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Table S2. Correlation coefficients between the intake of functional foods and the intake amount of each food group per visit 12 weeks before the follow-up examinations.

Food groups ¹	White rice with barley	Soy products	Catechin-rich green tea
Eggs	0.10 ***	0.20 ***	0.15 ***
Fish, mollusks, and crustaceans	0.14 ***	0.20 ***	0.17 ***
Fruits	-0.01	0.14 ***	0.07 *
Grain (Cereal) foods	-0.15 ***	-0.24 ***	-0.10 **
Pulses	0.06 *	0.71 ***	0.06 *
Meats	-0.07 **	-0.11 ***	0.01
Milk and milk products	0.03	0.09 **	0.03
Mushrooms	0.13 ***	0.30 ***	0.18 ***
Nuts and seeds	0.10 ***	0.27 ***	0.20 ***
Fats and Oils	0.03	-0.03	-0.02
Potatoes and starches	0.14 ***	0.32 ***	0.09 **
Algae	0.05	0.06 *	0.12 ***
Sugars and sweeteners	0.03	0.10 **	0.06
Vegetables	0.11 ***	0.20 ***	0.12 ***

Spearman's rank correlation coefficient

^{***} P < 0.001, ** P < 0.01, * P < 0.05

¹ The groups were based on the classification of the Standard Tables of Food Composition in Japan - 2015 - (Seventh Revised Version).