

Supplemental Online Content

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eMethods

Dietary assessment

We prospectively collected FFQs from 91 patients receiving ICB between 2018 and 2020 for advanced melanoma treated in the UK (EPIC-Norfolk FFQ) and the Netherlands (Dutch Healthy Diet-FFQ, DHD-FFQ), validated for the UK and Dutch populations, respectively, using standardized methods (1,2).

EPIC-Norfolk FFQs were transformed into nutrients and food intake in frequencies and grams per day using the corresponding FFQ EPIC tool for analysis (FETA) software (3). The DHD-FFQ was developed by the division of Human Nutrition of Wageningen University, the Netherlands, to assess habitual food intake in clinical practice but was not designed to estimate nutrient intake (2). To account for differences in nutritional profiling and differences in diets in the Netherlands and the UK (**eTable 1**, **eTable 4**), we performed both country-specific and joint analyses.

A ratio of energy intake over basal metabolic rate (EI:BMR) and macronutrient intake two standard deviations from the mean were considered to represent under- and over-reporting (4). Prior to performing association analyses, we removed any observation that corresponded to an implausible consumption (**eTable 11**).

Single food items from the EPIC-Norfolk-FFQ and DHD-FFQ were collapsed into 23 and 17 standardized food groups, respectively, using the national food composition databases (5,6) (**eTable 1**). We used published quantile-based scoring systems on food frequencies per day to pool the datasets and to perform a joint analysis across patients from the UK and the Netherlands (**eTable S2**). A data-driven, unsupervised dietary pattern analysis (Principal component analysis, PCA) was performed on food groups to identify country-specific dietary patterns (7).

Diet scores

Four food-based scores were calculated to address dietary quality across cohorts:

- **alternate Mediterranean diet score (aMED)** (8), reflecting the principals of traditional Mediterranean diet i.e., high in vegetables, legumes, nuts, fruits, whole grains, fish, and low in red and processed meat.
- **original plant-based diet index (oPDI)** (9,10), reflecting a higher intake of plant-derived foods relative to animal-derived foods; further distinguished into:
- **healthy plant-based diet index (h-PDI)**, reflecting high-quality, unprocessed plant-based foods; and the:
- **unhealthy plant-based diet index (u-PDI)**, reflecting unhealthy plant-derived foods such as juice and refined grains

The composition of diet scores is given in **eTable 2**. To allow for a better comparison, we calculated modified scores, using only FFQ food groups shared across the two cohorts. In a complementary analysis, we also tested the effect of the full dietary scores in each subset.

Principal component analysis per cohort

PCA was performed per cohort on standardized food groups to extract data-driven diet patterns. The first 5 principal components (PCs), collectively explaining 56.7% and 55.4% of total dietary variation in PRIMM-NL and PRIMM-UK, respectively, were retained for subsequent analyses (**eFigures 2-3**, **eTable S6**).

Logistic generalized additive models (GAMS)

To determine whether a higher adherence to a particular diet is associated with a higher probability of response or irAEs, we used logistic generalized additive models (GAMS, 11). We used logistic GAMS for two main reasons: (1) diet scores (modeled as independent variables here) are ordinal; (2) Logistic GAMS provide a flexible method for revealing potentially non-linear relationships between categorical response variables and ordinal or continuous independent variables.

The reported P-values test the null hypothesis that the relationship is a flat line (1). The effective degrees of freedom (edf) represent the degree of which the focal relationship is (non-) linear. More specifically, an edf=1 indicates a perfectly linear relationship while any deviation from 1 indicates a non-linear relationship. We also report deviance explained which is a measure of goodness-of-fit for nonlinear models and is analogous to the unadjusted R2 for linear models. A logistic GAM similar to a logistic linear regression uses the logit function as the link function which is used to model the probability of “success” (here e.g., response) as a function of the independent variables included in the model. The logit function converts a linear combination of the independent variables to the scale of a probability (i.e., between 0 and 1). The logit link function is defined as $\text{logit}(p_i) = \ln\left(\frac{p_i}{1-p_i}\right)$ where p_i is the probability for sample unit i , the $\frac{p_i}{1-p_i}$ is the odds of success, and the logit of p_i is then the corresponding log-odds of success. Importantly, we can later reverse the transformation to calculate the probability of success as $p_i = \frac{\text{odds}}{1+\text{odds}}$. Using the logit link function $E(Y_i) = \ln\left(\frac{p_i}{1-p_i}\right)$, we constructed the below logistic GAMS. For succinctness, we denote this link function as $g(\cdot)$. We performed three sets of logistic GAMS.

We first fitted a joint model for both cohorts using all 4 diet scores as the independent variables also controlling for BMI, age, sex and cohort.

$$g(\cdot) = f_1(\text{aMED}) + f_2(\text{oPDI}) + f_3(\text{hPDI}) + f_4(\text{uPDI}) + f_5(\text{BMI}) + f_6(\text{age}) + f_7(\text{sex}) + f_8(\text{cohort}) \quad (\text{eq.1})$$

Then we fitted a separate model for each cohort, including the first 5 diet PCs as the independent variables also controlling for BMI, age and sex.

$$g(\cdot) = f_1(\text{PC1}) + f_2(\text{PC2}) + f_3(\text{PC3}) + f_4(\text{PC4}) + f_5(\text{PC5}) + f_6(\text{BMI}) + f_7(\text{age}) + f_8(\text{sex}) \quad (\text{eq.2})$$

Finally, in a sub-analysis performed in each cohort separately, we fitted models where we included either one of 30 nutrients or one of 23 food groups in PRIMM-UK and 17 food groups in PRIMM-NL (**eTable 1**). Nutrients and total calories were only available for the U.K. cohort. Because including all food groups or nutrients as independent variables in the same model will result in more coefficients than observations, we modelled each food group individually. While interesting relationships appear in this sub-analysis, it is likely that we are limited in statistical power.

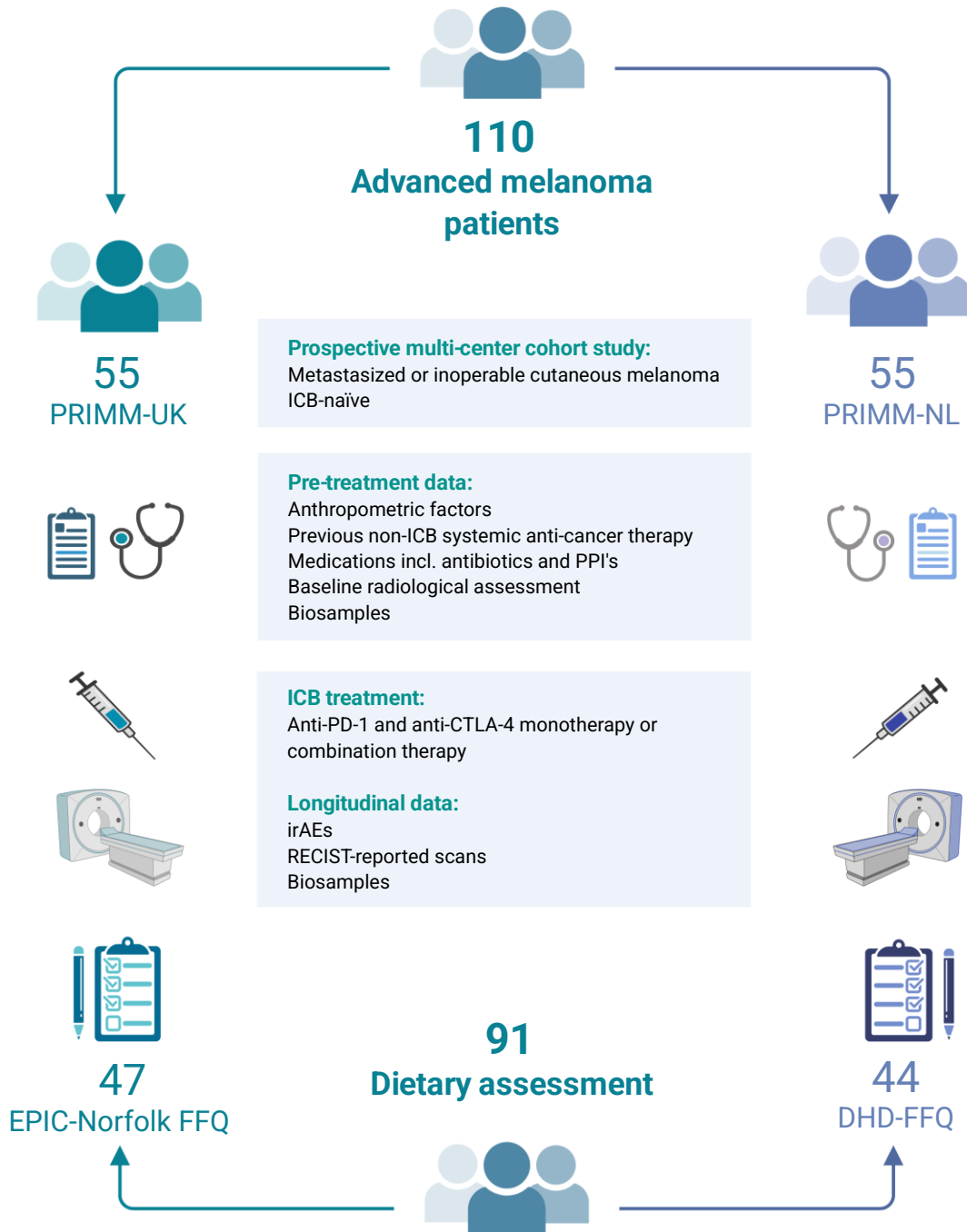
$$g(\cdot) = f_1(\text{food group}) + f_2(\text{caloric intake}) + f_3(\text{BMI}) + f_4(\text{age}) + f_4(\text{sex}) \quad (\text{eq.3})$$

$$g(\cdot) = f_1(\text{nutrient}) + f_2(\text{caloric intake}) + f_3(\text{BMI}) + f_4(\text{age}) + f_4(\text{sex}) \quad (\text{eq.4})$$

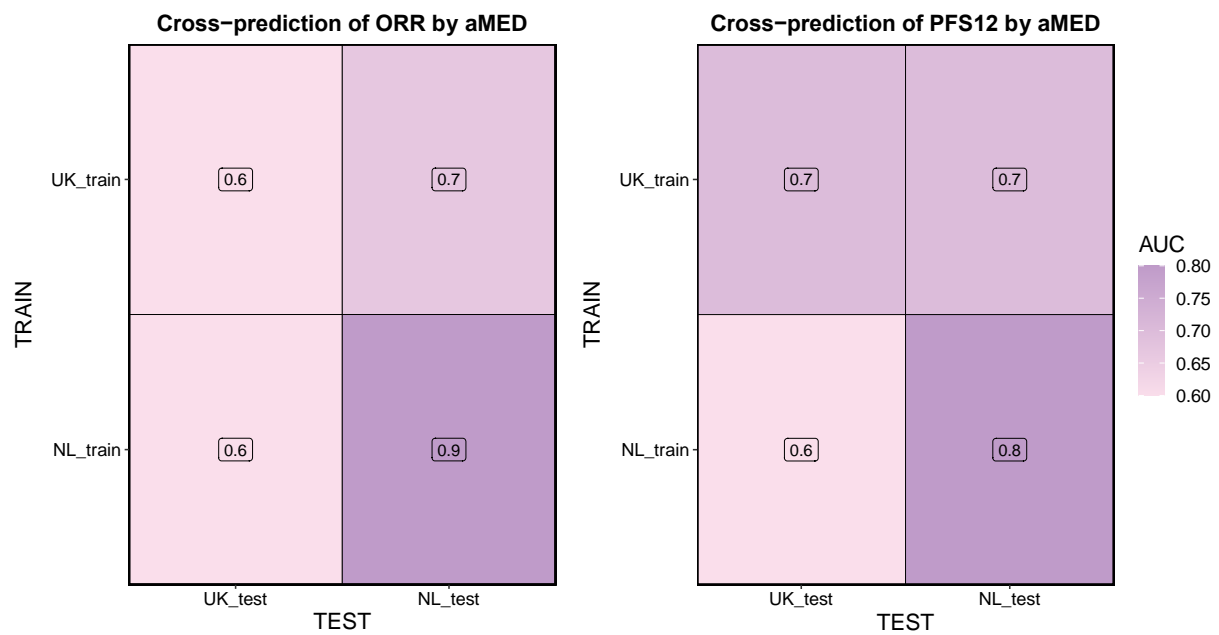
In the above equations, f denotes a smooth function which captures the impact of any independent variable, and depending on the underlying patterns in the data, these can be either linear or nonlinear.

Backward selection for variable importance

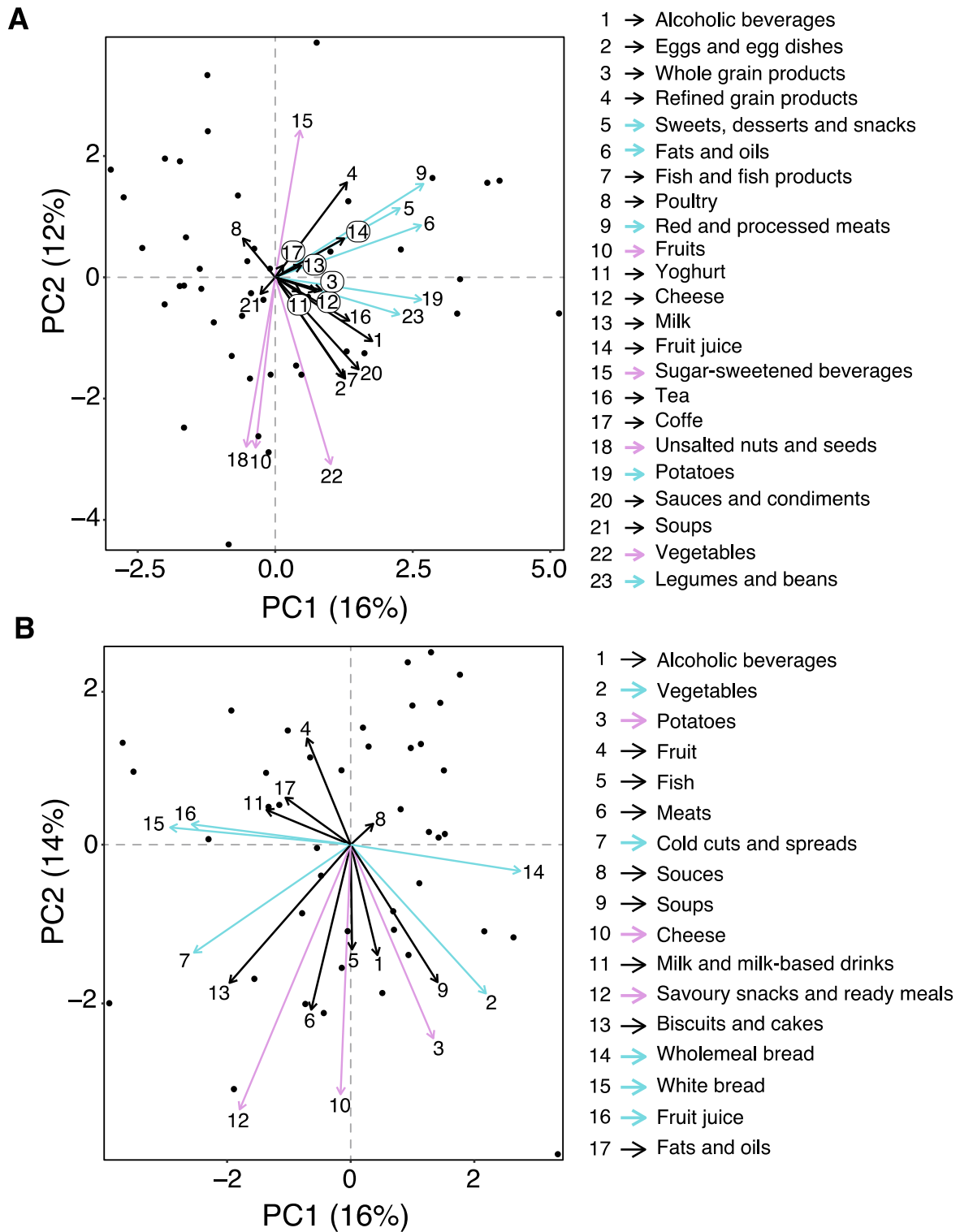
To test which dietary pattern had the largest influence on response and irAEs, we removed each diet score or PC from each model one at a time, keeping all other variables intact. Removing a dietary pattern with a low explanatory power will do little to the deviance explained, while removing a dietary pattern with a large explanatory power will substantially reduce the deviance explained by the focal model (**eTable 3**).



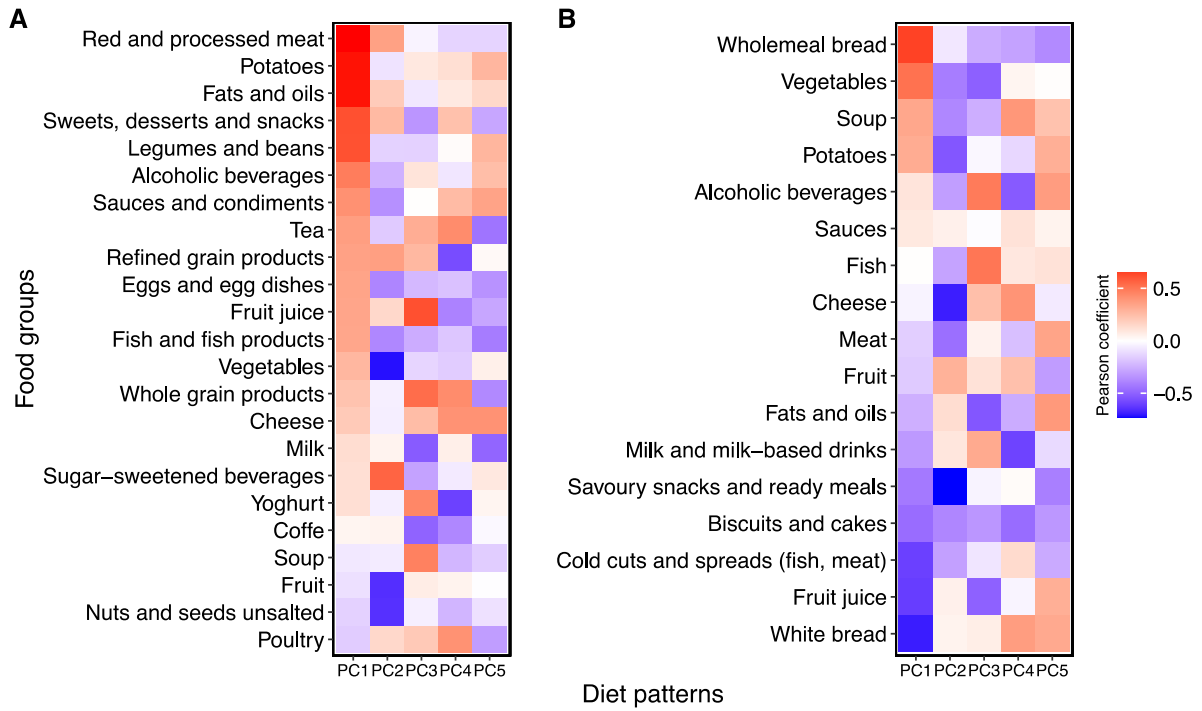
eFigure 1. Flow chart depicting the design of the PRIMM study. One hundred ten patients with advanced melanoma were treated with immune checkpoint blockade (ICB) at cancer centers in the UK and the Netherlands. All patients underwent response evaluation and provided extensive biosamples at regular intervals. In 91 patients (47 in the UK and 44 in the Netherlands), food frequency questionnaires and other pre-treatment data, including medication use, anthropometric factors, and tumor characteristics, were available. Abbreviations: PRIMM, Predicting Response to Immunotherapy for Melanoma with Gut Microbiome and Metabolomics; ICB, immune checkpoint blockade; PPI's, proton pump inhibitors; EPIC-Norfolk, European Prospective Investigation into Cancer; FFQ, food frequency questionnaire; DHD-FFQ, Dutch healthy diet food frequency questionnaire; RECIST, response evaluation criteria in solid tumors; irAEs, immune-related adverse events.



eFigure 2. Results of the cross-prediction analysis. Heatmap representing the predictive performance (AUC values) of the Mediterranean diet score when training (rows) and testing (columns) in the same cohort and when performing cross-predictions. High AUC values are indicated by the color density. Abbreviations: PFS12, progression-free survival at 12 months; ORR, Overall response rate; aMED, alternate Mediterranean diet score; AUC, Area under the curve; UK, United Kingdom; NL, Netherlands.



eFigure 3. Principal Component Analysis (PCA) per cohort. (A) PCA performed on 23 food groups in the PRIMM-UK cohort and (B) on 17 food groups in the PRIMM-NL cohort revealed a split in healthy and less healthy diets. While dots represent individual subjects, the length of the arrows indicates the size of the Pearson correlation coefficient. Colored arrows indicate food groups whose correlations with PC1 (teal) and with PC2 (pink) exceed 0.5. Abbreviations: PC, principal component.



eFigure 4. Dietary patterns derived from PCA. (A) PRIMM-UK and (B) PRIMM-NL. Heatmap showing the Pearson correlation coefficient for each food group with the first five principal components (i.e., diet patterns). The y-axis shows cohort-specific food groups, ordered by PC1 in each cohort. Cells in red and blue indicate positive and negative correlations, respectively. The color density corresponds to the size of the correlation coefficient (see eTable 6). PC, principal component; PCA, principal component analysis.

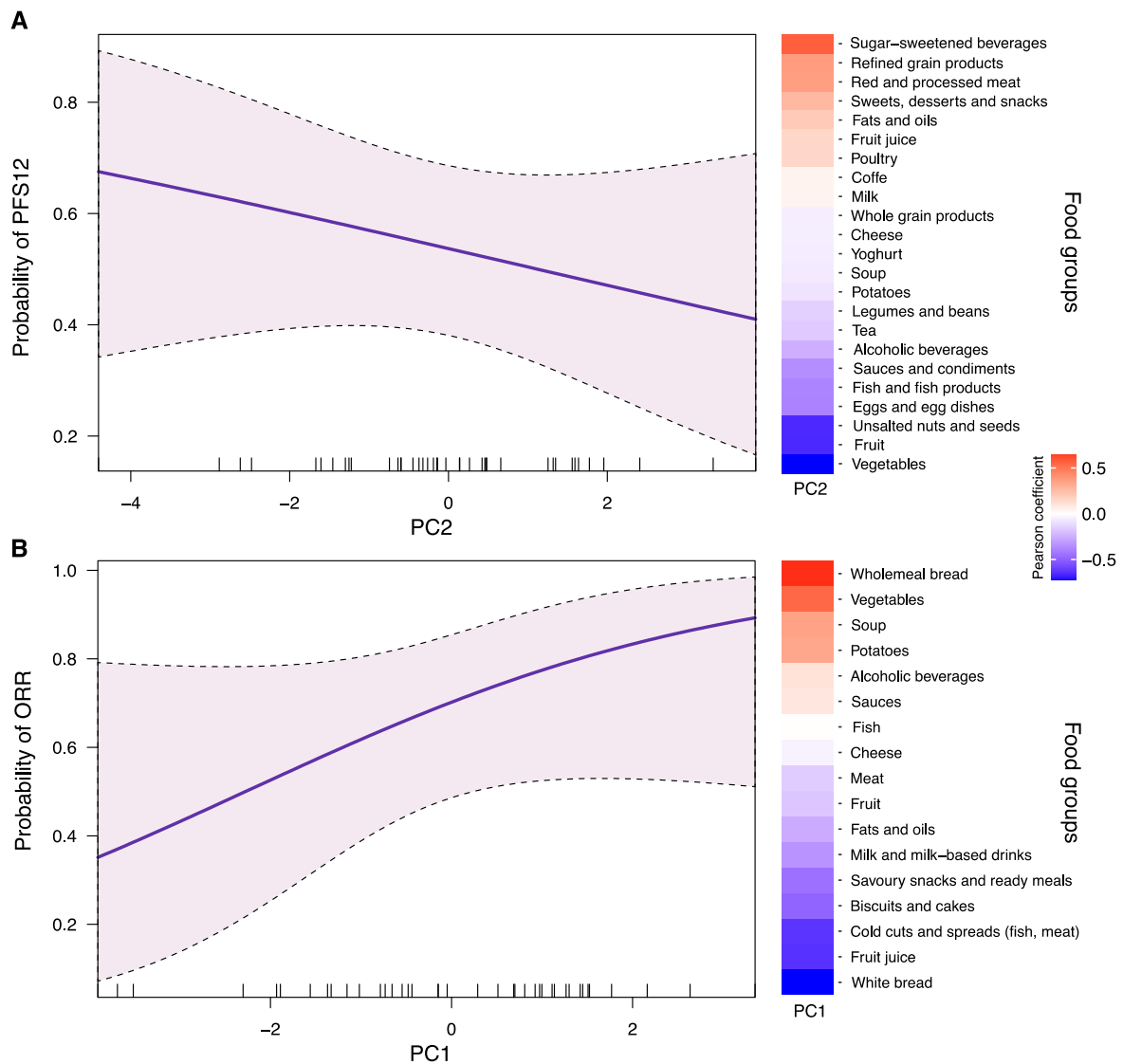
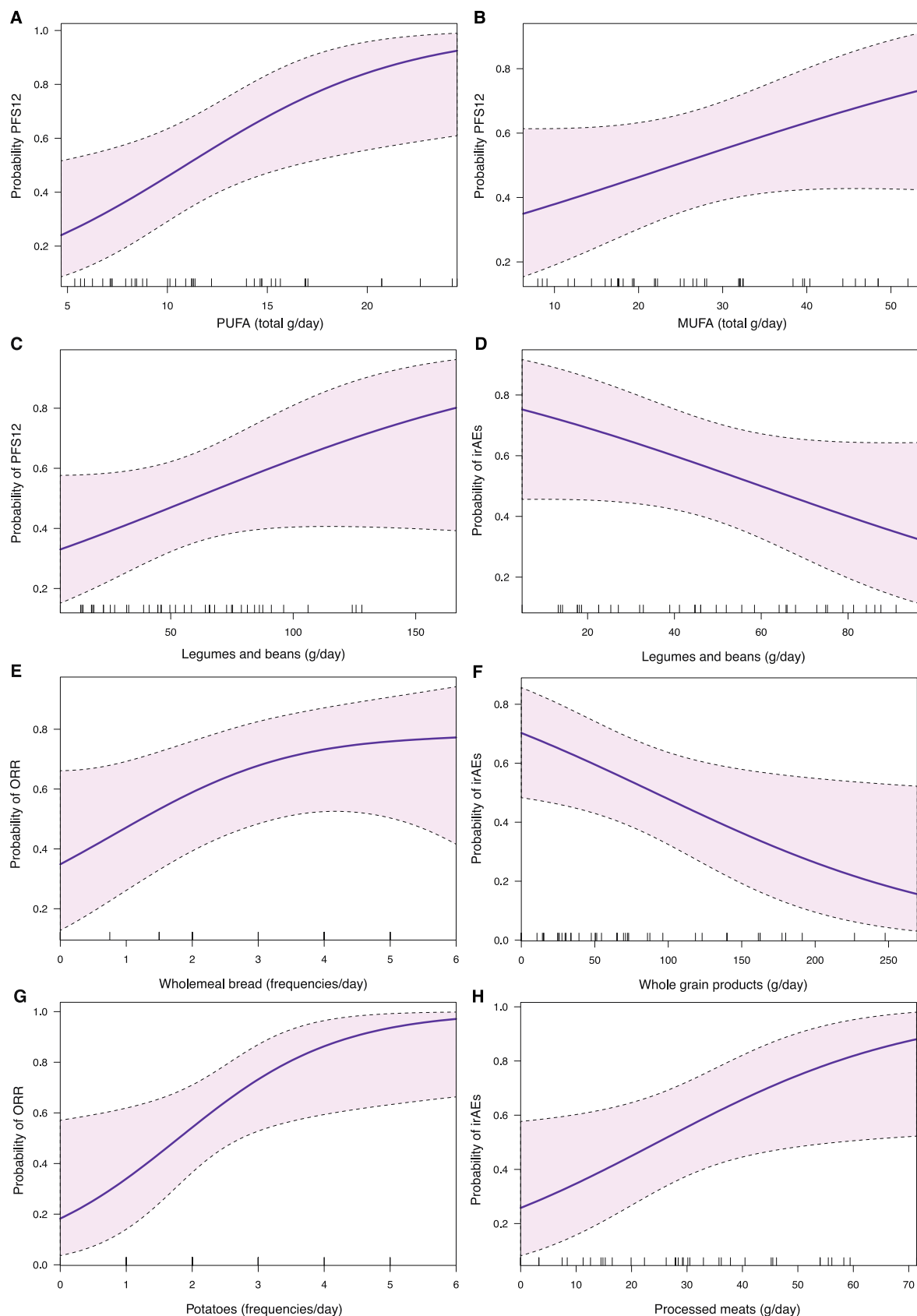


Figure 5. Relationships between the probability of response and PCA-derived dietary patterns. (A) PC2 and PFS-12 in PRIMM-UK (B) PC1 and ORR in PRIMM-NL. The shaded area shows the 95% confidence intervals (CIs). Data-driven dietary pattern analysis was performed using PCA in each cohort. PC1 and PC2 described most of the dietary variation in each cohort. Panel A shows a negative relationship between PFS-12 and PC2, a Western dietary pattern, in the UK cohort. (B) Panel B illustrates a positive relationship between ORR and PC1, characterized by high intake of whole meal bread, vegetables and potatoes and a low intake of high-sugar foods in the Dutch cohort. The relationships were not significant after multiple hypothesis testing correction ($FDR > .05$, **eTable 7**). PFS-12, progression-free survival at 12 months; ORR, overall response rate; PC, principal component.



eFigure 6. Relationships between treatment outcomes and specific nutrients and food groups. Associations between treatment outcomes and specific dietary factors in PRIMM-UK (grams per day) and PRIMM-NL (frequencies per day) were not significant after multiple hypothesis testing correction ($P < .05$, $FDR > .05$, eTables 8 and 9).

Abbreviations: PUFA, polyunsaturated fatty acids; MUFA, monounsaturated fatty acids; PFS-12, progression-free survival at 12 months; ORR, overall response rate; irAEs, immune-related adverse events; gr, grams.

eTable 1. Composition of food groups			
Food groups PRIMM-UK	Single food items EPIC-Norfolk FFQ	Food groups PRIMM-NL	Single food items DHD-FFQ
Alcoholic beverages	red wine, white wine, beer, port, spirits	Alcoholic beverages	alcoholic drinks on weekdays, alcoholic drinks on weekend days
Whole grain products	brown bread, wholemeal bread, brown rice, wholemeal pasta, porridge, high-fibre cereals	Wholemeal bread	brown bread, wholemeal bread, multigrain bread
Refined grain products	white bread, naan bread/tortillas, white pasta, white rice, pizza, frosties, cereal, muesli, crispbread, crackers	White bread	white bread
Sweets desserts and snacks	ice cream, dessert, puddings, chocolates, chocolate bars, sugar, jam, sweets, crisps, nuts salted, biscuit reduced fat, plain biscuit, chocolate biscuit, cake, cake, fruit pies, buns, sponge	Biscuits and cakes	small cookies (biscuits, ginger cookie, shortbread, pretzel etc.), large cookies, cakes or pies (waffle, muffin, pie etc.)
Fats and oils	butter, hard margarine, polyunsaturated margarine, other margarine, low-fat spread, very low-fat spread, reduced fat butter, olive oil spread, cholesterol lowering spread	Fats and oils	butter, margarine, cooking oil
Fish and fish products	oily fish, white fish, shellfish, fish fingers, fried fish	Fish	fatty fish (like salmon, mackerel, herring), low-fat / white fish (tuna, cod, tilapia)
Poultry	chicken	Meat	meat
Red and processed meat	beef, burger, pork, lamb, bacon, ham, corned beef, sausages, savoury pies, liver	Cold cuts and spreads (fish, meat)	cold cuts of meat, fish on toast, meat-or fish-based spreads
Fruit	apples, pears, oranges, grapefruit, bananas, grapes, melons, peaches, berries, tinned fruit, dried fruit	Fruit	fruit
Cheese	low-fat cheese, cottage cheese, cheese	Cheese	high-fat cheese (48+, 40+, cream cheese), low-fat cheese (e.g. 30+, 20+)
Milk	milk	Milk and milk-based drinks	milk, butter milk, chocolate milk, yoghurt drink, fruit-flavored milk
Fruit juice	fruit juice, smoothies	Fruit juice	fruit juice
Sugar-sweetened beverages	fruit squash cordial, fizzy drinks, low-calorie fizzy drinks, chocolate drink, horlicks, cocoa, coffee whitener	Savoury snacks and ready meals	potato chips, savoury snacks, cheese snack, pizza, ready meals, Asian-style meal
Potatoes	boiled potatoes, potato salad, roasted potatoes	Potatoes	potatoes, boiled, baked or mashed
Sauces and condiments	salad cream, low-calorie salad cream, french, other dressing, sauces, ketchup, pickles, marmite	Sauces	salt-containing sauce (like Maggi or ketchup)
Soup	meat soup, vegetable soup	Soup	soup

Food groups PRIMM-UK	Single food items EPIC-Norfolk FFQ			
Legumes and beans	tofu, green beans, peas, lentils, beansprouts, baked beans			
Nuts and seeds unsalted	nuts unsalted, seeds			
Eggs and egg dishes	eggs, quiche			
Yoghurt	low-fat yogurt, full-fat yogurt			
Tea	tea, fruit tea, green tea			
Coffee	decaffeinated coffee, instant coffee, coffee			
<p>eTable 1. Composition of food groups. Prior to performing a principal component analysis, single food items assessed by the EPIC-Norfolk FFQ and DHD-FFQ, respectively, were collapsed into standardized food groups using the national food composition databases [McCance and Widdowson composition of foods integrated dataset 2021, Public Health England (PHE); Dutch Food Composition Database (NEVO) 2021, National Institute for Public Health and the Environment in the Netherlands (RIVM)]. Abbreviations: PCA, Principal component analysis; FFQ, Food Frequency Questionnaire; DHD-FFQ, Dutch healthy diet FFQ; EPIC, European Prospective Investigation into Cancer and Nutrition.</p>				

eTable 2. Composition of the diet scores			
	EPIC-Norfolk FFQ	DHD-FFQ	aMED
<i>Positive food groups</i>			
Vegetables	carrots, sprouts, cabbage, marrow, leeks, cauliflower, parsnips, onions, garlic, green salad, spinach, mushrooms, peppers, tomatoes, sweetcorn, beetroot, coleslaw, avocado, broccoli, watercress, vegetable soup	vegetable boiled, vegetables stir-fried, vegetables raw	1 point for intakes above median
Legumes and Nuts	tofu, green beans, peas, lentils, beansprouts, baked beans, nuts, seeds, peanut butter	n/A	1 point for intakes above median
Fruit	apples, pears, oranges, grapefruit, bananas, grapes, melons, peaches, berries, tinned fruit, dried fruit	fruit	1 point for intakes above median
Fish	oily fish, white fish, shellfish, fish fingers, fried fish	fatty fish (like salmon, mackerel, herring), low-fat / white fish (tuna, cod, tilapia), fish on toast	1 point for intakes above median
Non-refined or high-fibre grains	brown bread, wholemeal bread, brown rice, wholemeal pasta, porridge, high-fibre cereal, muesli, crispbread	wholemeal bread, brown bread, multigrain bread	1 point for intakes above median
MUFA/SFA ratio	ratio of monounsaturated to saturated fatty acids	n/A	1 point for intakes above median
<i>Negative food groups</i>			
Red and processed meat	beef, burger, pork, lamb, bacon, ham, corned beef, sausages, savoury pies, liver	meats, cold cut meat	1 point for intakes below median
Alcohol	red wine, white wine, liquor, spirits, port wine, beer -> converted into total alcohol in grams per day	alcoholic drinks on weekdays, alcoholic drinks on weekend days	1 point for intakes > 5 and < 25 grams per day
<p>eTable 2. Composition of the alternate Mediterranean Diet score (aMED). Food items constituting the aMED food groups from EPIC-Norfolk FFQ and DHD-FFQ, respectively. We calculated an alternate Mediterranean aMED score, adapted from the original Mediterranean diet scale by Trichopoulou et al. (doi: 10.1056/NEJMoa025039; doi: 10.1136/bmj.311.7018.1457). One point was given for intakes above the median of each of the following components: fruit, vegetables, legumes and nuts, non-refined or high-fibre grains, fish and the ratio of monounsaturated to saturated fats. One point was given for intakes below the median of red and processed meat and for alcohol intakes between 5-25 grams per day. Food groups that were assessed in both cohorts were used to create a joint diet score. For comparability, we also calculated the 'full' diet score, i.e. making use of all food groups and nutrients assessed by the more extensive EPIC-Norfolk FFQ. Abbreviations: FFQ, Food Frequency Questionnaire; DHD-FFQ, Dutch healthy diet FFQ; EPIC, European Prospective Investigation into Cancer and Nutrition; MUFA/SFA, ratio of monounsaturated to saturated fatty acids; aMED, alternate Mediterranean diet score.</p>			

eTable 2. Composition of the diet scores					
	EPIC-Norfolk FFQ	DHD-FFQ	oPDI	hPDI	uPDI
<i>Plant-based foods</i>					
Whole grains	brown bread, wholemeal bread, brown rice, wholemeal pasta, porridge, high-fibre cereal, muesli, crispbread	wholemeal bread, brown bread, multigrain bread	positive scores	positive scores	reverse scores
Fruits	apples, pears, oranges, grapefruit, bananas, grapes, melons, peaches, berries, tinned fruit, dried fruit	fruit	positive scores	positive scores	reverse scores
Vegetables	carrots, cabbage, marrow, cauliflower, parsnips, leeks, onions, garlic, mushrooms, peppers, tomatoes, sweetcorn, beetroot, coleslaw, avocado, spinach, broccoli, green salad, watercress, sprouts, beansprouts, peas, green beans, vegetable soup, marmite, ketchup, pickles, sauces	cooked vegetables cooked, stir-fried vegetables, raw vegetables	positive scores	positive scores	reverse scores
Nuts and legumes	nuts, seeds, peanut butter, tofu, lentils, baked beans	n/A	positive scores	positive scores	reverse scores
Vegetable oils	french dressing, olive oil spread, other dressing	(cooking oil)	positive scores	positive scores	reverse scores
Tea and coffee	decaffeinated coffee, instant coffee, coffee, tea, fruit tea, green tea	n/A	positive scores	positive scores	reverse scores
<i>Less healthy plant-based foods</i>					
Fruit juices	fruit juice, fruit concentrate	fruit juice	positive scores	reverse scores	positive scores
Refined grains	muesli, naan bread/tortillas, white bread, white pasta, white rice, crispbread, cornflakes, frosties, crackers	white bread	positive scores	reverse scores	positive scores
Potatoes	boiled potatoes, roasted potatoes, potato salad, crisps	potatoes, boiled, baked or mashed, crisps	positive scores	reverse scores	positive scores
Sugar sweetened beverages	soft drinks, fruit squash, low-calorie fizzy drinks, cocoa, coffee whitener, horlicks, hot chocolate	n/A	positive scores	reverse scores	positive scores
Sweets and Desserts	biscuits reduced fat, cereal bars, sugar topped cereals, chocolate bars, chocolate biscuits, chocolate, cake, sponge, fruit pies, plain biscuit, buns, sugar, sweets, jam	small cookies (biscuits, ginger cookie, shortbread, pretzel etc.), large cookies, cakes or pies (waffle, muffin, pie etc.)	positive scores	reverse scores	positive scores

	EPIC-Norfolk FFQ	DHD-FFQ	oPDI	hPDI	uPDI
<i>Animal Food Groups</i>					
Animal fat	butter, butter reduced fat	high-fat cheese on bread, high-fat cheese snack, whole milk	reverse scores	reverse scores	reverse scores
Dairy	cheese reduced fat, cottage cheese, low-fat yogurt, cheese, dairy-based desserts, milk puddings, double cream, single cream, full fat yogurt, ice cream	cheese on bread, cheese snacks, milk, butter milk, chocolate milk, yoghurt drink, fruit-flavored milk	reverse scores	reverse scores	reverse scores
Egg	boiled eggs	n/A	reverse scores	reverse scores	reverse scores
Fish or Seafood	oily fish, white fish, shellfish, fish fingers, fried fish	fatty fish (like salmon, mackerel, herring), low-fat / white fish (tuna, cod, tilapia), fish on toast	reverse scores	reverse scores	reverse scores
Meat	poultry, meat soup, beef, burger, pork, lamb, bacon, ham, corned beef, sausages, savoury pies, liver, lasagna	meat	reverse scores	reverse scores	reverse scores
Miscellaneous animal-based foods	salad cream, low-calorie salad cream, pizza, quiche, savoury/meat pies, mayonnaise	cold cut meat, meat-and fish spreads	reverse scores	reverse scores	reverse scores

eTable 2. Composition of the Plant-based diet indices (PDI). Food items constituting the food groups from the EPIC-Norfolk FFQ and DHD-FFQ required for calculating the plant-based diet indices. Food groups were created within the larger categories of healthy plant foods, less healthy plant foods and animal foods, using the method by Satija et al. (doi:10.1016/j.jacc.2017.05.047). Food groups were ranked into quintiles, and given positive or reverse scores. With positive scores, participants above the highest quintile of a food group received a score of 5, following on through to participants below the lowest quintile who received a score of 1. With reverse scores, this pattern of scoring was inverted. For creating the original PDI, plant food groups were given positive scores, while animal food groups were given reverse scores. For creating hPDI, positive scores were given to healthy plant food groups, and reverse scores to less healthy plant food groups and animal food groups. Finally, for uPDI, positive scores were given to less healthy plant food groups, and reverse scores to healthy plant food groups and animal food groups. The food group scores were summed to obtain the indices. Higher intake of all indices reflected lower animal food intake e.g. 5–6 vs. 3 servings/day comparing extreme PDI deciles. Food groups that were assessed in both cohorts were used to create a joint diet score. For comparability, we also calculated the 'full' diet score, i.e. making use of all food groups and nutrients assessed by the more extensive EPIC-Norfolk FFQ. Abbreviations: FFQ, Food Frequency Questionnaire; DHD-FFQ, Dutch healthy diet FFQ; EPIC, European Prospective Investigation into Cancer and Nutrition; oPDI, Overall Plant-based Diet Index; hPDI, Healthy Plant-based Diet Index; uPDI, Unhealthy Plant-based Diet Index.

eTable 3. Backward selection for variable importance							
Per country: PRIMM-UK							
	PC1	PC2	PC3	PC4	PC5	Deviance explained by model including all PCs	
PFS12	56.8	39.8	0.0	0.0	0.0	5.9	
ORR	0.0	100.0	0.0	0.0	0.0	2.2	
irAEs	0.0	49.9	0.0	0.0	0.0	23.5	
Per country: PRIMM-NL							
	PC1	PC2	PC3	PC4	PC5	Deviance explained by model including all PCs	
PFS12	0.0	61.0	0.0	1.1	0.4	58.3	
ORR	12.2	51.1	0.0	0.0	0.0	50.8	
irAEs	0.0	26.8	23.3	57.0	0.0	18.7	
Joint PRIMM-UK & PRIMM-NL							
	aMED	oPDI	hPDI	uPDI	Deviance explained by model including all diet scores		
PFS12	54.1	0.0	0.0	0.0	13.7		
ORR	51.2	0.0	0.0	0.0	8.5		
irAEs	24.0	0.0	0.0	12.4	15.4		
Per country: PRIMM-UK							
	aMED	oPDI	hPDI	uPDI	Deviance explained by model including all diet scores		
PFS12	88.3	0.0	17.5	0.0	8.1		
ORR	100.0	0.0	0.0	0.0	1.1		
irAEs	56.5	0.0	0.0	0.0	11.8		
Per country: PRIMM-NL							
	aMED	oPDI	hPDI	uPDI	Deviance explained by model including all diet scores		
PFS12	26.1	0.0	26.8	0.0	41.6		
ORR	73.3	0.0	39.1	0.0	74.0		
irAEs	37.1	0.0	0.0	7.7	8.0		

eTable 3. Backward selection for variable importance. To test which dietary pattern had the largest influence on response and irAEs, we removed each diet score or PC from each model one at a time, keeping all other variables intact. Removing a dietary pattern with a low explanatory power will do little to the deviance explained, while removing a dietary pattern with a large explanatory power will substantially reduce the deviance explained by the focal model. Tables show the loss in (%) deviance from full model as we successively removed each predictor variable from the model keeping the model otherwise intact. Abbreviations: PFS12, Progression-free survival at 12 months; ORR, Overall response rate; irAEs, immune-related adverse events; aMED, alternate Mediterranean diet score; oPDI, Overall Plant-based Diet Index; hPDI, Healthy Plant-based Diet Index; uPDI, Unhealthy Plant-based Diet Index.

eTable 4. Descriptive statistics of the PRIMM-cohorts

	Total PRIMM cohort (n=91)	PRIMM-NL (n=44)	PRIMM-UK (n=47)	Non-zeros PRIMM-NL	Non-zeros PRIMM-UK	P-value	FDR
Age (years) at stage IV diagnosis, mean (SD)	62.93 (15.18)	59.43 (12.74)	66.21 (16.63)	44	47	0.020	0.630
BMI (kg/m ²), mean (SD)	28.31 (5.46)	27.51 (5.55)	29.06 (5.32)	44	47	0.189	1
BMI categories, n (%)				44	47	0.635	1
underweight (BMI <20)	5 (5.49)	4 (9.09)	1 (2.13)			n/A	n/A
normal weight (BMI 20-25)	23 (25.27)	12 (27.27)	11 (23.40)			n/A	n/A
overweight (BMI 25-30)	34 (37.36)	15 (34.09)	19 (40.43)			n/A	n/A
obesity (BMI >30)	27 (29.27)	12 (27.27)	15 (31.91)			n/A	n/A
morbid obesity (BMI >35)	2 (2.20)	1 (2.27)	1 (2.13)			n/A	n/A
Gender, n (%)				44	47	0.123	1
male	54 (59.34)	22 (50.00)	32 (68.09)			n/A	n/A
female	37 (40.66)	22 (50.00)	15 (31.91)			n/A	n/A
Outcomes following ICB, n (%)				44	47		
PFS-12	43 (47.25)	20 (45.45)	23 (48.94)			0.930	1
ORR	53 (58.24)	26 (59.09)	27 (57.45)			1	1
irAEs grade ≥ 2	46 (50.55)	21 (47.73)	25 (53.19)			0.756	1
Colitis grade ≥ 2	12 (13.19)	3 (6.82)	9 (19.15)			0.153	1
Maximum grade of severity of irAEs				44	47	0.264	1
no irAEs	26 (28.57)	14 (31.82)	12 (25.53)			n/A	n/A
grade 1	19 (20.88)	9 (20.45)	10 (21.28)			n/A	n/A
grade 2	15 (16.48)	10 (22.73)	5 (10.64)			n/A	n/A
grade 3	28 (30.77)	10 (22.73)	18 (38.30)			n/A	n/A
grade 4	3 (3.30)	1 (2.27)	2 (4.26)			n/A	n/A
Number of different organs affected by irAEs				44	47	0.204	1
no irAEs	26 (28.57)	14 (31.82)	12 (25.53)			n/A	n/A
1	36 (39.56)	19 (43.18)	17 (36.17)			n/A	n/A
2	19 (20.88)	8 (18.18)	11 (23.40)			n/A	n/A
3	8 (8.79)	2 (4.55)	6 (12.77)			n/A	n/A
4	2 (2.20)	1 (2.27)	1 (2.13)			n/A	n/A

	Total PRIMM cohort (n=91)	PRIMM-NL (n=44)	PRIMM-UK (n=47)	Non-zeros PRIMM-NL	Non-zeros PRIMM-UK	P-value	FDR
Metastatic stage, n (%)				44	47	0.014	0.435
Stage 3, unresectable	5 (5.49)	1 (2.27)	4 (8.51)			n/A	n/A
M1a	17 (18.68)	6 (13.64)	11 (23.40)			n/A	n/A
M1b	19 (20.88)	8 (18.18)	11 (23.40)			n/A	n/A
M1c	(29 (31.87)	12 (27.27)	17 (36.17)			n/A	n/A
M1d	21 (23.08)	17 (38.64)	4 (8.51)			n/A	n/A
BRAF mutant, n (%)	37 (40.66)	23 (52.27)	14 (29.79)			0.049	1
ECOG Performance score ≥1, n (%)	49 (53.85)	16 (36.36)	33 (70.21)			0.002	0.079
ICB used, n (%)				44	47	0.043	1
Single agent PD-1/PDL-1 inhibition	56 (61.54)	32 (72.73)	24 (51.06)			n/A	n/A
Single agent CTLA-4 inhibition	1 (1.10)	1 (2.27)	0 (0.00)			n/A	n/A
Ipilimumab-nivolumab combination	34 (37.36)	11 (25.00)	23 (48.94)			n/A	n/A
Previous BRAF or MEK inhibition, n (%)	26 (28.57)	17 (38.64)	9 (19.15)			0.068	1
Antibiotic use at baseline, n (%)	18 (20.45)	10 (23.26)	8 (17.78)			0.71	1
PPI use at baseline, n (%)	31 (34.07)	19 (43.18)	12 (25.53)			0.12	1
Diet scores, mean (SD)				44	47		
aMED	2.8 (1.28)	3.07 (1.25)	2.55 (1.28)			0.083	1
OriginalPDI	32.44 (4.74)	30.52 (4.29)	34.23 (4.45)			1.22E-04	0.004
hPDI	34.21 (6.76)	32.84 (5.81)	35.49 (7.37)			0.13	1
uPDI	33.05 (5.29)	31.70 (4.56)	34.32 (5.65)			0.021	0.677
Distribution of the aMED score, n (%)				44	47		
0	4 (4.40)	0 (0.00)	4 (8.51)				
1	9 (9.89)	5 (11.36)	4 (8.51)				
2	24 (26.37)	10 (22.73)	14 (29.79)				
3	28 (30.77)	13 (29.55)	15 (31.91)				
4	16 (17.58)	9 (20.45)	7 (14.89)				
5	10 (11.00)	7 (15.91)	3 (6.38)				
Food groups score components, mean (SD)				44	47		
Vegetables PDI	2.62 (1.32)	2.23 (1.01)	2.98 (1.48)			0.015	0.492
Whole grain PDI	2.85 (1.51)	2.68 (1.57)	3.00 (1.46)			0.290	1
Fruit PDI	2.51 (1.23)	2.00 (0.65)	2.98 (1.45)			0.001	0.034
Fruit juices PDI	2.04 (1.16)	2.09 (1.07)	2.00 (1.25)			0.529	1

	2.12 (1.39)	1.20 (0.41)	2.98 (1.44)			5.47E-10	1.75E-08
	Total PRIMM cohort (n=91)	PRIMM-NL (n=44)	PRIMM-UK (n=47)	Non-zeros PRIMM-NL	Non-zeros PRIMM-UK	P-value	FDR
Refined grains PDI	2.12 (1.39)	1.20 (0.41)	2.98 (1.44)			5.47E-10	1.75E-08
Potatoes PDI	2.84 (1.47)	2.77 (1.45)	2.89 (1.51)			0.742	1
Sweets, desserts PDI	2.89 (1.44)	2.77 (1.43)	3.00 (1.46)			0.467	1
Animal fats PDI	2.84 (1.43)	2.80 (1.41)	2.87 (1.47)			0.783	1
Dairy PDI	2.81 (1.44)	2.64 (1.38)	2.98 (1.48)			0.259	1
Fish and seafood PDI	2.9 (1.48)	2.98 (1.42)	2.83 (1.54)			0.621	1
Meat PDI	2.18 (1.39)	1.36 (0.65)	2.94 (1.47)			4.43E-08	1.42E-06
Miscellaneous animal foods PDI	1.73 (1.07)	1.45 (0.70)	1.98 (1.28)			0.040	1
Nutritional status, mean (SD)							
Serum albumin	41.89 (3.92)	42.60 (3.06)	41.43 (4.36)	30	46	0.222	1
Total caloric intake	n/A	n/A	1726.85 (2057.94)	0	47	n/A	n/A
EI/BMR ratio	n/A	n/A	1.033 (1.29)	0	47	n/A	n/A
Protein en-%	n/A	n/A	17.13 (18.27)	0	47	n/A	n/A
Protein grams/kg bodyweight	n/A	n/A	0.89 (1.08)	0	47	n/A	n/A
Carbohydrates en-%	n/A	n/A	44.69 (44.93)	0	47	n/A	n/A
Fat en-%	n/A	n/A	37.72 (37.10)	0	47	n/A	n/A

eTable 4. Descriptive statistics of the PRIMM cohorts. Baseline characteristics are presented as mean and standard deviation (SD) for continuous variables and as counts and percentages for categorical variables. χ^2 tests for categorical variables and Mann-Whitney U test (MWU) for continuous data were performed to calculate differences between cohorts. P-values written in bold indicate nominally significant differences between PRIMM-UK and PRIMM-NL ($P < .05$). FDR values written in bold indicate statistical significance under a false discovery rate (FDR) of 5%. Non-zeros indicate availability of phenotypes per cohort. Macronutrients were only available for the PRIMM-UK dataset. Abbreviations: BMI, body-mass index; aMED, alternate Mediterranean diet score; oPDI, Overall Plant-based Diet Index; hPDI, Healthy Plant-based Diet Index; uPDI, Unhealthy Plant-based Diet Index; ICB, immune checkpoint blockade; ECOG, Eastern Cooperative Oncology Group; BRAF, v-raf murine sarcoma viral oncogene homolog B1, MEK, mitogen-activated protein kinase; PFS12, progression-free survival at 12 months; ORR, overall response rate; irAE, immune related adverse event; en-%, energy-%, SD, standard deviation.

eTable 4. Descriptive statistics of Responders and Non-Responders						
	Responders (n=53)	Non-Responders (n=38)	Non-zeros Responders	Non-zeros Non-Responders	P-value	FDR
Age (years) at stage IV diagnosis, mean (SD)	62.89 (13.86)	63 (17.04)	53	38	0.618	1
BMI (kg/m ²), mean (SD)	28.16 (5.33)	28.52 (5.69)	53	38	0.901	1
BMI categories, n (%)			53	38		
underweight (BMI <20)	4 (7.55)	1 (2.63)			n/A	n/A
normal weight (BMI 20-25)	14 (26.42)	9 (23.68)			n/A	n/A
overweight (BMI 25-30)	17 (32.08)	17 (44.74)			n/A	n/A
obesity (BMI >30)	18 (33.96)	9 (23.68)			n/A	n/A
morbid obesity (BMI >35)	0 (0)	2 (5.26)			n/A	n/A
Gender, n (%)			53	38	0.032	0.579
Male	26 (49.06)	28 (73.68)			n/A	n/A
Female	27 (50.94)	10 (26.32)			n/A	n/A
Outcomes following ICB, n (%)						
irAEs grade ≥ 2	27 (50.94)	19 (50.00)	53	38	1	1
Colitis grade ≥ 2	5 (9.43)	7 (18.42)	53	38	0.350	1
Maximum grade of severity of irAEs			53	38	0.080	1
no irAEs	9 (16.98)	17 (44.74)			n/A	n/A
grade 1	17 (32.08)	2 (5.26)			n/A	n/A
grade 2	9 (16.98)	6 (15.79)			n/A	n/A
grade 3	17 (32.08)	11 (28.95)			n/A	n/A
grade 4	1 (1.89)	2 (5.26)			n/A	n/A
Number of different organs affected by irAEs			53	38	0.869	1
none	9 (16.98)	17 (44.74)			n/A	n/A
1	25 (47.17)	11 (28.95)			n/A	n/A
2	12 (22.64)	7 (18.42)			n/A	n/A
3	5 (9.43)	3 (7.89)			n/A	n/A
4	2 (3.77)	0 (0.00)			n/A	n/A

	Responders (n=53)	Non-Responders (n=38)	Non-zeros Responders	Non-zeros Non-Responders	<i>P-value</i>	<i>FDR</i>
Metastatic stage, n (%)					0.233	1
Stage 3, unresectable	3 (5.66)	2 (5.26)	53	38	n/A	n/A
M1a	13 (24.53)	4 (10.53)	53	38	n/A	n/A
M1b	13 (24.53)	6 (15.79)	53	38	n/A	n/A
M1c	13 (24.53)	16 (42.11)	53	38	n/A	n/A
M1d	11 (20.75)	10 (26.32)	53	38	n/A	n/A
BRAF mutant, n (%)	19 (35.85)	18 (47.37)	53	38	0.375	1
ECOG Performance score ≥1, n (%)	27 (50.94)	22 (57.89)	53	38	0.658	1
ICB used, n (%)					0.687	1
Single agent PD-1/PDL-1 inhibition	32 (60.38)	24 (63.16)	53	38	n/A	n/A
Single agent CTLA-4 inhibition	1 (1.89)	0 (0.00)	53	38	n/A	n/A
Ipilimumab-nivolumab combination	20 (37.74)	14 (36.84)	53	38	n/A	n/A
Previous BRAF or MEK inhibition, n (%)	9 (16.98)	17 (44.74)	53	38	0.008	0.143
Antibiotic use at baseline, n (%)	8 (15.69)	10 (27.03)	51	37	0.301	1
PPI use at baseline, n (%)	17 (32.08)	14 (36.84)	53	38	0.803	1
Nutritional status, mean (SD)						
Serum albumin	42.47 (4.20)	41.15 (3.45)	43	33	0.108	1
Total caloric intake	1883.07 (814.62)	2294.02 (1815.21)	27	20	0.940	1
EI/BMR ratio	1.19 (0.57)	1.42 (1.28)	27	20	0.940	1
Protein en-%	17.39 (2.92)	19.45 (5.73)	27	20	0.049	0.980
Protein grams/kg bodyweight	0.99 (0.50)	1.2 (0.83)	27	20	0.628	1
Carbohydrates en-%	44.65 (6.40)	45.31 (9.4)	27	20	0.471	1
Fat en-%	38.02 (5.58)	35.85 (7.71)	27	20	0.186	1

eTable 4. Descriptive Statistics of Responders and Non-Responders. Patients were classified as responders using the Response Evaluation Criteria in Solid Tumors (RECIST) v1.1 criteria. Baseline characteristics are presented as mean and standard deviation (SD) for continuous variables and as counts and percentages for categorical variables. χ^2 tests for categorical variables and Mann-Whitney U test (MWU) for continuous data were performed to calculate differences between cohorts. P-values written in bold indicate nominally significant differences between Responders and Non-Responders ($P < .05$). FDR values written in bold indicate statistical significance under a false discovery rate (FDR) of 5%. Non-zeros indicate availability of phenotypes per subgroup. Macronutrients were only available for the PRIMM-UK dataset. Abbreviations: BMI, body-mass index; aMED, alternate Mediterranean diet score; oPDI, Overall Plant-based Diet Index; hPDI, Healthy Plant-based Diet Index; uPDI, Unhealthy Plant-based Diet Index. ICB, immune checkpoint

blockade; ECOG, Eastern Cooperative Oncology Group; BRAF, v-raf murine sarcoma viral oncogene homolog B1, MEK, mitogen-activated protein kinase; PFS12, progression-free survival at 12 months; ORR, overall response rate; en-%, energy-%, SD, standard deviation.

eTable 5. Results of the generalized additive models using diet scores

Joint PRIMM-UK & PRIMM-NL						Per country: PRIMM-UK					Per country: PRIMM-NL				
PFS12						PFS12					PFS12				
term	edf	ref.df	Chi.sq	p.value	FDR	edf	ref.df	Chi.sq	p.value	FDR	edf	ref.df	Chi.sq	p.value	FDR
s(aMED)	1.540	4	7.540	0.007	0.021	1.290	4	3.220	0.078	0.143	0.874	4	9.180	0.013	0.020
s(oPDI)	5.39E-06	4	2.00E-06	0.632	0.948	8.23E-06	4	2.78E-06	0.685	0.729	5.37E-06	4	1.15E-06	0.760	0.760
s(hPDI)	1.83E-05	4	9.67E-06	0.542	0.992	0.353	4	0.531	0.219	0.657	1.670	4	5.900	0.060	0.090
s(uPDI)	8.56E-06	4	5.15E-07	0.949	0.949	8.12E-06	4	6.02E-07	0.932	0.999	5.62E-06	4	9.80E-07	0.815	0.815
s(bmi)	1.100	4	2.590	0.094	0.282	3.69E-05	4	3.29E-05	0.380	0.570	1.02E-05	4	3.83E-06	0.610	0.679
s(age)	5.51E-06	4	1.07E-06	0.796	0.807	1.22E-06	4	3.89E-07	0.595	0.806	1.250	4	2.610	0.152	0.449
s(sex)	0.850	1	5.270	0.012	0.036	1.29E-05	1	1.09E-05	0.354	0.541	0.909	1	7.660	0.002	0.003
s(centre)	0.053	1	0.057	0.301	0.824										
ORR						ORR					ORR				
term	edf	ref.df	Chi.sq	p.value	FDR	edf	ref.df	Chi.sq	p.value	FDR	edf	ref.df	Chi.sq	p.value	FDR
s(aMED)	0.826	4	4.460	0.021	0.032	0.296	4	4.109e-01	0.238	0.238	3.376	4	2.576+01	0.003	0.009
s(oPDI)	2.09E-05	4	1.33E-05	0.483	0.948	9.049e-06	4	3.694e-06	0.636	0.729	5.37E-06	4	1.315E-06	0.707	0.760
s(hPDI)	1.08E-05	4	2.30E-06	0.788	0.992	4.683e-06	4	3.886e-07	0.918	0.918	1.670	4	3.496E+01	0.008	0.024
s(uPDI)	1.44E-05	4	3.48E-06	0.765	0.949	5.585e-06	4	5.585e-06	0.999	0.999	5.62E-06	4	1.344E-06	0.628	0.815
s(bmi)	5.77E-06	4	9.01E-07	0.843	0.843	7.380e-06	4	2.785e-06	0.658	0.658	1.02E-05	4	6.208	0.033	0.099
s(age)	2.57E-06	4	4.40E-07	0.807	0.807	5.155e-07	4	6.661e-08	0.806	0.806	1.250	4	2.299E-05	0.431	0.449
s(sex)	0.815	1	4.170	0.024	0.036	5.434e-06	1	3.571e-06	0.415	0.541	0.909	1	8.339	0.001	0.003
s(centre)	8.13E-06	1	1.99E-06	0.620	0.824										
irAEs						irAEs					irAEs				
term	edf	ref.df	Chi.sq	p.value	FDR	edf	ref.df	Chi.sq	p.value	FDR	edf	ref.df	Chi.sq	p.value	FDR
s(aMED)	1.140	4	2.530	0.091	0.091	1.360	4	3.130	0.095	0.143	0.574	4	1.420	0.135	0.135
s(oPDI)	7.37E-06	4	1.98E-07	0.984	0.948	9.20E-06	4	2.61E-06	0.729	0.729	1.96E-06	4	5.38E-07	0.726	0.760
s(hPDI)	6.42E-06	4	1.07E-07	0.992	0.992	6.36E-06	4	6.10E-07	0.902	0.918	3.17E-06	4	8.33E-08	0.984	0.984
s(uPDI)	0.726	4	1.070	0.201	0.603	8.63E-06	4	4.62E-06	0.525	0.999	0.192	4	0.215	0.310	0.815
s(bmi)	8.95E-06	4	2.01E-06	0.769	0.843	0.187	4	0.223	0.273	0.570	4.58E-06	4	1.56E-06	0.679	0.679
s(age)	0.715	4	2.750	0.072	0.216	0.660	4	1.710	0.106	0.318	1.83E-05	4	1.37E-05	0.449	0.449
s(sex)	0.762	1	2.980	0.046	0.046	3.77E-06	1	1.38E-06	0.541	0.541	0.730	1	2.510	0.061	0.061
s(centre)	3.05E-06	1	1.47E-07	0.824	0.824										

eTable5. Results of the generalized additive models using diet scores. Logistic generalized additive models (GAMs) were used to determine whether a higher adherence to a particular diet (as assessed by different diet scores) is associated with a higher probability of response or irAEs. Using the joint dataset, we modelled each outcome variable (ORR, PFS-12, irAEs) and all four diet scores as independent variables adjusting for age, sex, BMI and cohort. Next, we repeated the analysis separately per cohort. Abbreviations: PFS12,

Progression-free survival at 12 months; ORR, Overall response rate; irAEs, immune-related adverse events; aMED, alternate Mediterranean diet score; oPDI, Overall Plant-based Diet Index; hPDI, Healthy Plant-based Diet Index; uPDI, Unhealthy Plant-based Diet Index.

eTable 6. Loadings of food groups per dietary pattern identified by PCA and their correlations in PRIMM-UK

Food groups	PC1	PC2	PC3	PC4	PC5		Food groups	PC1	PC2	PC3	PC4	PC5
Alcoholic beverages	0.252	-0.151	0.070	-0.054	0.190		Alcoholic beverages	0.489	-0.249	0.107	-0.079	0.253
Eggs and egg dishes	0.181	-0.239	-0.148	-0.135	-0.264		Eggs and egg dishes	0.352	-0.394	-0.226	-0.197	-0.352
Whole grain products	0.121	-0.031	0.355	0.300	-0.284		Whole grain products	0.234	-0.051	0.544	0.439	-0.379
Refined grain products	0.186	0.224	0.181	-0.394	0.017		Refined grain products	0.361	0.369	0.277	-0.576	0.023
Sweets, desserts and snacks	0.324	0.163	-0.222	0.165	-0.214		Sweets desserts and snacks	0.628	0.269	-0.341	0.242	-0.285
Fats and oils	0.379	0.122	-0.050	0.058	0.115		Fats and oils	0.735	0.202	-0.077	0.085	0.154
Fish and fish products	0.177	-0.235	-0.173	-0.123	-0.319		Fish and fish products	0.343	-0.388	-0.264	-0.181	-0.424
Poultry	-0.084	0.091	0.137	0.285	-0.237		Poultry	-0.162	0.151	0.209	0.417	-0.315
Red and processed meat	0.385	0.220	-0.024	-0.094	-0.104		Red and processed meat	0.746	0.363	-0.037	-0.138	-0.138
Fruit	-0.051	-0.402	0.047	0.033	-0.004		Fruit	-0.099	-0.663	0.071	0.049	-0.005
Yoghurt	0.064	-0.033	0.298	-0.416	0.030		Yoghurt	0.124	-0.054	0.456	-0.609	0.040
Cheese	0.106	-0.032	0.168	0.284	0.311		Cheese	0.205	-0.053	0.257	0.415	0.415
Milk	0.068	0.028	-0.346	0.042	-0.373		Milk	0.131	0.045	-0.530	0.062	-0.497
Fruit juice	0.179	0.091	0.410	-0.275	-0.215		Fruit juice	0.347	0.151	0.628	-0.403	-0.287
Sugar-sweetened beverages	0.064	0.346	-0.195	-0.045	0.067		Sugar-sweetened beverages	0.125	0.571	-0.298	-0.066	0.089
Tea	0.193	-0.102	0.207	0.299	-0.338		Tea	0.373	-0.169	0.316	0.438	-0.450
Coffee	0.021	0.028	-0.328	-0.265	-0.017		Coffee	0.041	0.046	-0.503	-0.388	-0.023
Nuts and seeds unsalted	-0.075	-0.399	-0.034	-0.163	-0.072		Nuts and seeds unsalted	-0.145	-0.660	-0.052	-0.238	-0.095
Potatoes	0.380	-0.053	0.059	0.086	0.212		Potatoes	0.736	-0.087	0.090	0.126	0.282
Sauces and condiments	0.217	-0.217	0.003	0.180	0.267		Sauces and condiments	0.420	-0.359	0.005	0.264	0.355
Soup	-0.038	-0.039	0.312	-0.159	-0.119		Soup	-0.073	-0.065	0.478	-0.233	-0.159
Vegetables	0.144	-0.441	-0.087	-0.111	0.045		Vegetables	0.280	-0.728	-0.133	-0.162	0.060
Legumes and beans	0.322	-0.087	-0.096	0.010	0.213		Legumes and beans	0.625	-0.144	-0.148	0.015	0.284
Raw loadings of food groups per principal component (i.e., dietary pattern) in PRIMM-UK. Abbreviations: PC, principal component.						Pearson correlation coefficient for each food group with each principal component (i.e., dietary patterns) in PRIMM-UK. Table shows the contribution of food groups to each dietary pattern. Values indicate the positive and negative loadings of food groups based on their correlation with each principal component. Values in bold indicate loadings above 0.3 (for high intakes) and below -0.3 (for low intakes, see eFigure 4). Abbreviations: PC, principal component.						

eTable 6. Loadings of food groups per dietary pattern identified by PCA and their correlations in PRIMM-NL

Food groups	PC1	PC2	PC3	PC4	PC5		Food groups	PC1	PC2	PC3	PC4	PC5
Alcoholic beverages	0.062	-0.199	0.371	-0.413	0.318		Alcoholic beverages	0.102	-0.303	0.482	-0.519	0.368
Vegetables	0.313	-0.268	-0.385	0.030	0.007		Vegetables	0.514	-0.408	-0.500	0.038	0.008
Potatoes	0.191	-0.349	-0.020	-0.099	0.260		Potatoes	0.314	-0.531	-0.025	-0.125	0.302
Fruit	-0.101	0.191	0.084	0.189	-0.267		Fruit	-0.166	0.291	0.109	0.237	-0.309
Fish	0.003	-0.189	0.384	0.071	0.094		Fish	0.005	-0.287	0.499	0.090	0.109
Meat	-0.091	-0.297	0.037	-0.159	0.296		Meat	-0.150	-0.453	0.048	-0.200	0.343
Cold cuts and spreads (fish, meat)	-0.362	-0.194	-0.063	0.110	-0.230		Cold cuts and spreads (fish, meat)	-0.596	-0.296	-0.081	0.138	-0.266
Sauces	0.052	0.037	-0.008	0.088	0.040		Sauces	0.085	0.057	-0.010	0.110	0.046
Soup	0.201	-0.247	-0.195	0.308	0.200		Soup	0.330	-0.377	-0.253	0.388	0.231
Cheese	-0.023	-0.449	0.187	0.317	-0.056		Cheese	-0.038	-0.685	0.243	0.399	-0.065
Milk and milk-based drinks	-0.195	0.062	0.247	-0.467	-0.099		Milk and milk-based drinks	-0.321	0.095	0.320	-0.588	-0.115
Savoury snacks and ready meals	-0.257	-0.477	-0.029	0.012	-0.348		Savoury snacks and ready meals	-0.422	-0.727	-0.037	0.015	-0.403
Biscuits and cakes	-0.280	-0.249	-0.254	-0.369	-0.282		Biscuits and cakes	-0.461	-0.379	-0.330	-0.464	-0.327
Wholemeal bread	0.392	-0.047	-0.200	-0.232	-0.317		Wholemeal bread	0.645	-0.072	-0.259	-0.291	-0.367
White bread	-0.418	0.031	0.051	0.292	0.279		White bread	-0.687	0.047	0.066	0.367	0.323
Fruit juice	-0.368	0.037	-0.382	-0.028	0.261		Fruit juice	-0.605	0.056	-0.497	-0.035	0.302
Fats and oils	-0.151	0.084	-0.408	-0.207	0.330		Fats and oils	-0.248	0.129	-0.530	-0.260	0.382
Raw loadings of food groups per principal component (i.e., dietary pattern) in PRIMM-NL. Abbreviations: PC, principal component.							Pearson correlation coefficient for each food group with each principal component (i.e., dietary patterns) in PRIMM-NL. Table shows the contribution of food groups to each dietary pattern. Values indicate the positive and negative loadings of food groups based on their correlation with each principal component. Values in bold indicate loadings above 0.3 (for high intakes) and below -0.3 (for low intakes, see eFigure 4). Abbreviations: PC, principal component.					

eTable 7. Results of the generalized additive models using the top 5 diet PCs											
Per country: PRIMM-UK						Per country: PRIMM-NL					
PFS12						PFS12					
variable	edf	ref.df	Chi.sq	p.value	FDR	variable	edf	ref.df	Chi.sq	p.value	FDR
s(PC1)	0.751	4	1.180	0.201	0.603	s(PC1)	1.37E-05	4	1.01E-05	0.425	0.478
s(PC2)	0.492	4	0.901	0.173	0.192	s(PC2)	2.150	4	13.400	0.007	0.018
s(PC3)	1.88E-06	4	1.01E-06	0.544	0.706	s(PC3)	8.97E-06	4	7.35E-06	0.391	0.400
s(PC4)	6.87E-06	4	1.83E-06	0.757	0.757	s(PC4)	0.183	4	0.234	0.255	0.383
s(PC5)	1.76E-05	4	6.79E-06	0.648	0.773	s(PC5)	0.071	4	0.074	0.299	0.462
s(bmi)	2.67E-05	4	2.25E-05	0.397	0.707	s(bmi)	0.087	4	0.099	0.278	0.834
s(age)	3.20E-06	4	1.29E-06	0.586	0.586	s(age)	1.960	4	17.800	0.009	0.027
s(sex)	5.20E-06	1	1.05E-06	0.645	0.769	s(sex)	0.884	1	5.510	0.010	0.018
ORR						ORR					
variable	edf	ref.df	Chi.sq	p.value	FDR	variable	edf	ref.df	Chi.sq	p.value	FDR
s(PC1)	3.28E-06	4	1.08E-06	0.683	0.717	s(PC1)	0.763	4	2.300	0.074	0.222
s(PC2)	0.444	4	0.755	0.192	0.192	s(PC2)	2.700	4	20.900	0.012	0.018
s(PC3)	3.35E-06	4	2.25E-06	0.493	0.706	s(PC3)	8.34E-06	4	6.44E-06	0.400	0.400
s(PC4)	5.13E-06	4	3.99E-06	0.447	0.671	s(PC4)	1.77E-06	4	4.94E-08	0.978	0.978
s(PC5)	1.17E-05	4	8.19E-06	0.464	0.773	s(PC5)	6.98E-06	4	4.30E-06	0.462	0.462
s(bmi)	6.36E-06	4	4.38E-06	0.471	0.707	s(bmi)	3.61E-06	4	8.45E-07	0.770	0.961
s(age)	6.43E-07	4	3.05E-07	0.571	0.586	s(age)	1.800	4	7.900	0.044	0.066
s(sex)	2.21E-06	1	5.95E-07	0.595	0.769	s(sex)	0.880	1	5.300	0.012	0.018
irAEs						irAEs					
variable	edf	ref.df	Chi.sq	p.value	FDR	variable	edf	ref.df	Chi.sq	p.value	FDR
s(PC1)	9.50E-06	4	2.72E-06	0.717	0.717	s(PC1)	7.09E-06	4	4.45E-06	0.478	0.478
s(PC2)	1.750	4	4.760	0.055	0.165	s(PC2)	0.987	4	1.600	0.184	0.184
s(PC3)	5.89E-06	4	1.89E-06	0.706	0.706	s(PC3)	0.914	4	1.610	0.160	0.400
s(PC4)	2.39E-05	4	1.84E-05	0.426	0.671	s(PC4)	0.837	4	4.080	0.025	0.075
s(PC5)	6.76E-06	4	1.67E-06	0.773	0.773	s(PC5)	1.19E-05	4	9.97E-06	0.374	0.462
s(bmi)	4.57E-06	4	1.52E-07	0.977	0.977	s(bmi)	3.21E-06	4	1.52E-07	0.961	0.961
s(age)	1.290	4	6.420	0.009	0.027	s(age)	0.303	4	0.353	0.294	0.294
s(sex)	3.67E-06	1	3.10E-07	0.769	0.769	s(sex)	2.98E-06	1	1.34E-06	0.484	0.484

eTable7. Results of the generalized additive models using the top 5 diet PCs. Principal component analysis (PCA) was performed per cohort to identify country-specific dietary patterns. Logistic generalized additive models (GAMs) were used to determine whether a higher adherence to the identified dietary patterns is associated with a higher probability of response or irAEs. In each cohort, we modelled each outcome variable (ORR, PFS-12, irAEs) and the first 5 principal components as independent variables adjusting for age, sex, and BMI. Abbreviations: PFS12, Progression-free survival at 12 months; ORR, Overall response rate; irAEs, immune-related adverse events; PC, principal component

eTable 8. Results of the generalized additive models using nutrients											
PFS12						PFS12					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Beta_carotene_mcg)	7.96E-01	4	3.435	0.037	0.276	s(Vitamin_C_ascorbic_acid_mg)	1.725	4	6.110	0.022	0.238
s(bmi)	5.10E-01	4	0.690	0.247		s(bmi)	1.59E-05	4	1.16E-05	0.436	
s(age)	9.86E-07	4	6.64E-08	1.000		s(age)	2.25E-06	4	1.11E-06	0.546	
s(sex)	4.96E-01	1	0.915	0.173		s(sex)	2.69E-06	1	8.05E-07	0.581	
s(Energy_kcal)	1.05E-04	4	8.95E-05	0.381		s(Energy_kcal)	0.784	4	1.274	0.186	
ORR						ORR					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Beta_carotene_mcg)	8.13E-01	4	3.820	0.030	0.320	s(Vitamin_C_ascorbic_acid_mg)	1.595	4	5.353	0.032	0.320
s(bmi)	3.06E-05	4	2.58E-05	0.395		s(bmi)	9.44E-06	4	5.17E-06	0.526	
s(age)	1.10E-06	4	8.75E-08	1.000		s(age)	8.39E-07	4	3.41E-07	0.601	
s(sex)	4.29E-01	1	0.706	0.199		s(sex)	2.39E-06	1	5.62E-07	0.627	
s(Energy_kcal)	2.04E-05	4	1.69E-05	0.381		s(Energy_kcal)	7.84E-06	4	2.58E-06	0.698	
PFS12						PFS12					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(PUFA_total_g)	0.879	4	6.507	0.008	0.238	s(MUFA_total_g)	0.738	4	2.617	0.024	0.238
s(bmi)	3.83E-05	4	3.12E-05	0.407		s(bmi)	1.29E-05	4	6.12E-06	0.565	
s(age)	2.30E-06	4	1.31E-06	0.507		s(age)	3.38E-06	4	1.04E-06	0.678	
s(sex)	0.426	1	0.687	0.203		s(sex)	0.583	1	1.286	0.135	
s(Energy_kcal)	9.84E-06	4	6.06E-06	0.513		s(Energy_kcal)	0.526	4	0.691	0.199	

ORR						PFS12					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(PUFA_total_g)	0.822	4	4.052	0.028	0.320	s(Vitamin_E_α_tocopherol_equivalents_mg)	1.311	4	3.798	0.054	0.298
s(bmi)	9.92E-06	4	2.71E-06	0.745		s(bmi)	7.67E-06	4	2.48E-06	0.684	
s(age)	1.01E-05	4	8.19E-06	0.398		s(age)	7.95E-06	4	2.99E-06	0.625	
s(sex)	0.313	1	0.426	0.242		s(sex)	0.167	1	0.197	0.276	
s(Energy_kcal)	1.46E-05	4	9.47E-06	0.481		s(Energy_kcal)	1.13E-05	4	4.34E-06	0.620	
irAEs						irAEs					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Beta_carotene_mcg)	3.201	4	8.297	0.038	0.361	s(Magnesium_mg)	1.499	4	5.066	0.016	0.361
s(bmi)	0.305	4	0.416	0.242		s(bmi)	1.28E-05	4	1.23E-06	1.000	
s(age)	0.842	4	4.250	0.024		s(age)	1.827	4	5.371	0.043	
s(sex)	2.78E-06	1	1.02E-07	0.846		s(sex)	8.53E-06	1	5.61E-09	0.979	
s(Energy_kcal)	7.11E-06	4	2.33E-06	0.632		s(Energy_kcal)	1.253	4	2.836	0.075	
<p>eTable8. Results of the generalized additive models using nutrients. Nutrients were analysed using the FFQ EPIC tool for analysis (FETA) in PRIMM-UK (doi:10.1136/bmjopen-2013-004503). Logistic generalized additive models (GAMs) were used to assess the relationship between specific food groups and nutrients and response or irAEs, constructing one model for each food group or nutrient. Abbreviations: PFS12, Progression-free survival at 12 months; ORR, Overall response rate; irAEs, immune-related adverse events; bmi, body mass index; mcg, micrograms; mg, milligrams; g, grams.</p>											

eTable 9. Results of the generalized additive models using food groups per country

Per country: PRIMM-UK						Per country: PRIMM-NL					
PFS12						ORR					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Vegetables)	1.390	4	4.430	0.040	0.347	s(Vegetables)	0.796	4	3.730	0.0402	0.148
s(Energy_kcal)	7.81E-06	4	2.71E-06	0.658		s(bmi)	1.80E-05	4	0.000	0.573	
s(bmi)	9.57E-06	4	4.70E-06	0.581		s(age)	1.540	4	3.660	0.127	
s(age)	8.47E-06	4	2.72E-06	0.683		s(sex)	0.800	1	3.430	0.0365	
s(sex)	6.44E-06	1	4.69E-06	0.391							
ORR						ORR					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Nuts.and.seeds.unsalted)	1.540	4	3.760	0.083	0.604	s(Potatoes)	0.868	4	10.072	0.0135	0.108
s(Energy_kcal)	9.56E-06	4	5.93E-06	0.513		s(bmi)	1.44E-05	4	0.000	0.70847	
s(bmi)	1.06E-05	4	4.05E-06	0.647		s(age)	0.400	4	2.962	0.16044	
s(age)	2.91E-06	4	4.38E-07	0.819		s(sex)	0.895	1	7.138	0.00398	
s(sex)	5.99E-06	1	3.49E-06	0.445							
PFS12						ORR					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Yoghurt)	0.713	4	2.260	0.075	0.347	s(Wholemeal.bread)	1.195	4	4.437	0.0463	0.148
s(Energy_kcal)	4.72E-05	4	4.27E-05	0.398		s(bmi)	1.01E-05	4	0.000	0.9645	
s(bmi)	1.30E-05	4	5.56E-06	0.615		s(age)	1.155	4	1.878	0.2311	
s(age)	5.55E-06	4	2.50E-06	0.513		s(sex)	0.846	1	4.677	0.017	
s(sex)	0.240	1	0.313	0.253							
PFS12						PFS12					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Legumes.and.beans)	0.755	4	2.746	0.057	0.347	s(Wholemeal.bread)	1.681	4	5.373	0.0488	0.196
s(Energy_kcal)	2.07E-05	4	0.423	0.290		s(bmi)	0.442	4	0.748	0.1912	
s(bmi)	1.32E-05	4	2.32E-06	0.723		s(age)	0.947	4	3.586	0.1021	
s(age)	8.89E-07	4	4.48E-07	0.565		s(sex)	0.855	1	4.839	0.015	
s(sex)	0.152	1	1.070	0.150							

Per country: PRIMM-UK						Per country: PRIMM-NL					
irAEs						irAEs					
term	edf	ref.df	Chi.sq	p.value	FDR	term	edf	ref.df	Chi.sq	p.value	FDR
s(Processed.Meat)	0.847	4	4.383	0.020	0.261	s(Fruit)	0.798	2	3.834	0.0367	0.587
s(Energy_kcal)	0.805	4	0.000	0.071		s(bmi)	7.04E-06	4	0.000	0.7598	
s(bmi)	1.02E-05	4	0.000	0.988		s(age)	0.456	4	0.671	0.2442	
s(age)	1.638	4	0.000	0.033		s(sex)	0.761	1	2.897	0.0479	
s(sex)	4.93E-06	1	0.177	0.852							
irAEs											
term	edf	ref.df	Chi.sq	p.value	FDR						
s(Whole.grain.products)	0.841	4	4.690	0.018	0.203						
s(Energy_kcal)	1.22E-05	4	0.000	0.743							
s(bmi)	6.77E-05	4	0.000	0.349							
s(age)	5.19E-05	4	0.000	0.363							
s(sex)	5.84E-06	1	0.000	0.627							
irAEs											
term	edf	ref.df	Chi.sq	p.value	FDR						
s(Legumes.and.beans)	0.752	4	2.725	0.052	0.261						
s(Energy_kcal)	0.517	4	0.643	0.279							
s(bmi)	6.24E-06	4	0.000	0.777							
s(age)	0.773	4	2.874	0.052							
s(sex)	4.01E-06	1	0.000	0.741							
eTable9. Results of the generalized additive models using individual food groups per country. Logistic generalized additive models (GAMs) were used to assess the relationship between specific food groups and response or irAEs, constructing one model for each food group. Abbreviations: PFS12, Progression-free survival at 12 months; ORR, Overall response rate; irAEs, immune-related adverse events; kcal, kilocalories; bmi, body mass index; kcal, kilocalories.											

eTable 10. Overview of literature linking cancer, nutrition, and immune checkpoint blockade

Study	Study Type	Methods	Findings	Dietary factors
[12] Sivan et al.	Pre-clinical	Firstly, used 16S sequencing of mouse stool following ICB treatment to identify <i>microbial strains</i> associated with anti-tumor effects. Then used <i>Bifidobacterium</i> as a probiotic in melanoma-model mice.	Orally administered <i>Bifidobacterium</i> improved tumor control in mice to the same degree as PD-L1 ICB; Combination of <i>Bifidobacterium</i> and PD-L1 ICB nearly abolished tumor growth.	High fiber High in prebiotics Whole grains Fermented foods
[13] Yuan et al.	Observational; Pre-clinical	Retrospective analysis of electronic health records to link supplement use to clinical outcomes in patients treated with ICB and subsequent murine model to investigate whether Vitamin E increased anti-tumor efficacy in mice bearing EMT6 mammary tumors	ICB-treated cancer patients who took vitamin E had significantly improved survival which was confirmed in a murine model and mediated by invigorating dendritic cells	Vitamin E
[14] Magri et al.	Pre-clinical	Investigated whether the combination with high dose vitamin C could enhance efficacy of ICB in mice bearing syngeneic pancreatic, breast, or colorectal tumors	Addition of vitamin C enhanced efficacy of ICB in several tumor types with an increased cytotoxic activity of adoptively transferred CD8 T cells and recruitment of T lymphocytes in the tumor microenvironment.	High dose vitamin C
[15] Huang et al.	Pre-clinical	Investigated whether the combination with ginseng polysaccharides (GPs) could potentiate the response to anti-PD-1/PD-L1 antibodies by modulating gut microbiota in syngeneic mouse models.	In mice inoculated with lung cancer, the combination of GPs with anti-PD1 antibody treatment increased the anti-tumor response by causing an increase in valerate and a decrease in kynurenine and the kynurenine: tryptophan ratio.	Ginseng polysaccharides
[16] Wang et al.	Pre-clinical	Combined anti-CTLA-4 antibody treatment with a standard colitis model to give mice severe ICB-induced colitis before administering <i>Bifidobacterium</i> as a probiotic.	<i>Bifidobacterium</i> largely rescued mice from immunopathology	High fiber High in prebiotics Whole grains Fermented foods
[17] Vétizou et al.	Pre-clinical	Investigated T cell responses specific for <i>B. thetaiotaomicron</i> or <i>B. fragilis</i> and CTLA-4 blockade	Tumors in antibiotic-treated or germ-free mice did not respond to anti-CTLA-4. This defect was overcome by gavage with <i>B. fragilis</i> , by immunization with <i>B. fragilis</i> polysaccharides, or by adoptive transfer of <i>B. fragilis</i> -specific T cells. T cell responses specific for <i>B. thetaiotaomicron</i>	Soluble fibers

Study	Study Type	Methods	Findings	Dietary factors
[18] Ferrere et al.	Pre-clinical	Investigated the functional impact of KD and ketone bodies alone (3HB) on the immune system, tumor surveillance, and gut microbiota in mice inoculated with melanoma (RET) or renal cancer (RENCA) and treated with anti-PDL-1 and anti-CTLA-4 antibodies.	or <i>B. fragilis</i> were associated with anti-CTLA-4 efficacy in mice In conditions in which anti-PD-1 antibody alone or plus anti-CTLA-4 antibody failed to reduce tumor growth in mice receiving a normal diet, KD, or 3HB supplementation reestablished therapeutic responses. KD led to increases in <i>Eisenbergiella massiliense</i> and <i>Akkermansia muciniphila</i>	Ketogenic diet; Ketone bodies
[19] Spencer et al.	Observational	Pre-treatment fiber intake was estimated from dietary screeners and linked to response, PFS and taxonomic abundance in melanoma patients treated with ICB.	High fiber intake was associated with response to ICB, while the opposite was found for commercially available probiotics. The role of a high- fiber diet was confirmed in conventionally housed SPF- but not in germ-free mice.	Commercially available probiotics and fiber intake estimated from dietary screeners completed prior to treatment
[20] Nomura et al.	Observational; pre-clinical	Patients receiving ICB were classified into 2 groups based on their treatment response. Dietary information was obtained. SCFA-concentrations in stool and plasma collected before ICB initiation were measured using ultra-high-performance liquid chromatography coupled with tandem mass spectrometry.	In this cohort study of 52 patients with solid tumors, high concentrations of fecal acetic acid, propionic acid, butyric acid, and valeric acid were significantly associated with longer progression-free survival. Of the dietary items assessed, mushroom intake was associated with longer progression-free survival.	Mushroom intake assessed by an FFQ completed 1 year prior to treatment
[21] Simpson et al.	Observational	Pre-treatment fiber and omega-3 fatty acid intake was estimated from FFQs and linked to response and taxonomic abundance in Stage 3 melanoma patients treated with ICB.	Low intake of omega 3 fatty acids was associated with non-response and adverse outcomes. Omega 3 consumption was positively associated with microbial diversity and butyrate producing microbial pathways. Integration of data from Spencer et al [19] confirmed the role of fiber for improved response parameters.	Omega-3 fatty acids, fiber

Overview of preclinical and observational studies investigating the potential of diet to enhance response to immune checkpoint blockade. Column *Dietary factors* shows diets, foods and nutrients associated with abundance of relevant bacteria and ICB-response. Abbreviations: PD-L1, programmed death receptor ligand-1; CTLA-4, cytotoxic T-lymphocyte associated protein-4; ICB, immune checkpoint blockade; RET, Ret proto-oncogene; FFQ, food frequency questionnaires; SCFAs, short chain fatty acids.

eTable 11. Description of Outliers

Patient ID	MVCC001	MVCC006	MVCC011	MVCC012	MVCC018	MVCC024	MVCC041	MVCC052	MVCC054
Centre	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK
ANTHROPOMETRIC DATA									
Age	53	83	86	19	46	56	46	84	55
Sex	female	male	male	male	female	male	male	male	male
Weight	72.3	83.4	114	67.5	64.2	98	74.2	81.2	80.2
Height	167	173	183	176	164	177	175	167	179.5
BMI	25.92	27.87	34.04	21.79	23.87	31.28	24.23	29.12	24.89
Energy (kcal)	8903.68	3299.19	2805.54	4313.79	4091.02	693.74	680.24	3384.87	1895.36
median (kcal)	1726.85	1726.85	1726.85	1726.85	1726.85	1726.85	1726.85	1726.85	1726.85
mean \pm SD (kcal)	2057.94 \pm 1333.51	2057.94 \pm 1333.51	2057.94 \pm 1333.51	2057.94 \pm 1333.51	2057.94 \pm 1333.51	2057.94 \pm 1333.51	2057.94 \pm 1333.51	2057.94 \pm 1333.51	2057.94 \pm 1333.51
BMR	1414.76	1512.47	1968.47	1753.22	1365.44	1920.97	1648.47	1448.22	1695.22
EI/BMR ratio	6.29	2.18	1.43	2.46	3	0.36	0.41	2.34	1.12
Missing ticks FFQ	0	0	2	17	1	0	30	0	2
MACRONUTRIENT INTAKE									
Alcohol (g)	0	3.11	5.98	21.77	28.49	4.87	4.87	9.4	5.47
median (g)	5.47	5.47	5.47	5.47	5.47	5.47	5.47	5.47	5.47
mean \pm SD (g)	7.52 \pm 8.31	7.52 \pm 8.31	7.52 \pm 8.31	7.52 \pm 8.31	7.52 \pm 8.31	7.52 \pm 8.31	7.52 \pm 8.31	7.52 \pm 8.31	7.52 \pm 8.31
Carbohydrate (total g)	1294.89	394.51	292.01	264.83	434.41	114.84	76	408.13	155.5
median (g)	189	189	189	189	189	189	189	189	189
mean \pm SD (g)	230.83 \pm 181.23	230.83 \pm 181.23	230.83 \pm 181.23	230.83 \pm 181.23	230.83 \pm 181.23	230.83 \pm 181.23	230.83 \pm 181.23	230.83 \pm 181.23	230.83 \pm 181.23
Protein (g)	198.88	137.92	126.34	244.93	173.82	22.4	29.22	153.79	175.97
median (g)	75.93	75.93	75.93	75.93	75.93	75.93	75.93	75.93	75.93
mean \pm SD (g)	89.52 \pm 44.94	89.52 \pm 44.94	89.52 \pm 44.94	89.52 \pm 44.94	89.52 \pm 44.94	89.52 \pm 44.94	89.52 \pm 44.94	89.52 \pm 44.94	89.52 \pm 44.94
Fat (total g)	361.24	139.16	129.21	243.53	174.19	15.91	27.44	131.15	63.96
median (g)	66.43	66.43	66.43	66.43	66.43	66.43	66.43	66.43	66.43
mean \pm SD (g)	87.11 \pm 60.25	87.11 \pm 60.25	87.11 \pm 60.25	87.11 \pm 60.25	87.11 \pm 60.25	87.11 \pm 60.25	87.11 \pm 60.25	87.11 \pm 60.25	87.11 \pm 60.25

Patient ID	MVCC001	MVCC006	MVCC011	MVCC012	MVCC018	MVCC024	MVCC041	MVCC052	MVCC054
Centre	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK
PRINCIPAL COMPONENT SCORES (DIETARY PATTERNS)									
PC1	10.49	2.27	0.71	5.25	3.75	-0.84	-1.74	2.92	-2.76
median	-0.802	-0.802	-0.802	-0.802	-0.802	-0.802	-0.802	-0.802	-0.802
mean \pm SD	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27	1.34e-15 \pm 2.27
PC2	6.22	0.21	-3.37	-6.98	-3.34	0.14	-0.33	0.81	1.46
median	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06	0.06
mean \pm SD	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73	2.14e-16 \pm 1.73
PC3	1.35	-1.15	0.78	-0.46	-0.64	-1	-0.71	-4.97	-4.44
median	0.212	0.212	0.212	0.212	0.212	0.212	0.212	0.212	0.212
mean \pm SD	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37	-8.85e-18 \pm 1.37
PC4	-0.06	-1.09	-2.06	-0.85	1.38	-0.07	0.63	3.4	-1.18
median	-0.003	-0.003	-0.003	-0.003	-0.003	-0.003	-0.003	-0.003	-0.003
mean \pm SD	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31	7.54e-19 \pm 1.31
PC5	0.28	1.22	-0.85	0.47	0.82	1.22	0.91	-3	2.86
median	0.08	0.08	0.08	0.08	0.08	0.08	0.08	0.08	0.08
mean \pm SD	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30	1.28e-16 \pm 1.30
FOOD GROUP INTAKE									
Alcoholic beverages (g)	0	75.32	93.02	487.74	482.69	123.84	123.84	157.71	91.41
median (g)	93.02	93.02	93.02	93.02	93.02	93.02	93.02	93.02	93.02
mean \pm SD (g)	158.75 \pm 185.84	158.75 \pm 185.84	158.75 \pm 185.84	158.75 \pm 185.84	158.75 \pm 185.84	158.75 \pm 185.84	158.75 \pm 185.84	158.75 \pm 185.84	158.75 \pm 185.84
Eggs and egg dishes (g)	50	21.5	3.5	0	3.5	3.5	0	32	3.5
median (g)	21.5	21.5	21.5	21.5	21.5	21.5	21.5	21.5	21.5
mean \pm SD (g)	20.23 \pm 15.18	20.23 \pm 15.18	20.23 \pm 15.18	20.23 \pm 15.18	20.23 \pm 15.18	20.23 \pm 15.18	20.23 \pm 15.18	20.23 \pm 15.18	20.23 \pm 15.18

Patient ID	MVCC001	MVCC006	MVCC011	MVCC012	MVCC018	MVCC024	MVCC041	MVCC052	MVCC054
Centre	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK
Whole grain products (g)	162.5	177.45	54.55	51.35	161.3	65	0	162.5	684
median (g)	65.03	65.03	65.03	65.03	65.03	65.03	65.03	65.03	65.03
mean \pm SD (g)	95.65 \pm 112.56	95.65 \pm 112.56	95.65 \pm 112.56	95.65 \pm 112.56	95.65 \pm 112.56	95.65 \pm 112.56	95.65 \pm 112.56	95.65 \pm 112.56	95.65 \pm 112.56
Refined grain products (g)	527.5	17.9	71.9	51.5	262	42	30	212.2	10.5
median (g)	60.8	60.8	60.8	60.8	60.8	60.8	60.8	60.8	60.8
mean \pm SD (g)	86 \pm 87.35	86 \pm 87.35	86 \pm 87.35	86 \pm 87.35	86 \pm 87.35	86 \pm 87.35	86 \pm 87.35	86 \pm 87.35	86 \pm 87.35
Sweets desserts and snacks (g)	1112.7	403.52	415.81	128.53	138.58	17.46	8.82	166.93	50.62
median (g)	95.15	95.15	95.15	95.15	95.15	95.15	95.15	95.15	95.15
mean \pm SD (g)	141.18 \pm 175.84	141.18 \pm 175.84	141.18 \pm 175.84	141.18 \pm 175.84	141.18 \pm 175.84	141.18 \pm 175.84	141.18 \pm 175.84	141.18 \pm 175.84	141.18 \pm 175.84
Fats and oils (g)	45	25	10	60.2	48.5	2.1	10	26.4	0.7
median (g)	10	10	10	10	10	10	10	10	10
mean \pm SD (g)	17.76 \pm 16.15	17.76 \pm 16.15	17.76 \pm 16.15	17.76 \pm 16.15	17.76 \pm 16.15	17.76 \pm 16.15	17.76 \pm 16.15	17.76 \pm 16.15	17.76 \pm 16.15
Fish and fish products (g)	66.85	81.36	121.73	389.74	125.5	0	0	51.8	0
median (g)	40.46	40.46	40.46	40.46	40.46	40.46	40.46	40.46	40.46
mean \pm SD (g)	55.8 \pm 63.37	55.8 \pm 63.37	55.8 \pm 63.37	55.8 \pm 63.37	55.8 \pm 63.37	55.8 \pm 63.37	55.8 \pm 63.37	55.8 \pm 63.37	55.8 \pm 63.37
Poultry (g)	16.1	49.45	49.45	16.1	115	8.05	16.1	49.45	517.5
median (g)	16.1	16.1	16.1	16.1	16.1	16.1	16.1	16.1	16.1
mean \pm SD (g)	42.75 \pm 74.49	42.75 \pm 74.49	42.75 \pm 74.49	42.75 \pm 74.49	42.75 \pm 74.49	42.75 \pm 74.49	42.75 \pm 74.49	42.75 \pm 74.49	42.75 \pm 74.49
Red and processed meat (g)	87.83	180.32	138.76	506.74	292.63	10.22	27.98	247.52	15.26
median (g)	82.23	82.23	82.23	82.23	82.23	82.23	82.23	82.23	82.23
mean \pm SD (g)	98.12 \pm 90.25	98.12 \pm 90.25	98.12 \pm 90.25	98.12 \pm 90.25	98.12 \pm 90.25	98.12 \pm 90.25	98.12 \pm 90.25	98.12 \pm 90.25	98.12 \pm 90.25
Fruit (g)	899.6	189.35	107.95	128.25	467.95	315	116.1	81.7	17.2
median (g)	173.95	173.95	173.95	173.95	173.95	173.95	173.95	173.95	173.95
mean \pm SD (g)	210.57 \pm 164.86	210.57 \pm 164.86	210.57 \pm 164.86	210.57 \pm 164.86	210.57 \pm 164.86	210.57 \pm 164.86	210.57 \pm 164.86	210.57 \pm 164.86	210.57 \pm 164.86

Patient ID	MVCC001	MVCC006	MVCC011	MVCC012	MVCC018	MVCC024	MVCC041	MVCC052	MVCC054
Centre	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK
Cheese (g)	14.62	14.62	54.18	66.5	0	2.38	26.86	14.62	6.58
median (g)	14.62	14.62	14.62	14.62	14.62	14.62	14.62	14.62	14.62
mean \pm SD (g)	14.98 \pm 13.51	14.98 \pm 13.51	14.98 \pm 13.51	14.98 \pm 13.51	14.98 \pm 13.51	14.98 \pm 13.51	14.98 \pm 13.51	14.98 \pm 13.51	14.98 \pm 13.51
Milk (g)	293	293	0	146	293	0	146	146	146
median (g)	293	293	293	293	293	293	293	293	293
mean \pm SD (g)	246 \pm 140.27	246 \pm 140.27	246 \pm 140.27	246 \pm 140.27	246 \pm 140.27	246 \pm 140.27	246 \pm 140.27	246 \pm 140.27	246 \pm 140.27
Yoghurt (g)	0	17.64	0	26.46	0	0	8.82	126	8.82
median (g)	8.82	8.82	8.82	8.82	8.82	8.82	8.82	8.82	8.82
mean \pm SD (g)	31.37 \pm 37.52	31.37 \pm 37.52	31.37 \pm 37.52	31.37 \pm 37.52	31.37 \pm 37.52	31.37 \pm 37.52	31.37 \pm 37.52	31.37 \pm 37.52	31.37 \pm 37.52
Fruit juice (g)	300	51.6	8.4	11.2	8.4	0	120	720	2.8
median (g)	8.4	8.4	8.4	8.4	8.4	8.4	8.4	8.4	8.4
mean \pm SD (g)	47.78 \pm 114.41	47.78 \pm 114.41	47.78 \pm 114.41	47.78 \pm 114.41	47.78 \pm 114.41	47.78 \pm 114.41	47.78 \pm 114.41	47.78 \pm 114.41	47.78 \pm 114.41
Sugar sweetened beverages (g)	700	15.08	17.2	75.81	320.65	100	126	0	0
median (g)	17.2	17.2	17.2	17.2	17.2	17.2	17.2	17.2	17.2
mean \pm SD (g)	86.58 \pm 162.28	86.58 \pm 162.28	86.58 \pm 162.28	86.58 \pm 162.28	86.58 \pm 162.28	86.58 \pm 162.28	86.58 \pm 162.28	86.58 \pm 162.28	86.58 \pm 162.28
Tea (g)	1140	1140	81.7	475	190	855	475	1140	936.7
median (g)	475	475	475	475	475	475	475	475	475
mean \pm SD (g)	512.6 \pm 412.63	512.6 \pm 412.63	512.6 \pm 412.63	512.6 \pm 412.63	512.6 \pm 412.63	512.6 \pm 412.63	512.6 \pm 412.63	512.6 \pm 412.63	512.6 \pm 412.63
Coffee (g)	0	0	950	150.1	26.6	0	0	26.6	0
median (g)	150.1	150.1	150.1	150.1	150.1	150.1	150.1	150.1	150.1
mean \pm SD (g)	265.72 \pm 333.68	265.72 \pm 333.68	265.72 \pm 333.68	265.72 \pm 333.68	265.72 \pm 333.68	265.72 \pm 333.68	265.72 \pm 333.68	265.72 \pm 333.68	265.72 \pm 333.68
Nuts and seeds unsalted (g)	0	0	15.8	0	0	0	0	0	1.4
median (g)	1.4	1.4	1.4	1.4	1.4	1.4	1.4	1.4	1.4
mean \pm SD (g)	3.77 \pm 5.63	3.77 \pm 5.63	3.77 \pm 5.63	3.77 \pm 5.63	3.77 \pm 5.63	3.77 \pm 5.63	3.77 \pm 5.63	3.77 \pm 5.63	3.77 \pm 5.63

Patient ID	MVCC001	MVCC006	MVCC011	MVCC012	MVCC018	MVCC024	MVCC041	MVCC052	MVCC054
Centre	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK	PRIMM-UK
Potatoes (g)	1383.15	233.36	95.33	0	242.66	52.78	0	233.36	17.64
median (g)	94.14	94.14	94.14	94.14	94.14	94.14	94.14	94.14	94.14
mean \pm SD (g)	151.41 \pm 218.53	151.41 \pm 218.53	151.41 \pm 218.53	151.41 \pm 218.53	151.41 \pm 218.53	151.41 \pm 218.53	151.41 \pm 218.53	151.41 \pm 218.53	151.41 \pm 218.53
Sauces and condiments (g)	47.73	47.19	53.15	65.04	38.44	25.27	12.18	18.63	4.9
median (g)	18.63	18.63	18.63	18.63	18.63	18.63	18.63	18.63	18.63
mean \pm SD (g)	23.27 \pm 15.22	23.27 \pm 15.22	23.27 \pm 15.22	23.27 \pm 15.22	23.27 \pm 15.22	23.27 \pm 15.22	23.27 \pm 15.22	23.27 \pm 15.22	23.27 \pm 15.22
Soup (g)	14	56	114	186	358	172	28	114	0
median (g)	28	28	28	28	28	28	28	28	28
mean \pm SD (g)	43.49 \pm 64.49	43.49 \pm 64.49	43.49 \pm 64.49	43.49 \pm 64.49	43.49 \pm 64.49	43.49 \pm 64.49	43.49 \pm 64.49	43.49 \pm 64.49	43.49 \pm 64.49
Vegetables (g)	1267.05	281.62	322.63	554.6	374.03	75.54	49.72	212.95	67.3
median (g)	212.95	212.95	212.95	212.95	212.95	212.95	212.95	212.95	212.95
mean \pm SD (g)	233.42 \pm 202.76	233.42 \pm 202.76	233.42 \pm 202.76	233.42 \pm 202.76	233.42 \pm 202.76	233.42 \pm 202.76	233.42 \pm 202.76	233.42 \pm 202.76	233.42 \pm 202.76
Legumes and beans (g)	65.94	166.53	124.11	78.82	125.65	17.64	44.73	51.94	4.9
median (g)	51.94	51.94	51.94	51.94	51.94	51.94	51.94	51.94	51.94
mean \pm SD (g)	68.16 \pm 62.55	68.16 \pm 62.55	68.16 \pm 62.55	68.16 \pm 62.55	68.16 \pm 62.55	68.16 \pm 62.55	68.16 \pm 62.55	68.16 \pm 62.55	68.16 \pm 62.55

eTable 11A. Description of outliers that corresponded to an implausible consumption in PRIMM-UK. Table shows the EI/BMR ratio and dietary intake of these individuals in comparison to the median and mean (SD) of the PRIMM-UK cohort. Abbreviations: BMI, body mass index; BMR, basal metabolic rate; EI/BMR, ratio of energy intake over basal metabolic rate; ffq, food frequency questionnaire; kcal, kilocalories; g, grams; principal component.

eTable 11. Description of Outliers			
Patient ID	OL 3925	POINTING-1-0029	POINTING-1-0033
centre	PRIMM-NL	PRIMM-NL	PRIMM-NL
ANTHROPOMETRIC DATA			
age	57	57	61
sex	male	female	male
Weight	70	83	93
Height	1.79	1.68	1.78
BMI	21.85	29.41	29.35
BMR	1539.22	1503.1	1823.47
FOOD GROUP INTAKE			
Alcoholic beverages (freq/day)	8	1	2
median (freq/day)	0	0	0
mean±SD (freq/day)	1.62 ±2.33	1.62 ±2.33	1.62 ±2.33
Vegetables (freq/day)	8	1	8
median (freq/day)	4	4	4
mean±SD (freq/day)	4.22 ±1.41	4.22 ±1.41	4.22 ±1.41
Potatoes (freq/day)	2	0	2
median (freq/day)	2	2	2
mean±SD (freq/day)	2.47 ±1.12	2.47 ±1.12	2.47 ±1.12
Fruit (freq/day)	0	0	1.5
median (freq/day)	1.5	1.5	1.5
mean±SD (freq/day)	1.52 ±0.63	1.52 ±0.63	1.52 ±0.63
Fish (freq/day)	0.07	0.4	0.07
median (freq/day)	0.1	0.1	0.1
mean±SD (freq/day)	0.13 ±0.10	0.13 ±0.10	0.13 ±0.10
Meat (freq/day)	2	1	0.5
median (freq/day)	1	1	1
mean±SD (freq/day)	1.1 ±0.42	1.1 ±0.42	1.1 ±0.42
Cold cuts (freq/day)	7	0	2
median (freq/day)	2	2	2
mean±SD (freq/day)	2.71 ±1.69	2.71 ±1.69	2.71 ±1.69
Sauces (freq/day)	2	1	2
median (freq/day)	2	2	2
mean±SD (freq/day)	1.6 ±0.58	1.6 ±0.58	1.6 ±0.58
Soup (freq/day)	0.1	0	0.8
median (freq/day)	0.1	0.1	0.1
mean±SD (freq/day)	0.23 ±0.22	0.23 ±0.22	0.23 ±0.22
Cheese (freq/day)	11.5	1.5	4.5
median (freq/day)	3.5	3.5	3.5

mean±SD (freq/day)	3.39 ±1.98	3.39 ±1.98	3.39 ±1.98
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Patient ID	OL 3925	POINTING-1-0029	POINTING-1-0033
centre	PRIMM-NL	PRIMM-NL	PRIMM-NL
Milk (freq/day)	1	6	1
median (freq/day)	1	1	1
mean±SD (freq/day)	1.58 ±1.12	1.58 ±1.12	1.58 ±1.12
Savoury snacks and ready meals (freq/day)	11.1	1.55	11
median (freq/day)	3.1	3.1	3.1
mean±SD (freq/day)	3.75 ±2.41	3.75 ±2.41	3.75 ±2.41
Biscuits and cakes (freq/day)	4	0.2	7.7
median (freq/day)	1.7	1.7	1.7
mean±SD (freq/day)	2.08 ±1.56	2.08 ±1.56	2.08 ±1.56
Wholemeal bread (freq/day)	4	0	5
median (freq/day)	2	2	2
mean±SD (freq/day)	2.72 ±1.76	2.72 ±1.76	2.72 ±1.76
White bread (freq/day)	0	0	0
median (freq/day)	0	0	0
mean±SD (freq/day)	0.61 ±1.07	0.61 ±1.07	0.61 ±1.07
Fruit juice (freq/day)	0.2	0.1	0.1
median (freq/day)	0.1	0.1	0.1
mean±SD (freq/day)	0.22 ±0.30	0.22 ±0.30	0.22 ±0.30
Fats and oils (freq/day)	0	1	1
median (freq/day)	1	1	1
mean±SD (freq/day)	1.42 ±0.58	1.42 ±0.58	1.42 ±0.58
PRINCIPAL COMPONENT SCORES (DIETARY PATTERNS)			
PC 1	7.01	-4.16	4.63
median	0.01	0.01	0.01
mean±SD	2.61e-16 ±1.84	2.61e-16 ±1.84	2.61e-16 ±1.84
PC 2	-2.28	-0.74	1.14
median	0.3	0.3	0.3
mean±SD	-2.3e-17 ±1.51	-2.3e-17 ±1.51	-2.3e-17 ±1.51
PC 3	2.7	4.81	-1.69
median	-0.18	-0.18	-0.18
mean±SD	-3.48e-16 ±1.43	-3.48e-16 ±1.43	-3.48e-16 ±1.43
PC 4	-0.23	2.33	3.37
median	-0.02	-0.02	-0.02
mean±SD	1.49e-16 ±1.16	1.49e-16 ±1.16	1.49e-16 ±1.16
PC 5	-1.05	0.29	-0.34
median	-0.08	-0.08	-0.08
mean±SD	1.3e-16 ±1.11	1.3e-16 ±1.11	1.3e-16 ±1.11

eTable 11B. Description of outliers that corresponded to an implausible consumption in PRIMM-NL. Table shows dietary intake of these individuals in comparison to the median and mean (SD) of the PRIMMNL cohort. Abbreviations: BMI, body mass index, BMR, basal metabolic rate; freq/day, frequencies per day; PC; principal component; aMED, alternate Mediterranean diet score; original PDI, original plant-based diet index; further distinguished into: hPDI, healthy plant-based diet index, and uPDI, unhealthy plant-based diet index.

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