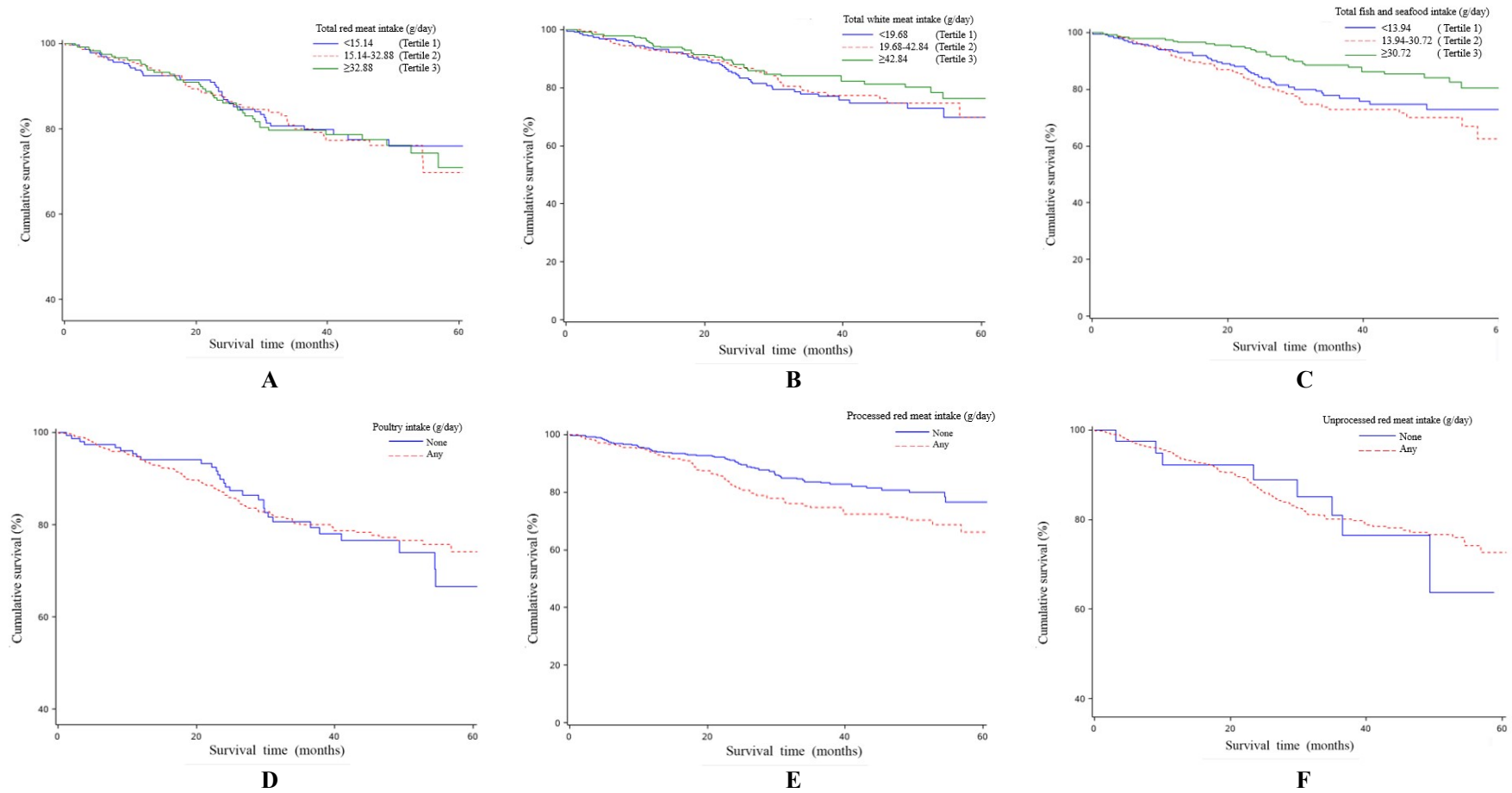


**Supplementary Table 1.** Specific food items included in the analysis of meat groups.

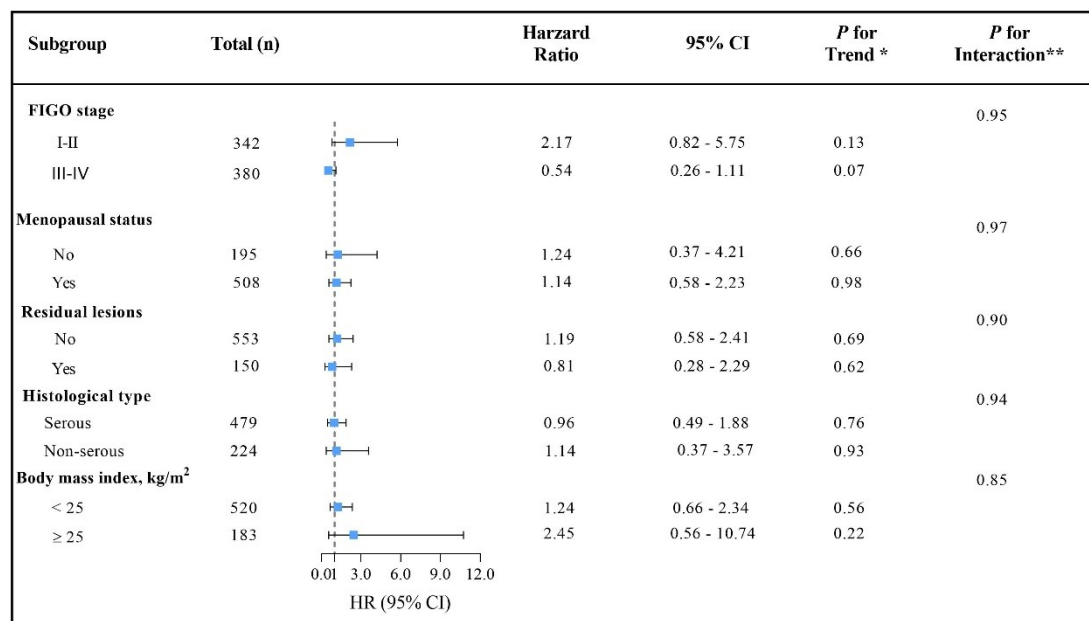
<b>Meat group</b>	<b>Type of meat</b>
Total meat	meat (pork, beef, mutton, etc.), liver, organ meat (except liver), pig skin (with or without pork), roast sausages/ham sausages/meatball, etc. (not curing), bacon/sausages/ham, poultry (chicken, duck, goose, etc.), shellfish/squid/shrimp/crab/snails, etc., marine fish, freshwater fish (river fish/lake fish, etc.), small fish/small shrimps.
Total red meat	Roast sausages/ham sausages/meatball, etc. (not curing), bacon/sausages/ham, pig skin (with or without pork), meat (pork, beef, mutton, etc.), liver, organ meat (except liver).
Total white meat	Poultry (chicken, duck, goose, etc.), shellfish/squid/shrimp/crab/snails, etc., marine fish, freshwater fish (river fish/lake fish, etc.), small fish/small shrimps.
Fish and seafoods	Shellfish/squid/shrimp/crab/snails, etc., marine fish, freshwater fish (river fish/lake fish, etc.), small fish/small shrimps.
Poultry	Poultry (chicken, duck, goose, etc.)
Unprocessed meat	Pig skin (with or without pork), meat (pork, beef, mutton, etc.), liver, organ meat (except liver).
Processed meat	Roast sausages/ham sausages/meatball, etc. (not curing), bacon/sausages/ham.

**Supplementary Table 2.** Data collection on meat intake and cooking methods of meat

Variables	Frequencies of consumption						
<b>Meat and meat products</b>							
Poultry (chicken, duck, goose, etc.)	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Meat (pork, beef, mutton, etc.)	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Liver	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Organ meat (except liver)	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Roast sausages/ham sausages/meatball, etc. (not cured)	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Pig skin (with or without pork)	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Bacon/sausages/ham	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
<b>Fish and seafoods</b>							
Shellfish/squid/shrimp/crab/snails, etc.	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Marine fish	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Freshwater fish (river fish/lake fish, etc.)	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Small fish/small shrimps	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
<b>Cooking methods of meat</b>							
Fried meat	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Stewed meat	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Roasted meat	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Stir-fried meat	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Steamed meat	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
<b>Cooking methods of fish or seafoods</b>							
Fried fish or seafoods	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Braised fish or seafoods	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Baked fish or seafoods	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Steamed fish or seafoods	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never
Raw fish or seafoods	≥2 times/day	1 time/day	4-6 times/week	2-3 times/week	1 time/week	2-3 times/month	almost never



**Supplementary Figure 1 Kaplan-Meier survival curves. A: total red meat intake; B: total white meat intake; C: total fish and seafood intake; D: poultry intake; E: processed red meat intake; F: unprocessed red meat intake**



A

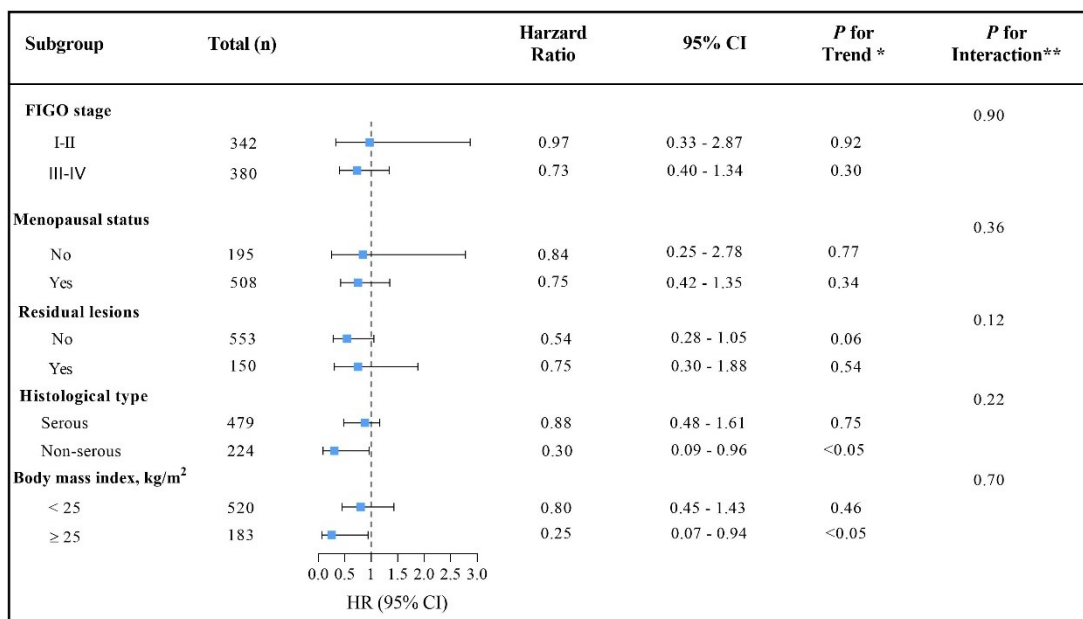
**Supplementary Figure 2 Overall survival among ovarian cancer patients across strata of various factors. (A) total red meat intake; (B) total white meat intake; (C) fish and seafood intake; (D) poultry intake; (E) processed red meat intake; (F) unprocessed red meat intake**

The analyses used three categories of total red meat intake ( $T_1 < 15.14$ ,  $T_2 15.14-32.88$ , and  $T_3 \geq 32.88$  g/d); total white meat intake ( $T_1 < 19.68$ ,  $T_2 19.68-42.84$ , and  $T_3 \geq 42.84$  g/d); fish and seafood intake ( $T_1 < 13.94$ ,  $T_2 13.94-30.72$ , and  $T_3 \geq 30.72$  g/d). The forest plot represents the HRs of the comparison of the highest versus the lowest of red meat, white meat, and fish and seafood intake or the comparison of any poultry meat, processed red meat, and unprocessed red meat intake versus no intake. Cox model stratified by FIGO stage, menopausal status, residual lesions, histological type, and body mass index, with additional adjustments for age at diagnosis, total energy, body mass index, diet change, education, FIGO stage, histological type, histopathologic grade, menopausal status, parity, physical activity, residual lesions, smoke status, dietary pattern, and cooking methods of meat (fried meat, stewed meat, roasted meat, stir-fried meat, and steamed meat) or cooking methods of fish and seafoods (fried fish, braised fish, baked fish, steamed fish, and raw fish) only for fish and seafood intake.

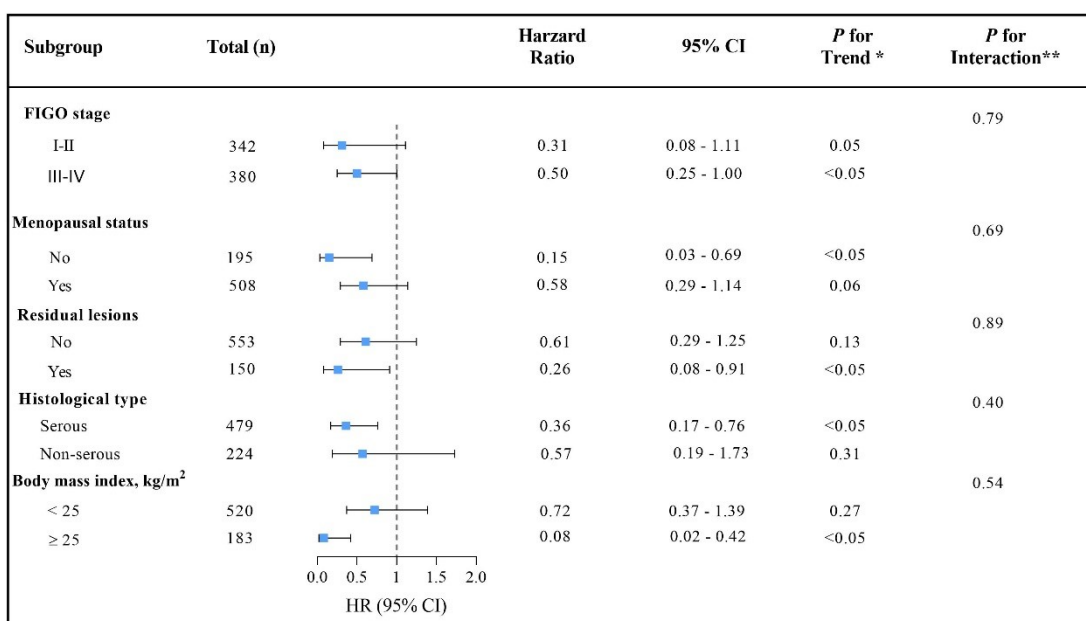
\* indicates *P* for trend across levels of total red meat, white meat, or fish and seafood intake or \* indicates *P* for interaction between strata and poultry meat, processed red meat, or processed red meat intake.

\*\* indicates *P* for interaction between strata and total red meat, white meat, or fish and seafood intake.

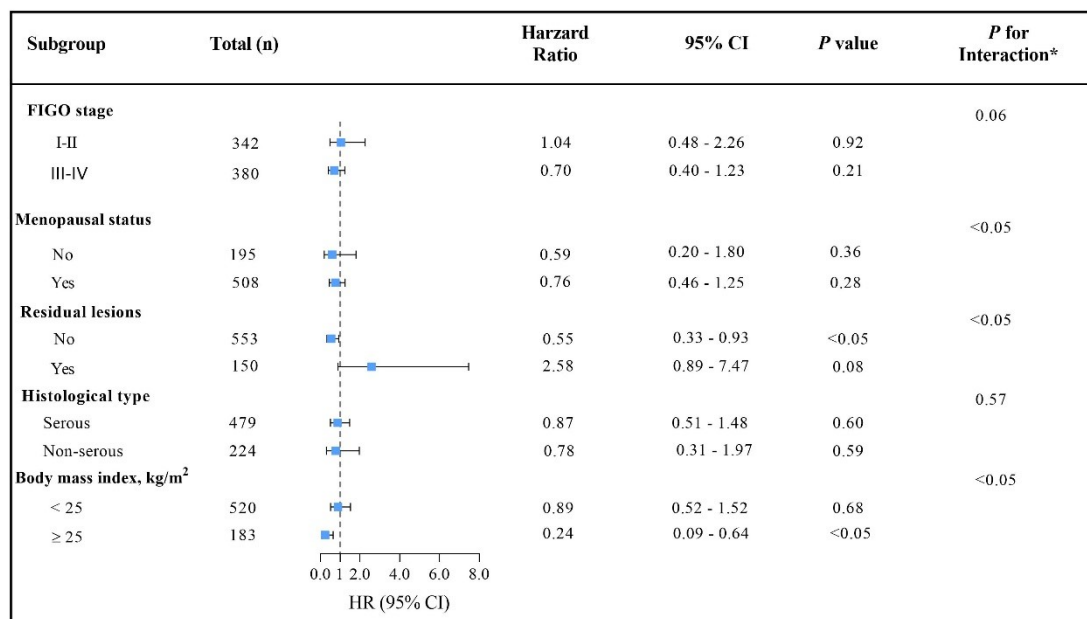
*P* values are two-sided.



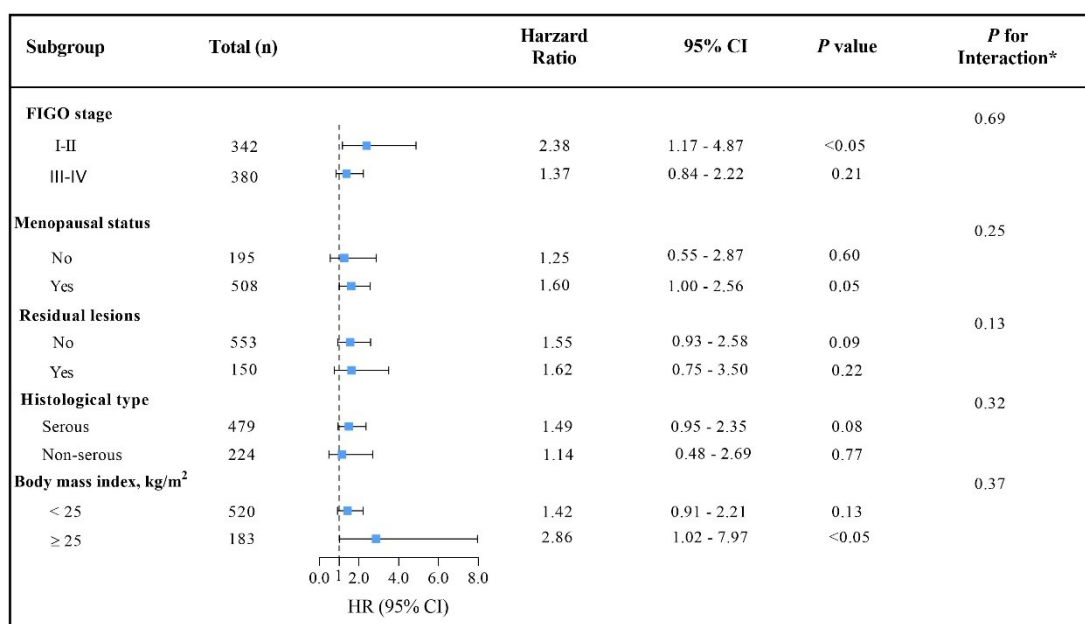
**B**



**C**



D



E

Subgroup	Total (n)	Harzard Ratio	95% CI	P value	P for Interaction*
<b>FIGO stage</b>					
I-II	342	0.76	0.20 - 2.90	0.68	0.83
III-IV	380	0.93	0.35 - 2.49	0.88	
<b>Menopausal status</b>					
No	195	0.21	0.03 - 1.33	0.10	0.97
Yes	508	0.87	0.34 - 2.26	0.77	
<b>Residual lesions</b>					
No	553	0.56	0.23 - 1.37	0.20	0.97
Yes	150	7.49	0.76 - 74.29	0.09	
<b>Histological type</b>					
Serous	479	0.76	0.26 - 2.22	0.62	0.95
Non-serous	224	0.59	0.15 - 2.33	0.45	
<b>Body mass index, kg/m<sup>2</sup></b>					
< 25	520	0.73	0.27 - 1.93	0.52	0.92
≥ 25	183	0.43	0.09 - 2.09	0.29	

F