breakpoint in the Scree test [20] and the interpretability of the factors [21]. For each food group, loadings for factors represented the correlation between the food groups and a factor. The protein dietary patterns were labeled according to food groups that made major contributions to the factor (absolute value of factor loading >0.20). Factor scores for each protein dietary pattern were calculated for each subject by summing the percentage of protein intake from each food group weighted by that food group's factor loading [22]. Participants were then grouped into quintiles of factor scores.

The specific effects of the identified protein factors on cause-specific CVD mortality (i.e. IHD and stroke separately) were identified using Cox proportional hazard regression analyses. Different models of increasing complexity were tested to investigate the effect of adjustment for additional potential confounding factors identified by the analyses and from the existing literature. Model 1 was adjusted for mean-centered age, sex, race and energy intake, BMI, physical activity, smoking status, alcohol consumption, education, personal income and marital status. Because the source of dietary protein is also related to vegetarian dietary patterns [23], the 2nd model was further adjusted for the traditional five vegetarian-spectrum

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dietary categories. In the 3rd and 4th models we replaced the vegetarian dietary pattern identifiers with other nutrients that are often related to CVD outcomes. Model 3 was adjusted for saturated fatty acids, unsaturated fatty acids [24,25], fiber [26,27], sodium [28,29], vitamin B6, B12, folates [30,31] and antioxidants (vitamins A, C, E) [32]. Model 4 was further adjusted for fat from meat products (fish excluded) [33] and fat from nuts [34]. Differences in the associations between factors and CVD mortality by age, sex, race and BMI were evaluated by testing possible interaction terms. The robustness of the a posteriori approach (using factors) was further checked by an 'a priori' analysis, based on methods typically used to create a priori scores of adherence to a dietary profile [35]. Five scores were created to compare to the 5 dietary profiles that are the object of the main a posteriori approach here conducted. Details can be found in supplemental table 4. The Cox proportional hazards assumption was evaluated using tests and plots based on the Schoenfeld Residuals. We tested for possible nonlinear relationships between protein factors and mortality using stepwise restricted cubic spline analysis [36]. All analyses were performed with the SAS statistical software package Ver. 9.4 for Windows (SAS Institute, Cary, NC, USA). A P-value < 0.05 was considered to be statistically significant.

#### Results

#### Associations between plant and protein intake and CVD mortality

Among 81 337 participants followed for <12 y (median follow up of 9.9 years), 2276 deaths were identified as due to CVDs. After controlling for several potential confounders, an 18 gram increase in animal protein intake was significantly associated with a slightly higher risk of CVD mortality in models further controlling for the type of vegetarian diet or for a set of nutrients related to CVD risk (Table 1). No significant associations were found with plant protein intake.

#### Identification of dietary patterns

The difference between the total protein intake as calculated after breakdown using recipe ingredients and the original intake was  $0.01 \pm 0.15\%$ . Factor analysis retained 5 main protein factors, which explained 47.2% of the total variance (Table 2). A Scree plot displaying the eigenvalues is shown in Supplemental Figure 2. As shown in Table 2 the factor labels — 'Grains', 'Processed Foods', 'Meat', 'Legumes, Fruits & Vegetables' ('LFV') and 'Nuts & Seeds', respectively — were taken directly from foods with correspondingly heavy weightings. Participants with high factor scores for the 'Grains' protein factor had on average 43.8% of their protein intake coming from *grains* (see Supplemental Table 1). Factor 2 was labelled 'Processed Foods', since it was characterized by high loadings for proteins from *cheese, animal fat, eggs, potatoes* and *milk*, which came mostly from processed products in our database. The average percentages of protein intake by food group for the 5 protein factors are given in Supplemental Table 1.

#### Characteristics of population

Baseline characteristics of the study participants across quintiles of the identified protein factors are given in Table 3. For instance, subjects in the upper quintile for the 'Meat' or 'Processed Foods' protein factors tended to have greater BMIs, be more physically inactive, and were more likely to be smokers and current alcohol consumers (Ps < 0.001), compared to those in the lower quintile, whereas opposite trends were found for the 'Grains', 'LFV' and 'Nuts & Seeds' protein factors. The vegetarian status of participants and intakes of various nutrients across protein factors are presented in Supplemental Tables 2 & 3.

#### Associations between dietary protein factors and CVD mortality

Table 4 shows HRs of CVD mortality according to quintiles of the identified protein factors. Restricted cubic spline analyses did not identify evidence of nonlinearity in any of these associations. Significant age-interactions were found for the 'Meat' and 'Nuts & Seeds' protein factors and for BMI. After multiple adjustments for lifestyle confounders (Model 1), subjects belonging to the 5<sup>th</sup> quintile of the 'Meat' protein factor had a 61% higher risk of CVD death compared with those in the 1<sup>st</sup> quintile. By contrast, participants in the high quintile of 'Nuts & Seeds' protein factor had a 40% lower CVD mortality risk. No significant associations were found for the 'Grains', 'Processed Foods' and 'LFV' protein factors. After additional adjustment on the five vegetarian categories, or for other nutrients that are related to CVD outcomes, the estimates changed very little (model 2 and 3). Further adjustment on fat from meat products and fat from nuts somewhat attenuated the associations for the 'Meat' factor, but left the nut protein result unchanged. The analysis based on an priori method (using scores) showed good agreement with the a posteriori approach (using factors; see Supplemental Table 4). The CVD deaths identified in the population consisted mainly of ischaemic heart diseases (37.8%), other forms of heart disease (24.2%) and cerebrovascular diseases (23.7%). Sensitivity analysis showed clear trends in the expected directions when

investigating associations between the factors and IHD and stroke separately, although these were not statistically significant (data not shown).

Since significant interaction terms found between 'Meat' and 'Nuts & Seeds' factors and age, HR's across age categories were estimated (Figure 1). Strong associations between these protein factors and CVD death were found among young adults aged 25-44 (2-fold higher risk for the 'Meat' protein factor and almost 3-fold lower risk for the 'Nuts & Seeds' protein factor). However, the strength of these associations decreased with increasing age and were no longer apparent by age 80 and above.

#### Discussion

In the present study, a thorough analysis of specific protein dietary factors, derived by factor analysis, disclosed clearly contrasting associations of specific animal and plant protein factors on CVD outcomes. Our results show that high scores on the 'Meat' protein factor are associated with increased risk of CVD mortality, while high scores on the 'Nuts & Seeds' protein factor are associated with lower risk. When considering protein intake only divided to plant and animal sources we found a weak positive association between animal protein intake and CVD mortality and no association for the plant proteins. These results emphasize that general statements about plant or animal protein may lack specificity, and that greater consideration of specific protein food sources and patterns is required, as had been proposed by some authors [6]. Specific characteristics and lifestyles of the population, different types of dietary substitution and the background diets have made it difficult to clearly ascribe benefits to the type and source of protein and likely contributed to the lack of conclusive evidence relating animal and plant protein consumption to CVD risk [8,37–40].

Our results are consistent with other studies that reported either an increased risk of CVD mortality associated with red and processed meat consumption [8,41,42]; or a protective effect

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of nuts and seeds on CVD risk [43,44]. However, in most cases these studies looked at a single food group (e.g. total meat) or energy-based patterns (e.g. western diet), and did not explicitly consider protein content and sources. Here we focused on factor analyses to find protein variables that in our data were approximately independent. Without strong a priori hypotheses that focused on proteins from a particular source this was useful to further define the protein structure of our data. In fact these factors clearly weighted heavily on easily recognized dietary sources. Furthermore, we found similar results in relation with CVD risk when we compared with an a priori approach based on scores, which supports the validity of our approach. Previous studies have also investigated different dietary patterns that could be interpreted by considering their protein sources. For instance, the Mediterranean-style dietary pattern, as with other "pro-vegetarian" patterns, is characterized by a substantial intake of proteins from plant sources that could in part account for the favorable CVD and type 2 diabetes outcomes associated with this diet [45-47]. However, to our knowledge, proteinbased factor analysis is novel and offers a specific insight into the underlying eating patterns that combine a variety of protein food sources. Further, it may offer practical conclusions about the likely value of selecting proteins from different food sources. As each factor is independent one from the other by construction, the models avoid the multicollinearity that is found when analyzing protein groups individually. Thus the association of each factor with CVD mortality is more easily interpretable. The interpretation of the factors may still however, be limited by the fact that they are associated, in a complex way, with vegetarian diets or other nutrients consumed along with these protein sources (i.e. certain protein types may act as markers of healthy diets). Nevertheless, after controlling for the five vegetarianspectrum dietary categories and several nutrients (including dietary fatty acids) thought to be related to CVD outcomes, significant associations persisted between the protein dietary factors and CVD mortality. This strengthens the idea that these analyses have captured unique aspects of protein-based patterns, which are attributable to the protein per se. In particular, the 'Nuts & Seeds' protein factor appeared to be associated with the quality of the diet even across different levels of plant-based dietary patterns in this population, suggesting that focusing on more specific plant protein-based diets may improve the ability of dietary recommendations to prevent CVD.

Based on our findings its appears that choices of dietary protein that favor nuts and seeds compared to meat, could be an effective mean of reducing the risk of CVD deaths under causal hypotheses, and could be considered for future guidance in dietary public health recommendations. Among potential mechanisms, the amino acid composition of specific foods may affect CVD health by their specific physiologic effects. Previous studies have reported an inverse relation of dietary glutamic acid intake to blood pressure. This is an amino acid predominant in plant protein [48,49]. Nuts also provide a high content of L-arginine, a precursor of nitric oxide, known to play fundamental role in vascular health [50,51]. In addition, glycine may be an important contributor to a direct relationship of meat products to blood pressure [52].

We found that the significant associations between the protein dietary factors and CVD mortality tended to weaken with age. Among possible explanations, it is likely that participants who have reached an advanced age without experiencing any previous cardiovascular events may possess constitutional advantages, and modifiable CVD risk factors such as diet, then, have proportionately less influence on CVD health outcomes. It is significant for public health that the protein factors appear to show very strong associations with premature CVD risk, as early deaths represent large losses of productive years of life. Our study has potential limitations. Firstly, reporting bias in self-reported dietary assessment and other lifestyle-related data is inevitable, but as these biases are expected to be nondifferential they would usually bias toward the null. More importantly, diet was assessed only at baseline and may have changed over time. Secondly, missing responses in the FFQ were filled by multiple imputation. Nonetheless, multiple imputation does not create bias under the assumption that errors are missing at random. This assumption was approximately satisfied here by the use of guided multiple imputation [15,53]. Finally, although appropriate adjustments for confounding factors were performed, unknown and unmeasured confounders are always possible. Notably the contribution of other plant food components intimately related to protein intake, such as phytochemicals, may also be relevant [54]. Strengths of this study include the large number of participants and a relatively long follow-up period allowing the accumulation of many cardiovascular deaths; also the diversity of dietary habits in this population leading to the identification of a wide range of protein food sources.

#### Conclusion

Our study appears to identify heterogeneous associations of certain plant and animal proteins with CVD risk. Strong associations were found between CVD outcomes and the animal protein factor that weighted heavily on meat products, while a specific plant protein factor weighing on nuts and seeds was associated with a lower risk of CVD mortality. These relationships were mostly apparent before old age, thus impacting premature CVD death. This strengthens the idea that protein sources may be key components of diet quality, possibly largely independent of other confounders, including vegetarian diet categories. Associations of these dietary protein factors with CVD death cannot be easily ascribed to their correlations with other nutrients considered important for cardiovascular health. Our results suggest that healthy choices can be advocated based on protein sources; specifically preferring diets low in meat intake and with a higher intake of plant proteins from nuts and seeds. **Funding:** This work was supported by AgroParisTech Foundation; and the ADEPRINA/AgroParisTech. MT received predoctoral fellowship funding from these two agencies.

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Table 1. Multiv	variate	-adjust	ed Hazaro	d Ratios	s of CV	D mortali	ity for	each 18	s gram <sup>†</sup>	increase
in animal and	plant p	rotein i	intake‡ in	81 337	partici	pants of tl	ne Adv	ventist H	<b>Iealth</b> S	Study-2

		Animal protein		Pla	nt protein
		HR	(95% CI)	HR	(95% CI)
Deaths / Person-years	2276/767 487				
Model 1 <sup>a</sup>		1.06	(0.99 1.14)	0.99	(0.94 1.06)
Model 2 <sup>b</sup>		1.07	(1.00 1.15)	0.98	(0.94 1.05)
Model 3 <sup>c</sup>		1.12	(1.05 1.19)	0.95	(0.89 1.02)

<sup>†</sup> corresponding to one quarter of total protein intake

<sup>+</sup> animal and plant protein intake were energy adjusted using the residual method and in the same model

<sup>a</sup> adjusted on mean centered age (y), sex (men, women), race (black white) and energy intake (kcal/d), BMI (kg/m2), physical activity (min/wk), smoking status (current smoker, quit <1 year, quit 1-4 years, quit 5-9 years, quit 10-19 years, quit 20-29 years, quit 30 years, and never smoked), alcohol consumption (never, past, current), income ( $\leq 10\ 000$ , > 10 000–30 000 and  $\geq 30\ 000\ USD$  per year), education ( $\leq$  high school, some college,  $\geq$  Bachelor's degree), marital status (single, divorced and widowed, married and common law).

<sup>b</sup> Model 1 further adjusted for the type of diet in the vegetarian spectrum (vegans, lacto-ovo-vegetarian, pesco-vegetarian, semi-vegetarian, non-vegetarian)

<sup>c</sup> Model 1 further adjusted on PUFA, SFA, sodium and vitamins A, C, E, B6, B9 and B12 [intake of nutrients were energy adjusted with the residual method].

		F	actor loading	zs	
	Factor1	Factor2	Factor3	Factor4	Factor5
	(Grains)	(Processed Foods)	(Meat)	(LFV)	(Nuts & Seeds)
Grains	0.77	-	-0.32	-	-
Other Vegetables	0.63	-	-	-	-
Seafood	-0.46	-	0.33	-	0.35
Yogurt	-0.47	-	-0.26	-	-
Cheese	-	0.64	-	-	-
Animal Fat	-	0.57	-	-	-
Eggs	-	0.48	-	-	-0.24
Potatoes	0.36	0.43	-	0.40	-
Milk	-	0.40	-	-0.37	-
Soya	-	-0.53	-0.40	-	-
Red meat	-	-	0.73	-	-
Processed Meat	-	-	0.62	-	-
Poultry	-0.34	-	0.57	-	-0.27
Vegetables	-	-	-	0.75	-
Legumes	-	-	-	0.59	-
Fruits	-	-	-	0.56	-
Peanuts	-	-	-	-	0.70
Treenuts & Seeds	-	-	-	-	0.64
Variance Explained, %	16.7	9.7	7.6	7.1	5.7

Table 2. Factor loadings of the 18 protein food groups identified by factor analysis in 81 337 participants of the Adventist Health Study-2<sup> $\dagger$ </sup>

LFV: Legumes, Fruits & Vegetables <sup>†</sup> Positive loadings < 0.20 and negative loadings > -0.20 were omitted for simplicity

Channa stanistis		Factor 1			Factor 2			Factor 3			Factor 4			Factor 5	
Characteristic		(Grains)		(Pro	cessed Fo	oods)		(Meat)			(LFV)		(Ni	uts & See	ds)
	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5
Mean (SD) age, years	55.9	57.2	57.8	55.9	57.0	57.8	56.7	58.5	53.8	55.5	57	58.4	53.5	56.6	60.8
	(13.8)	(14.1)	(14.3)	(13.5)	(14.2)	(14.5)	(14.4)	(14.1)	(13)	(14.3)	(14.1)	(13.8)	(13.4)	(14.0)	(14.0)
Sex, n women (%)	12 122	10 514	9866	10 978	10 668	10 569	11 645	10 476	10 121	10 096	10 686	11 516	11 187	10 929	9993
	(74.5)	(64.6)	(60.7)	(67.5)	(65.6)	(65)	(71.6)	(64.4)	(62.2)	(62.1)	(65.7)	(70.8)	(68.8)	(67.2)	(61.4)
Race, n black (%)	6073	3972	2846	6569	4324	1917	3137	3564	6046	4045	3989	4971	7840	3533	2202
	(37.3)	(24.4)	(17.5)	(40.4)	(26.6)	(11.8)	(19.3)	(21.9)	(37.2)	(24.9)	(24.5)	(30.6)	(48.2)	(21.7)	(13.5)
Mean (SD) BMI, kg/m2	27.6	27.1	26.4	26.0	27.1	28.0	26.6	26.2	29.1	27.9	27.1	26.1	28.4	27.1	25.5
	(5.9)	(5.8)	(5.8)	(5.3)	(5.9)	(6.1)	(5.5)	(5.4)	(6.5)	(6.2)	(5.8)	(5.5)	(6.3)	(5.7)	(5.1)
Smoking status, n never	13 196	13 119	13 542	13 542	13 082	12 996	14 077	13 590	11 369	12 554	13 332	13 527	12 734	13 266	13 456
smokers (%)	(81.1)	(80.6)	(83.2)	(83.2)	(80.4)	(79.9)	(86.5)	(83.5)	(69.9)	(77.2)	(82)	(83.2)	(78.3)	(81.5)	(82.7)
Alcohol status, n never	9763	10 673	11249	10 976	10 476	10 268	11 690	11 314	7812	9653	10 644	11 341	9730	10 540	11 347
drinkers (%)	(60)	(65.6)	(69.2)	(67.5)	(64.4)	(63.1)	(71.9)	(69.5)	(48.0)	(59.3)	(65.4)	(69.7)	(59.8)	(64.8)	(69.8)
Mean (SD) physical	13 098	13 094	12 741	13 594	13 060	12 222	13 329	13 390	12 065	12 255	13 190	13 286	12 337	13 087	13 267
activity, (min/wk)	(80.5)	(80.5)	(78.3)	(83.6)	(80.3)	(75.1)	(81.9)	(82.3)	(74.2)	(75.3)	(81.1)	(81.7)	(75.8)	(80.4)	(81.6)
Personal income, n (%) U	JSD/year	:													
< 10,000	2944	3175	4122	3220	3337	3475	3235	3519	3176	3387	3337	3669	3334	3447	3332
_ 10,000	(18.1)	(195)	(25.3)	(19.8)	(20.5)	(21.4)	(19.9)	(21.6)	(19.5)	(20.8)	(20.5)	(22.6)	(20.5)	(21.2)	(20.5)
> 10 000-30 000	5945	6182	6395	5925	6246	6204	5762	6290	6151	6209	6012	6290	6072	6033	6393
> 10,000 50,000	(365)	(38)	(39.3)	(36.4)	(38.4)	(38.1)	(35.4)	(38.7)	(37.8)	(38.2)	(37.0)	(38.7)	(37.3)	(37.1)	(39.3)
> 30,000	(30.3)	6911	5750	7123	6685	6588	(33.4)	6/60	(37.0) 6940	(50.2)	6919	6308	6862	6789	65/13
> 50,000	(45.4)	(42.5)	(35.4)	(43.8)	$(41 \ 1)$	(40.5)	(44.7)	(39.7)	(42.7)	(41)	(42.5)	(38.8)	(42.2)	(41.7)	(40.2)
Education, n (%):	(15.1)	(12.5)	(55.1)	(15.0)	(11.1)	(10.5)	(11.7)	(3).1)	(12.7)	(11)	(12.3)	(30.0)	(12.2)	(11.7)	(10.2)
High school or less	3358	3115	3615	3006	3356	3540	2509	3171	4165	3649	3160	3483	3889	3214	3071
6	(21)	(19.4)	(22.5)	(18.7)	(20.9)	(22.0)	(15.6)	(19.7)	(25.9)	(22.7)	(19.7)	(21.7)	(24.3)	(20.0)	(19.1)
Some college	6489	6357	6304	6169	6412	6569	5978	6310	6991	6445	6277	6410	6601	6406	6018
U	(40.5)	(39.6)	(39.2)	(38.4)	(39.9)	(40.8)	(37.2)	(39.3)	(43.5)	(40.1)	(39)	(40)	(41.2)	(39.9)	(37.4)
Bachelor's degree or	6164	6584	6178	6881	6294	5993	7585	6589	4912	5997	6644	6133	5543	6453	6984
higher	(38.5)	(41)	(38.4)	(42.9)	(39.2)	(37.2)	(47.2)	(41)	(30.6)	(37.3)	(41.3)	(38.3)	(34.6)	(40.2)	(43.5)
Marital status, n	1351	990	916	1330	1008	874	1053	836	1426	1270	985	1068	1508	946	823
currently married (%)	(8.3)	(6.1)	(5.6)	(8.2)	(6.2)	(5.4)	(6.5)	(5.1)	(8.8)	(7.8)	(6.1)	(6.6)	(9.3)	(5.8)	(5.1)
	(0.0)	(0,1)	(0.0)	(0.2)	(0.2)	(0.1)	(0.0)	(2.1)	(0.0)	(,)	(0.1)	(0.0)	())	(0.0)	(0.1)

Table 3. Baseline characteristics among 81 337 Adventist Health Study-2 participants by quintile of the protein factors<sup>a</sup>

LFV: Legumes, Fruits & Vegetables

<sup>a</sup> categories used in the models were as follow: sex (men, women), race (black white), smoking status (current smoker, quit <1 year, quit 1-4 years, quit 5-9 years, quit 10-19 years, quit 20-29 years, quit 30 years, and never smoked), alcohol status (never, past, current), income ( $\leq 10\ 000, > 10\ 000-30\ 000\ and \geq 30\ 000\ USD$  per year), education ( $\leq$  high school, some college,  $\geq$  Bachelor's degree), marital status (single, divorced and widowed, married and common law). Test for trend among protein factors were all <0.001 (except for age and sex for Factor 2, NS), and obtained by analysis of variance (for age, BMI and physical activity), binomial logistic regression (for sex and race) or multinomial logistic regression (for smoking status, alcohol status, personal income, education and marital status). All models were adjusted on age, sex and race.

Table 4. Multivariate-adjusted Hazard Ratio<sup>†</sup> of CVD mortality by quintile of identified protein dietary factors in 81 337 participants of the Adventist Health Study-2

	Q1	Q2	Q3	Q4	Q5	P-trend
Factor 1 (Grains)						
Deaths/person-years	435/151 978	433/153 063	469/153 566	447/154 380	492/154 710	
Model 1 HR (98.75% CI) <sup>a</sup>	1.00 (ref.)	0.91 (0.77 1.08)	0.98 (0.77 1.24)	0.86 (0.72 1.03)	0.89 (0.74 1.08)	0.067
Model 2 HR (98.75% CI) <sup>b</sup>	1.00 (ref.)	0.90 (0.76 1.07)	0.97 (0.76 1.24)	0.82 (0.68 0.99)	0.88 (0.74 1.09)	0.077
Model 3 HR (98.75% CI) <sup>c</sup>	1.00 (ref.)	0.90 (0.75 1.07)	0.99 (0.78 1.24)	0.84 (0.70 1.01)	0.90 (0.74 1.10)	0.101
Model 4 HR (98.75% CI) <sup>d</sup>	1.00 (ref.)	0.91 (0.76 1.08)	1.00 (0.80 1.26)	0.86 (0.71 1.03)	0.93 (0.76 1.13)	0.303
Factor 2 (Processed Foods)						
Deaths/person-years	375/153 564	418/153 677	466/152 920	497/153 835	520/153 701	
Model 1 HR (98.75% CI) <sup>a</sup>	1.00 (ref.)	1.00 (0.84 1.19)	1.01 (0.84 1.22)	1.03 (0.86 1.23)	0.98 (0.81 1.19)	0.722
Model 2 HR (98.75% CI) <sup>b</sup>	1.00 (ref.)	0.983 (0.82 1.18)	1.02 (0.84 1.23)	1.06 (0.88 1.28)	0.99 (0.81 1.22)	0.628
Model 3 HR (98.75% CI) <sup>c</sup>	1.00 (ref.)	1.010 (0.84 1.21)	1.06 (0.88 1.27)	1.14 (0.94 1.39)	1.10 (0.88 1.39)	0.115
Model 4 HR (98.75% CI) <sup>d</sup>	1.00 (ref.)	1.011 (0.84 1.22)	1.06 (0.88 1.28)	1.15 (0.94 1.40)	1.12 (0.90 1.41)	0.073
Factor 3 (Meat)						
Deaths/person-years	473/ 153 868	474/153 843	477/ 154 046	484/152 869	368/ 153 059	
Model 1 HR (98.75% CI) <sup>a</sup>	1.00 (ref.)	0.97 (0.68 1.37)	1.08 (0.70 1.65)	1.09 (0.78 1.52)	1.61 (1.12 2.32)	< 0.001
Model 2 HR (98.75% CI) <sup>b</sup>	1.00 (ref.)	1.07 (0.75 1.54)	1.09 (0.71 1.67)	1.22 (0.85 1.76)	1.64 (1.13 2.38)	< 0.001
Model 3 HR (98.75% CI) <sup>c</sup>	1.00 (ref.)	1.07 (0.75 1.53)	1.10 (0.71 1.69)	1.22 (0.86 1.73)	1.67 (1.16 2.41)	< 0.001
Model 4 HR (98.75% CI) <sup>d</sup>	1.00 (ref.)	1.05 (0.73 1.51)	1.06 (0.69 1.64)	1.15 (0.80 1.64)	1.46 (0.98 2.18)	0.012
Factor 4 (LFV)						
Deaths/person-years	460/153 884	407/154 438	438/153 637	469/153 260	502/152 478	
Model 1 HR (98.75% CI) <sup>a</sup>	1.00 (ref.)	0.93 (0.78 1.10)	0.97 (0.81 1.16)	1.01 (0.85 1.19)	1.06 (0.89 1.26)	0.366
Model 2 HR (98.75% CI) <sup>b</sup>	1.00 (ref.)	0.92 (0.78 1.10)	0.97 (0.81 1.16)	1.01 (0.85 1.21)	1.05 (0.87 1.26)	0.491
Model 3 HR (98.75% CI) <sup>c</sup>	1.00 (ref.)	0.91 (0.76 1.08)	0.95 (0.78 1.14)	0.97 (0.80 1.17)	1.00 (0.81 1.24)	0.916
Model 4 HR (98.75% CI) <sup>d</sup>	1.00 (ref.)	0.92 (0.769 1.10)	0.96 (0.80 1.16)	0.99 (0.82 1.20)	1.04 (0.84 1.28)	0.560
Factor 5 (Nuts & Seeds)						
Deaths/person-years	328/152 922	412/153 778	459/153 357	484/153 936	593/153 704	

Model 1 HR (98.75% CI) <sup>a</sup>	1.00 (ref.)	0.73 (0.52 1.02)	0.86 (0.59 1.25)	0.69 (0.49 0.97)	0.60 (0.42 0.86)	< 0.001
Model 2 HR (98.75% CI) <sup>b</sup>	1.00 (ref.)	0.90 (0.66 1.23)	0.85 (0.59 1.25)	0.73 (0.52 1.02)	0.60 (0.41 0.86)	< 0.001
Model 3 HR (98.75% CI) <sup>c</sup>	1.00 (ref.)	0.90 (0.66 1.23)	0.86 (0.59 1.25)	0.73 (0.52 1.03)	0.59 (0.41 0.85)	< 0.001
Model 4 HR (98.75% CI) <sup>d</sup>	1.00 (ref.)	0.88 (0.64 1.20)	0.84 (0.57 1.22)	0.70 (0.49 0.99)	0.56 (0.38 0.81)	< 0.001

#### LFV: Legumes, Fruits & Vegetables

<sup>†</sup> All results are shown as HR and 98.75% CIs to account for multiple comparisons (bonferroni correction: significance criterion 0.05/4 = 0.0125 for each quintile).

<sup>a</sup> Adjusted on mean centered age (y), sex (men, women), race (black white) and energy intake (kcal/d), BMI (kg/m2), physical activity (min/wk), smoking status (current smoker, quit <1 year, quit 1-4 years, quit 5-9 years, quit 10-19 years, quit 20-29 years, quit 30 years, and never smoked), alcohol consumption (never, past, current), income ( $\leq 10\ 000, > 10\ 000-30\ 000\ and \geq 30\ 000\ USD$  per year), education ( $\leq$  high school, some college,  $\geq$  Bachelor's degree), marital status (single, divorced and widowed, married and common law).

<sup>b</sup> Model 1 further adjusted on type of diet in the vegetarian spectrum (vegans, lacto-ovo-vegetarian, pesco-vegetarian, semi-vegetarian, non-vegetarian).

<sup>c</sup> Model 1 further adjusted on PUFA, SFA, sodium, fiber, and vitamins A, C, E, B6, B9 and B12 [intake of nutrients were energy adjusted with the residual method].

<sup>d</sup> Model 3 further adjusted on fat from meat products (fish excluded) & fat from nuts [intake of fats was energy adjusted with the residual method].



#### Supplemental Figure 1. Flow diagram of the number of participants



## Scree Plot of Eigenvalues 3.0 1 2.5 -2.0 E i g e n v 1.5 a l u e s 2 3 4 6 7 8 9 0 1 2 3 4 5 5 1.0 6 7 0.5 0.0 8 18 0 2 10 12 14 16 4 6 8

# Supplemental Figure 2. Scree plot of the factor analysis

Number

# Supplemental Methods 1. Classification of food items from the FFQ according to their protein sources

The FFQ used at baseline to assess dietary intake during the previous year consisted of 22page questionnaire including around 300 foods items commonly consumed by US Adventists (1). The FFQ is divided in two major sections: the first one uses a food list that includes items of fruits, vegetables, legumes, grains, nuts, dressings, eggs, dairy products, meats, fish, beverages, sweets, snacks, condiments and mixed foods; the second one refers to items of commercially prepared products, such as cold breakfast cereals and vegetarian protein foods that require respondents to examine food labels. Fields for open-ended responses also allowed participants to write any food items not included in the FFQ, and this resulted in adding ~2000 additional foods. For each food item, protein content was computed using the Nutrition Data System for Research (NDS-R) version 4.06 or 5.0 (Nutrition Coordinating Center) using an analytic database of over 20 000 foods updated annually while maintaining nutrient profiles true to the version used for data collection (2). Protein content of food items not included in the NDS database were obtained from the US Department of Agriculture, manufacturers, or the Caribbean Food and Nutrition Institute (3).

Protein intake were then classified into 18 categories whether there were from animal sources (red meat, processed meat, poultry, seafood, milk, yogurt, cheese, animal fats and egg products) or plant sources (grains, soya, legumes, peanuts, treenuts & seeds, potatoes, fruits, vegetables, other vegetables). The choice of categories was based on the following criteria: biochemical nature of the proteins, our knowledges in nutrition, and the significant contribution of each food group to the total protein intake (4).

As summarized in the figure below, three cases were encountered:

1) Protein of food items having a single source of protein was directly assigned to the corresponding protein group.

2) Food items with different protein sources were broken down into their constitutive ingredients using recipes database from the NDS-R. The amount of protein from each constituent ingredient was then assigned to the appropriate protein group.

3) When a recipe was not present in the database, which was especially the case of industrial food products (soy-based products, cold breakfast cereals and vegetarian protein foods) reported in the write-ins, recipes were developed based on information provided on the company website or using existing recipes from similar products.



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		Factor 1			Factor 2	r		Factor 3			Factor 4			Factor 5	
-		(Grains)		(Proc	cessed Fo	oods)		(Meat)			(LFV)		(N	uts & See	eds)
	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5
Grains	18.9	30.6	43.8	31.5	32.2	27.2	31.5	34.5	23.0	33.0	31.6	27.4	31.5	31.4	28.5
Utallis	(6.6)	(6.9)	(10.3)	(12.6)	(11.5)	(9.5)	(11.0)	(11.1)	(9.2)	(14.1)	(10.8)	(9.4)	(13.0)	(11.2)	(10.3)
	1.1	2.0	4.2	2.6	2.4	1.9	2.1	2.8	1.7	2.7	2.3	2.0	1.9	2.3	2.6
Other vegetables	(0.7)	(1.1)	(2.9)	(2.6)	(1.7)	(1.3)	(1.3)	(2.1)	(1.8)	(2.6)	(1.7)	(1.6)	(1.5)	(1.7)	(2.4)
	8.4	2.8	0.9	5.4	3.5	2.5	1.2	2.7	7.4	3.3	3.9	3.4	7.8	2.8	1.6
Seafood	(8.7)	(3.8)	(2.0)	(8.7)	(4.7)	(3.5)	(2.5)	(4.2)	(7.8)	(4.7)	(5.9)	(5.8)	(8.6)	(4.0)	(3.1)
	4.9	1.3	0.4	0.8	2.1	2.8	4.4	1.2	1.2	2.7	1.9	1.2	1.5	2.2	1.7
Yogurt	(6.2)	(2.1)	(1.0)	(1.9)	(3.6)	(4.7)	(6.0)	(2.4)	(2.2)	(5.1)	(3.3)	(2.5)	(2.9)	(4.0)	(3.6)
	4.8	4.3	2.6	0.9	3.3	9.0	5.8	3.1	4.2	4.5	4.4	2.7	3.2	4.7	3.8
Cheese	(5.5)	(4.6)	(3.2)	(1.2)	(2.6)	(6.4)	(6.1)	(3.9)	(3.9)	(4.8)	(4.6)	(3.8)	(3.4)	(5.0)	(4.8)
	0.4	0.3	0.2	0.1	0.3	0.7	0.4	0.2	0.4	0.4	0.3	0.2	0.3	0.3	0.3
Animal fat	(0.6)	(0.4)	(0.3)	(0.1)	(0.2)	(0.8)	(0.6)	(0.3)	(0.4)	(0.5)	(0.5)	(0.4)	(0.3)	(0.4)	(0.6)
	2.3	2.9	2.9	1.3	2.6	4.7	2.3	2.5	3.7	2.9	3.0	2.3	3.9	2.7	2.0
Eggs	(2.0)	(2.4)	(3.5)	(1.1)	(1.8)	(4.1)	(1.8)	(2.3)	(3.6)	(2.5)	(2.6)	(2.7)	(4.0)	(2.1)	(1.9)
	0.7	1.1	1.7	0.6	1.1	1.8	0.8	1.2	1.4	0.7	1.1	1.7	1.4	1.1	1.0
Potatoes	(0.6)	(0.8)	(1.5)	(0.5)	(0.8)	(1.5)	(0.6)	(0.9)	(1.4)	(0.5)	(0.8)	(1.5)	(1.4)	(0.8)	(0.8)
	13.3	7.8	4.8	3.6	8.0	13.6	11.4	6.8	8.3	13.9	7.7	4.5	6.8	10.0	7.2
Milk	(12.3)	(6.8)	(3.9)	(3.5)	(7.2)	(10.6)	(11.3)	(7.3)	(7.0)	(12.3)	(6.7)	(4.6)	(6.0)	(9.9)	(8.1)
	7.7	12.4	11	19.7	9.6	5.4	15.9	11.8	4.1	10.5	11.5	10.2	10.5	11.2	10.3
Soya	(8.7)	(10.4)	(7.8)	(12)	(7.4)	(5.2)	(12)	(7.9)	(5.3)	(10.9)	(9.5)	(8.2)	(10.3)	(9.7)	(8.3)

Supplemental Table 1. Average percentage (SD) of total protein intake from individual food groups by quintile of the identified protein factors among 81 337 participants of the Adventist Health Study-2

Red meat	3.5	3.1	1.6	1.1	3.1	4.3	0.2	0.7	10.5	4.3	2.8	1.3	3.3	3.2	1.8
	(5.7)	(6.4)	(4.9)	(3.8)	(6.2)	(6.9)	(0.9)	(1.7)	(9.3)	(7.6)	(5.8)	(3.7)	(5.7)	(6.6)	(5.0)
Processed meat	0.1	0.2	0.3	0.2	0.2	0.2	0.03	0.1	0.7	0.3	0.2	0.1	0.1	0.2	0.3
	(0.4)	(0.6)	(1.2)	(0.8)	(0.7)	(0.6)	(0.1)	(0.2)	(1.5)	(1.2)	(0.6)	(0.4)	(0.3)	(0.5)	(1.3)
Poultry	8.3	3.6	1.2	4.0	4.6	3.8	0.7	1.8	12.6	5.6	4.2	2.3	8.1	3.5	1.8
	(10.0)	(5.9)	(3.1)	(8.8)	(7.1)	(5.4)	(1.7)	(3.2)	(10.1)	(8.5)	(7.0)	(4.9)	(10.3)	(5.7)	(4.1)
Legumes	7.0	8.5	7.4	7.8	8.4	6.8	8.3	8.9	5.3	3.6	7.3	13.6	7.9	7.9	7.6
	(6.1)	(6.3)	(5.1)	(5.7)	(6.5)	(5.1)	(6.4)	(6.1)	(4.5)	(2.3)	(3.8)	(8.2)	(7.0)	(5.8)	(5.4)
Fruits	5.8	5.4	4.5	6.0	5.3	4.3	4.6	6.0	4.3	2.8	4.9	8.7	4.1	5.3	6.4
	(5.2)	(3.8)	(2.9)	(4.5)	(3.9)	(3.1)	(3.1)	(4.4)	(3.9)	(1.8)	(2.7)	(5.8)	(3.0)	(3.8)	(4.8)
Vegetables	5.7	5.4	4.8	5.6	5.5	4.8	4.8	6.0	4.6	2.6	4.9	9.2	5.5	5.2	5.4
	(4.3)	(3.3)	(2.7)	(3.5)	(3.7)	(3.0)	(2.7)	(3.8)	(3.3)	(1.2)	(1.8)	(4.8)	(3.9)	(3.2)	(3.5)
Peanuts	3.2	4.0	3.7	3.1	4.1	3.8	2.8	4.3	3.4	4.1	3.8	3.2	1.3	3.0	7.9
	(3.8)	(3.9)	(3.7)	(3.3)	(4.3)	(3.8)	(2.5)	(3.8)	(4.4)	(4.8)	(3.7)	(3.3)	(1.1)	(2.0)	(5.7)
Treenuts and seeds	3.9	4.5	3.9	5.9	4.0	2.7	2.7	5.4	3.4	2.4	4.2	6.0	1.1	3.1	9.9
	(5.9)	(5.4)	(4.3)	(7.1)	(4.8)	(3.3)	(2.9)	(4.9)	(6.4)	(3.4)	(4.9)	(6.8)	(1.3)	(2.6)	(8.0)

LFV : Legumes, Fruits & Vegetables

		Factor 1 (Grains)		(Pro	Factor 2	(shou		Factor 3 (Meat)			Factor 4	ļ	(Nı	Factor 5	eds)
	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5	Q1	Q3	Q5
Vegan, n (%)	186	1016	3041	3654	573	58	718	2170	249	570	994	2505	546	1515	2403
	(1.1)	(6.3)	(18.7)	(22.5)	(3.5)	(0.4)	(4.4)	(13.3)	(1.5)	(3.5)	(6.1)	(15.4)	(3.4)	(9.3)	(14.8)
Ovo-Lacto Vegetarian, n	1612	4887	7580	3805	5011	4893	9070	5066	272	3966	4896	5345	2133	5928	6692
(%)	(9.9)	(30)	(46.6)	(23.4)	(30.8)	(30.1)	(55.8)	(31.1)	(1.7)	(24.4)	(30.1)	(32.9)	(13.1)	(36.4)	(41.1)
Pesco Vegetarian, n (%)	1695	1826	1163	2610	1534	1009	2236	2033	239	1162	1566	2259	1956	1547	1482
	(10.4)	(11.2)	(7.2)	(16.0)	(9.4)	(6.2)	(13.7)	(12.5)	(1.5)	(7.1)	(9.6)	(13.9)	(12.0)	(9.5)	(9.1)
Semi Vegetarian, n (%)	551	1027	1025	504	863	1309	1353	1127	124	929	903	901	593	980	1030
	(3.4)	(6.3)	(6.3)	(3.1)	(5.3)	(8.1)	(8.3)	(6.9)	(0.8)	(5.7)	(5.6)	(5.5)	(3.7)	(6.0)	(6.3)
Non Vegetarian, n (%)	12 224	7512	3458	5695	8287	8998	2891	5873	15 383	9641	7909	5257	11 040	6296	4661
	(75.1)	(46.2)	(21.3)	(35)	(50.9)	(55.3)	(17.8)	(36.1)	(94.6)	(59.3)	(48.6)	(32.3)	(67.9)	(38.7)	(28.7)

Supplemental Table 2. Vegetarian status among 81 337 Adventist Health Study-2 participants by quintile of the protein factors

LVF : Legumes, Fruits & Vegetables

Characteristic	Factor 1	(Grains)	Factor 2 (Pro	cessed Foods)	Factor	3 (Meat)	Factor 4	4 (LFV)	Factor 5 (N	uts & Seeds)
	Q1	Q5	Q1	Q5	Q1	Q5	Q1	Q5	Q1	Q5
Energy (kcal/d)	1861 (774)	1817 (671)	1846 (732)	1863 (720)	1863 (718)	1785 (751)	1884 (754)	1816 (731)	1718 (733)	1947 (726)
Proteins (g/d)	75.1 (17.3)	71.6 (16.9)	78.7 (19.6)	65.8 (13.9)	74.8 (16.9)	72.1 (16.8)	80.4 (20.1)	63.3 (12.9)	75.9 (18.4)	67.1 (15.7)
Carbohydrate (g/d),	251.0 (54.8)	262.5 (42.0)	266.6 (49.8)	237.5 (43.2)	255.7 (41.7)	239.3 (49.4)	235.5 (45.4)	285.7 (50.4)	263.2 (46.0)	242.8 (49.8)
Sugars (g/d)	124.6 (44.3)	94.8 (31.2)	109.9 (39.5)	106.6 (37.7)	112.7 (35.5)	105.4 (41.4)	100.4 (37.8)	124.9 (44.7)	107.3 (38.2)	105.2 (37.1)
Fat (g/d),	70.7 (21.3)	67.9 (17.9)	66.0 (19.9)	77.5 (18.0)	68.3 (17.5)	75.5 (19.7)	74.1 (19.3)	62.7 (20.1)	65.5 (18.4)	78.9 (19.9)
SFA (g/d)	19.1 (7.6)	15.8 (6.3)	13.1 (5.0)	23.7 (7.8)	18.5 (7.0)	20.9 (7.4)	20.9 (7.9)	13.7 (6.0)	17.1 (6.4)	17.6 (7.4)
TFA (g/d)	3.1 (2.9)	3.7 (3.5)	2.0 (2.4)	4.9 (3.5)	3.5 (3.1)	4.5 (3.4)	4.4 (3.6)	2.3 (2.5)	3.9 (3.3)	2.8 (2.9)
PUFA (g/d)	17.2 (6.3)	19.3 (5.3)	20.4 (6.6)	17.9 (5.2)	17.9 (5.4)	18.2 (5.9)	18.5 (6.3)	17.7 (5.7)	17.1 (5.0)	22.1 (6.6)
MUFA (g/d)	29 (11.9)	27.6 (10.1)	27.7 (11.9)	30.1 (9.5)	26.9 (9.6)	30.4 (10.8)	29.1 (10.6)	26.5 (11.7)	25.9 (10.0)	33.9 (11.7)
Fiber (g/d)	30.3 (11.5)	33.2 (10.1)	38.3 (10.5)	25 (8.9)	31.2 (10.2)	25.8 (10.0)	24.3 (9.8)	41.4 (11.2)	30.4 (10.7)	34.1 (10.9)
Vitamin B-6 (mg/d)	11.7 (24.7)	9.6 (22.5)	12.1 (24.4)	9.2 (22)	11.3 (24.4)	9.0 (20.9)	9.7 (21.9)	11.6 (25)	9.3 (20.9)	11.9 (25)
Folate (µg/d)	752 (1134)	776 (440)	858 (1002)	641 (364)	781 (689)	645 (976)	685 (698)	834 (413)	728 (976)	754 (424)
Vitamin B12 (µg/d)	20.0 (124)	15.5 (65.4)	20.2 (78.8)	16.2 (95.4)	20.1 (85.9)	15.1 (98.8)	19.0 (111)	17.2 (88.1)	14.6 (68.7)	19.4 (85.8)
Vitamin C (mg/d)	482 (511)	404 (439)	500 (513)	362 (447)	435 (487)	369 (459)	339 (459)	533 (513)	391 (445)	461 (516)
Vitamin A (III/d)	25 078	18 726	25 944	16 836	20 359	17 825	13 465	34 932	21 872	22 363
Vitanini A (10/d)	(29 563)	(22 609)	(28 624)	(21 630)	(24 129)	(22 038)	(19 426)	(36 061)	(24 941)	(28 008)
Vitamin E (IU/d)	157 (215)	123 (194)	149 (208)	135 (206)	152 (213)	123 (196)	132 (202)	146 (208)	115 (187)	167 (219)
Sodium (µg/d)	2877 (1642)	3689 (1824)	2926 (1727)	3596 (1745)	3268 (1590)	3335 (1840)	3432 (1803)	2932 (1644)	3359 (1744)	2960 (1696)

Supplemental Table 3. Daily intakes of various nutrients among 81 337 Adventist Health Study-2 participants by selected quintiles of the protein factors

LFV : Legumes, Fruits & Vegetables

Supplemental Table 4. Multivariate-adjusted Hazard Ratio of CVD mortality associated with one-point increment in the scores measuring adherence to each factor <sup>†</sup> in 81 337 participants of the Adventist Health Study-2

	Score 1 (Grains)	Score 2 (Processed Foods)	Score 3 (Meat)	Score 4 (LFV)	Score 5 (Nuts & Seeds)
Model 1 HR (95% CI) <sup>a</sup>	0.97 (0.94 1.00)	1.01 (0.98 1.04)	1.06 (1.01 1.10)	1.00 (0.96 1.04)	0.92 (0.87 0.98)
Model 2 HR (95% CI) <sup>b</sup>	0.96 (0.92 1.00)	1.01 (0.98 1.04)	1.08 (1.01 1.12)	1.01 (0.97 1.05)	0.93 (0.87 0.98)
Model 3 HR (95% CI) <sup>c</sup>	0.97 (0.94 1.01)	1.03 (0.99 1.06)	1.07 (1.02 1.11)	1.01 (0.96 1.05)	0.92 (0.88 0.96)
Model 4 HR (95% CI) <sup>d</sup>	0.98 (0.95 1.02)	1.02 (0.99 1.06)	1.04 (1.02 1.09)	1.02 (0.97 1.07)	0.92 (0.86 0.98)

#### LFV: Legumes, Fruits & Vegetables

<sup>†</sup> Scores were built as follows: for each score a value of 0 or 1 was assigned to food groups the most representative of the corresponding factor, with the use of the sexspecific median as the cutoff, and these values were summed to obtain the scores.

<sup>a</sup> Adjusted on mean centered age (y), sex (men, women), race (black white) and energy intake (kcal/d), BMI (kg/m2), physical activity (min/wk), smoking status (current smoker, quit <1 year, quit 1-4 years, quit 5-9 years, quit 10-19 years, quit 20-29 years, quit 30 years, and never smoked), alcohol consumption (never, past, current), income ( $\leq 10\ 000, > 10\ 000-30\ 000\ and \geq 30\ 000\ USD$  per year), education ( $\leq$  high school, some college,  $\geq$  Bachelor's degree), marital status (single, divorced and widowed, married and common law).

<sup>b</sup> Model 1 further adjusted on type of diet in the vegetarian spectrum (vegans, lacto-ovo-vegetarian, pesco-vegetarian, semi-vegetarian).

<sup>c</sup> Model 1 further adjusted on PUFA, SFA, sodium, fiber and vitamins A, C, E, B6, B9 and B12 *[intake of nutrients were energy adjusted with the residual method]*.

<sup>d</sup> Model 3 further adjusted on fat from meat products (fish excluded) & fat from nuts [intake of fats was energy adjusted with the residual method].