Electronic Supplementary Material (ESI) for Food & Function. This journal is © The Royal Society of Chemistry 2022

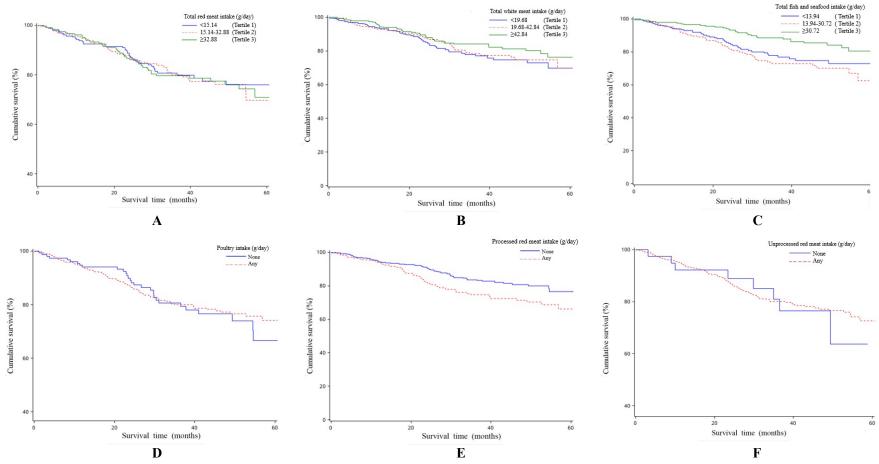
Pre-diagnosis meat intake and cooking method and ovarian cancer survival: results from Ovarian cancer follow-up Study (OOPS) Yi-Fan Wei

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

Meat group	Type of meat
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				uencies of consun	nption					
	Meat and meat products									
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			
Fish and seafoods										
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			
Cooking methods of meat										
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			
Cooking methods of fish or seafoods										
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

Subgroup	Total (n)		Harzard Ratio	95% CI	P for Trend *	<i>P</i> for Interaction**
FIGO stage						0.95
I-II	342	-	2.17	0.82 - 5.75	0.13	
III-IV	380	=	0.54	0.26 - 1.11	0.07	
Menopausal status						0.97
No	195	H	1.24	0.37 - 4.21	0.66	
Yes	508	-	1.14	0,58 - 2,23	0.98	
Residual lesions						0.90
No	553	∔ —	1.19	0.58 - 2.41	0.69	0.50
Yes	150	н	0.81	0.28 - 2.29	0.62	
Histological type						0.94
Serous	479	⊭ +	0.96	0.49 - 1.88	0.76	
Non-serous	224	+	1.14	0.37 - 3.57	0.93	
Body mass index, kg/m ²						0.85
< 25	520	H III-1	1.24	0.66 - 2.34	0.56	
≥ 25	183	0.01 3.0 6.0 9.0 12.0	2.45	0.56 - 10.74	0.22	
		HR (95% CI)				

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 $T_3 \ge 32.88$ g/d); total white meat intake ($T_1 < 19.68$, T_2 19.68-42.84, and $T_3 \ge 42.84$ g/d); fish and seafood intake ($T_1 < 13.94$, T_2 13.94-30.72, and $T_3 \ge 30.72$ 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.

Pre-diagnosis meat intake and cooking method and ovarian cancer survival: results from Ovarian cancer follow-up Study (OOPS) Yi-Fan Wei

Subgroup	Total (n)		Harzard Ratio	95% CI	P for Trend *	P for Interaction**
FIGO stage						0.90
I-II	342	<u> </u>	0.97	0.33 - 2.87	0.92	
III-IV	380	H=	0.73	0.40 - 1.34	0.30	
Menopausal status						0.36
No	195	-	0.84	0.25 - 2.78	0.77	
Yes	508	H=++	0.75	0.42 - 1.35	0.34	
Residual lesions						0.12
No	553	⊢	0.54	0.28 - 1.05	0.06	0.12
Yes	150	H-1	0.75	0.30 - 1.88	0.54	
Histological type						0.22
Serous	479	H-	0.88	0.48 - 1.61	0.75	
Non-serous	224	H=(0.30	0.09 - 0.96	< 0.05	
Body mass index, kg/m ²						0.70
< 25	520	⊢ ■	0.80	0.45 - 1.43	0.46	
≥ 25	183	H=	0.25	0.07 - 0.94	< 0.05	
		0.0 0.5 1 1.5 2.0 2.5 3.0 HR (95% CI)				

B

Subgroup	Total (n)		Harzard Ratio	95% CI	P for Trend *	P for Interaction**
FIGO stage						0.79
I-II	342	H	0.31	0.08 - 1.11	0.05	
III-IV	380	⊢	0.50	0.25 - 1.00	< 0.05	
Aenopausal status		į				0.69
No	195	н=	0.15	0.03 - 0.69	< 0.05	
Yes	508		0.58	0.29 - 1.14	0.06	
Residual lesions						0.89
No	553		0.61	0.29 - 1.25	0.13	0.07
Yes	150	H=	0.26	0.08 - 0.91	< 0.05	
Histological type		-				0.40
Serous	479	⊢	0.36	0.17 - 0.76	< 0.05	
Non-serous	224	<u> </u>	0.57	0.19 - 1.73	0.31	
ody mass index, kg/m ²		i				0.54
< 25	520	-	0.72	0.37 - 1.39	0.27	
≥ 25	183	0.0 0.5 1 1.5 2.0	0.08	0.02 - 0.42	<0.05	
		HR (95% CI)				

Pre-diagnosis meat intake and cooking method and ovarian cancer survival: results from Ovarian cancer follow-up Study (OOPS) Yi-Fan Wei

Subgroup	Total (n)		Harzard Ratio	95% CI	P value	P for Interaction*
FIGO stage						0.06
I-II	342	+	1.04	0.48 - 2.26	0.92	
III-IV	380	HIII	0.70	0.40 - 1.23	0.21	
Menopausal status						< 0.05
No	195	H=	0.59	0.20 - 1.80	0.36	
Yes	508	HI-H	0.76	0.46 - 1.25	0.28	
Residual lesions						< 0.05
No	553	- (0.55	0.33 - 0.93	< 0.05	10,00
Yes	150	-	2.58	0.89 - 7.47	0.08	
Histological type						0.57
Serous	479	HI-	0.87	0.51 - 1.48	0.60	
Non-serous	224	HI-	0.78	0.31 - 1.97	0.59	
Body mass index, kg/m ²						< 0.05
< 25	520	HI-	0.89	0.52 - 1.52	0.68	
≥ 25	183	0.0 1 2.0 4.0 6.0 8.0	0.24	0.09 - 0.64	<0.05	
		HR (95% CI)				

D

Subgroup	Total (n)		Harzard Ratio	95% CI	P value	P for Interaction*
FIGO stage						0.69
I-II	342	—	2.38	1.17 - 4.87	< 0.05	
III-IV	380	+=	1.37	0.84 - 2.22	0.21	
Menopausal status						0.25
No	195	-	1,25	0.55 - 2.87	0.60	
Yes	508		1.60	1.00 - 2.56	0.05	
Residual lesions						0.13
No	553		1.55	0.93 - 2.58	0.09	0,12
Yes	150	<u> </u>	1.62	0.75 - 3.50	0.22	
Histological type						0.32
Serous	479	H	1.49	0.95 - 2.35	0.08	
Non-serous	224	H	1.14	0.48 - 2.69	0.77	
Body mass index, kg/m ²						0.37
< 25	520	←	1.42	0.91 - 2.21	0.13	
≥ 25	183	-	2.86	1.02 - 7.97	<0.05	
		0.0 1 2.0 4.0 6.0 8.0				
		HR (95% CI)				

Pre-diagnosis meat intake and cooking method and ovarian cancer survival: results from Ovarian cancer follow-up Study (OOPS) Yi-Fan Wei

Subgroup	Total (n)		Harzard Ratio	95% CI	P value	P for Interaction*
FIGO stage						0.83
I-II	342	H	0.76	0.20 - 2.90	0.68	
III-IV	380	H	0.93	0.35 - 2.49	0.88	
Menopausal status						0.97
No	195	-	0.21	0.03 - 1.33	0.10	
Yes	508	H=	0.87	0.34 - 2.26	0.77	
Residual lesions						0.97
No	553	H=1-1	0.56	0.23 - 1.37	0.20	0.57
Yes	150	1	→ 7.49	0.76 - 74.29	0.09	
Histological type						0.95
Serous	479	H	0.76	0.26 - 2.22	0.62	
Non-serous	224	H = 	0.59	0.15 - 2.33	0.45	
Body mass index, kg/m ²						0.92
< 25	520	H	0.73	0.27 - 1.93	0.52	
≥ 25	183	0.0 1 2.0 4.0 6.0 8.0	0.43	0.09 - 2.09	0.29	
		HR (95% CI)				