

Dietary Patterns Associated with Diabetes in an Older Population from Southern Italy Using an Unsupervised Learning Approach

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Table S1. Concordance of the single foods in the questionnaire and the food grouping used in the analyses.

Final Food Groups		Single Foods from Questionnaire
1	DAIRY	Latte intero (<i>whole-fat milk</i>), Scamorza-Caciottina fresca-Stracchino-Fontina (semi-seasoned italian cheese), Bel Paese-Gorgonzola (italian blue cheese), Provolone-Caciocavallo (seasoned italian cheese), Grana-Parmigiano, Svizzero (<i>swiss cheese</i>), Pecorino-Vacchino (<i>goat cheese, cow cheese</i>), Formaggino, (<i>cheese spread</i>), Mozzarella (<i>mozzarella cheese</i>), Gelato (<i>ice cream</i>), Yogurt
2	LOW FAT DAIRY	Latte scremato–parzialmente scremato (<i>skimmed and semi-skimmed milk</i>), Ricotta (<i>cottage cheese</i>)
3	EGGS	Uova (<i>eggs</i>)
4	WHITE MEAT	Pollo (<i>chicken</i>), Coniglio (<i>rabbit</i>)
5	RED MEAT	Vitello (<i>veal</i>), Cavallo (<i>horse</i>), Maiale (<i>Pork</i>), Fegato (<i>liver</i>), Agnello (<i>lamb</i>)
6	PROCESSED MEAT	Salsiccia fresca (<i>fresh sausages</i>), Prosciutto crudo (<i>raw ham</i>), Mortadella (a typical italian cured meat), Prosciutto cotto (<i>ham</i>), Salame (<i>salami</i>)
7	FISH	Sogliola-Orata-Dentice-Spigola-Cernia (<i>sole, sea bream, snapper, sea bass, grouper</i>), Merluzzo-Razza-Palombo (<i>codfish, stingray, dogfish</i>), Triglia-Cefalo-Sgombro (<i>goatfish, mullet, mackerel</i>), Acciughe-Sarde (<i>anchovies, sardines</i>), Tonno sott’olio (<i>tuna in oil</i>)
8	SEAFOOD/SHELLFISH	Polpo-Seppie-Calamari-Gamberi (<i>octopus, cuttlefish, squid, prawns</i>), Cozze-Altri frutti di mare (<i>mussels, other seafoods</i>)
9	LEAFY VEGETABLES	Spinaci (<i>spinach</i>), Bietole-Cicorie (<i>chard, chicory</i>), Insalata (<i>salad</i>)
10	FRUITING VEGETABLES	Pomodori (<i>tomatoes</i>), Zucchine-Melanzane (<i>zucchini, eggplants</i>), Peperoni (<i>peppers</i>), Carciofi (<i>artichokes</i>) Cetrioli-cocomeri (<i>cucumbers</i>)

11	ROOT VEGETABLES	Carote (<i>carrots</i>)
12	OTHER VEGETABLES	Minestrone (<i>vegetable soup</i>), Cavoli–Cavolfiori–Cime di Rape–Rape (<i>cabbage, cauliflower, broccoli, green turnips</i>), Finocchi–Sedano (<i>fennels, celery</i>)
13	LEGUMES	Ceci - Lenticchie–Fagioli (<i>chickpeas, lentils, beans</i>), Piselli (<i>peas</i>), Fagiolini (<i>green beans</i>), Fave con Verdura (<i>broad beans with vegetables</i>)
14	POTATOES	Patate (<i>potatoes</i>)
15	FRUITS	Arance–Mandarini–Pompelmi (<i>oranges, tangerines, grapefruits</i>), Pesche (<i>peaches</i>), Fichi (<i>figs</i>), Albicocche (<i>apricots</i>), Uva (<i>grapes</i>), Anguria (<i>watermelon</i>), Melone giallo (<i>melon</i>), Mele–Pere (<i>apples, pears</i>), Kiwi, Ciliege (<i>cherries</i>), Banane
16	NUTS	Frutta secca (<i>nuts</i>)
17	GRAINS	Pane (<i>bread</i>), Pasta asciutta (<i>pasta</i>), Riso o risotti (<i>rice or risotti</i>), Pastina o riso in brodo (<i>pasta or rice in broth</i>)
18	OLIVES AND VEGETABLE OIL	Olive da tavola (<i>olives</i>), Olio di oliva (<i>olive oil</i>)
19	COOKING EDIBLE FATS	Olio di semi (<i>seed oil</i>), Olio di oliva per frittura (<i>olive oil for frying</i>), Olio di semi per frittura (<i>seeds oil for frying</i>), Olio di oliva per cucinare (<i>olive oil for cooking</i>), Olio di semi per cucinare (<i>seeds oil for cooking</i>), Burro (<i>butter</i>), Margarina (<i>margarine</i>), Burro per frittura (<i>butter for frying</i>), Margarina per frittura (<i>margarine for frying</i>), Burro per cucinare (<i>butter for cooking</i>), Margarina per cucinare (<i>margarine for cooking</i>)
20	SWEETS	Caramelle (<i>sweets</i>), Cioccolata (<i>chocolate</i>), Pasticceria (<i>pastries</i>), Biscotti–Paste secche (<i>cookies, biscuits</i>)
21	SUGARY	Zucchero (<i>sugar</i>), Frutta sciroppata (<i>fruit in syrup</i>)
22	JUICES	Succhi di frutta (<i>fruit juice</i>)
23	CALORIC DRINKS	Coca Cola–Aranciata–Chinotto (<i>coke, orange juice, chinotto</i>)
24	READY TO EAT DISH	Pizza, Focaccia (a typical Apulian bakery product)
25	COFFEE	Caffè (<i>coffee</i>), Caffè d'orzo (<i>barley coffee</i>)
26	WINE	Vino (<i>wine</i>)
27	BEER	Birra (<i>beer</i>)
28	SPIRITS	Liquore (<i>liquor</i>)
29	WATER	Acqua (<i>water</i>)