

Supplementary Table 4. The r value and p value of Mantel's test between the functional composition data and dietary information for Chinese volunteer team during period from phase T2 to T4.

Function structure	Dieraty	r	p
Function composition	Roughage	0.074714	0.062
Function composition	Refined.grains	0.020535	0.0747
Function composition	Dairy Products	0.064669	5.00E-04
Function composition	Meat	-0.01902	0.6264
Function composition	Pluck	0.008658	0.41
Function composition	Poultry	-0.044923	0.8018
Function composition	Eggs	-0.008171	0.5509
Function composition	Fish and Seafood	0.112862	0.0053
Function composition	Pizza	0.035269	0.0421
Function composition	Vegetables	0.072961	0.0042
Function composition	Other (vegetables and raw)	0.091096	0.0029
Function composition	Vegetables (practice)	-0.020594	0.649
Function composition	Legumes (nuts and seed)	0.072742	0.0449
Function composition	Potato	0.020788	0.3302
Function composition	Pickled food	0.145515	7.00E-04
Function composition	Fried food	-0.013411	0.615
Function composition	Salty snack	0.119148	5.00E-04
Function composition	Fruit	0.04157	0.2117
Function composition	Ice cream and pudding	0.060222	0.0238
Function composition	Sweets and snacks after eating	0.046798	0.014
Function composition	Sugar candy	0.033268	0.0494
Function composition	ade	0.034421	0.2045
Function composition	Sodas	0.069923	1.00E-04