## Supplemental table S1. Composition of the 20 food groups

| Food group | Food items |
| :---: | :---: |
| Rice | Cooked well-milled rice, cooked rice with barley, cooked rice with other cereals, parched cereal powder, rice cakes (plain rod shape), other rice cakes, cereals |
| Noodles | Ramen, noodles with soup, chajangmyon, buckwheat vermicelli/buckwheat noodle, dumpling |
| Bread | Loaf bread, bread with small red beans, other breads, pizza/fast food, cakes |
| Sugar | Snacks, candy/chocolate, coffee sugar, coffee cream |
| Oil and fat | Butter/margarine |
| Potatoes | Potatoes, sweet potatoes, starch vermicelli, starch jelly |
| Soybean | Soybean, tofu, stew with soybean pastes, soybean milk |
| Nuts and seeds | Nuts |
| Kimchi | Kimchi, Korean cabbage, kakduki/small radish kimchi, kimchi with liquid, other kimchi (green onion/kodulbbagi/mustard leaves), pickles |
| Vegetables | Green pepper, red pepper leaves, spinach, lettuce, perilla leaf, leek/water dropwort, greenyellow vegetables, radish/salted radish, doraji/deoduck (kinds of white root), onion, cabbages, cucumber, bean sprouts, carrot, pumpkin gruel/pumpkin juice, young pumpkin, vegetable juice, bracken/sweet potato stalk, tomato/tomato juice |
| Mushrooms | Oyster mushroom, other mushrooms |
| Fruit | Persimmon, dried persimmon, tangerine, muskmelon/melon, banana, pear, apple/apple juice, orange/orange juice, watermelon, peach/plum, strawberry, grape/grape juice |
| Meat | Pan-roast pork, pork belly, braised pork, pan-roast beef ribs, thick beef soup/hard-boiled beef ribs, chicken/chicken leg/chicken wing, ham/sausage, dog meat, edible viscera |
| Eggs | Eggs |
| Fish | Sushi, hair tail, eel, yellow croaker, Alaska pollack, mackerel/Pacific saury/Spanish mackerel, dried anchovy |
| Shellfish | Cuttlefish/octopus, tuna, canned, fish paste/crab flavored, crab, clam (small ark shell/little neck clam/clam meat), oyster, shrimp |
| Salted seafood | Salt-fermented seafood (fish, shrimp, etc.) |
| Seaweeds | Laver, kelp/sea mustard |
| Dairy products | Milk, yoghurt, ice cream, cheese |
| Drinks | Carbonated drinks, coffee, green tea, sikhae, citron tea |

Supplemental table S2. Criteria for subgrouping of daily intake (g/day) of the 20 food groups $\dagger$

| Food group | Q1 | Q 2 | Q 3 | Q 4 | Q 5 |
| :--- | :---: | :---: | :---: | :---: | :---: |
| Rice | $<547.7$ | $547.7 \leq-<647.9$ | $647.9 \leq-<712.7$ | $712.7 \leq-<778.2$ | $\geq 778.2$ |
| Noodles | $<29.8$ | $29.8 \leq-<51.7$ | $51.7 \leq-<75.9$ | $75.9 \leq-<112.8$ | $\geq 112.8$ |
| Bread | $<1.8$ | $1.8 \leq-<7.4$ | $7.4 \leq-<12.4$ | $12.4 \leq-<23.4$ | $\geq 23.4$ |
| Sugar | $<3.6$ | $3.6 \leq-<7.7$ | $7.7 \leq-<13.3$ | $13.3 \leq-<23.2$ | $\geq 23.2$ |
| Oil and fat | 0 | $0<-<0.003$ | $0.003 \leq-<0.02$ | $0.02 \leq-<0.04$ | $\geq 0.04$ |
| Potatoes | $<6.8$ | $6.8 \leq-<13.0$ | $13.0 \leq-<20.2$ | $20.2 \leq-<33.7$ | $\geq 33.7$ |
| Soybean | $<16.2$ | $16.2 \leq-<26.1$ | $26.1 \leq-<37.7$ | $37.7 \leq-<58.6$ | $\geq 58.6$ |
| Nuts and seeds | 0 | $0<-<0.2$ | $0.2 \leq-<0.4$ | $0.4 \leq-<0.8$ | $\geq 0.8$ |
| Kimchi | $<98.3$ | $98.3 \leq-<152.1$ | $152.1 \leq-<199.3$ | $199.3 \leq-<289.7$ | $\geq 289.7$ |
| Vegetables | $<65.8$ | $65.8 \leq-<93.5$ | $93.5 \leq-<122.8$ | $122.8 \leq-<172.3$ | $\geq 172.3$ |
| Mushrooms | $<1.4$ | $1.4 \leq-<3.3$ | $3.3 \leq-<6.3$ | $6.3 \leq-<12.9$ | $\geq 12.9$ |
| Fruit | $<97.1$ | $97.1 \leq-<172.2$ | $172.2 \leq-<247.8$ | $247.8 \leq-<383.1$ | $\geq 383.1$ |
| Meat | $<26.3$ | $26.3 \leq-<41.7$ | $41.7 \leq-<58.3$ | $58.3 \leq-<83.7$ | $\geq 83.7$ |
| Eggs | $<2.6$ | $2.6 \leq-<6.2$ | $6.2 \leq-<11.0$ | $11.0 \leq-<21.3$ | $\geq 21.3$ |
| Fish | $<11.4$ | $11.4 \leq-<18.4$ | $18.4 \leq-<26.1$ | $26.1 \leq-<40.5$ | $\geq 40.5$ |
| Shellfish | $<3.7$ | $3.7 \leq-<7.3$ | $7.3 \leq-<11.6$ | $11.6 \leq-<18.8$ | $\geq 18.8$ |
| Salted seafood | 0 | $0<-<0.5$ | $0.5 \leq-<1.0$ | $1.0 \leq-<2.6$ | $\geq 2.6$ |
| Seaweeds | $<0.7$ | $0.7 \leq-<1.2$ | $1.2 \leq-<1.8$ | $1.8 \leq-<2.8$ | $\geq 2.8$ |
| Dairy products | $<21.9$ | $21.9 \leq-<51.5$ | $51.5 \leq-<103.4$ | $103.4 \leq-<202.8$ | $\geq 202.8$ |
| Drinks | $<17.8$ | $17.8 \leq-<36.4$ | $36.4 \leq-<62.4$ | $62.4 \leq-<125.3$ | $\geq 125.3$ |
| Q: Qila |  |  |  |  |  |

Q; Quintiles
$\dagger$ The average daily consumption was estimated after controlling for total energy using the residual method.

Supplemental table S3. Average daily intakes (g) of the 20 food groups $\dagger$

| Food group <br> (g/day) | Total |  | Without incident HTN |  | With incident HTN |  |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Mean | S.D | Mean | S.D | Mean | S.D |
| Rice | 674.4 | 183.1 | 669.9 | 180.2 | 695.0 | 194.8 |
| Noodles | 76.7 | 76.6 | 76.7 | 73.5 | 76.4 | 89.3 |
| Bread | 15.4 | 25.2 | 15.8 | 25.7 | 13.4 | 22.3 |
| Sugar | 14.1 | 15.4 | 14.3 | 15.5 | 13.5 | 14.8 |
| Oil and fat | 0.1 | 0.4 | 0.1 | 0.4 | 0.1 | 0.4 |
| Potatoes | 22.9 | 27.9 | 23.0 | 28.2 | 22.3 | 26.4 |
| Soybean | 41.4 | 43.6 | 41.6 | 44.0 | 40.8 | 41.8 |
| Nuts and seeds | 0.8 | 2.5 | 0.8 | 2.6 | 0.7 | 2.2 |
| Kimchi | 202.9 | 139.6 | 202.7 | 139.3 | 203.8 | 141.1 |
| Vegetables | 128.0 | 109.1 | 128.2 | 110.4 | 127.0 | 103.3 |
| Mushrooms | 7.9 | 11.5 | 8.0 | 11.6 | 7.5 | 10.9 |
| Fruit | 266.1 | 279.3 | 266.8 | 280.1 | 263.2 | 275.7 |
| Meat | 57.1 | 48.2 | 58.2 | 48.2 | 51.7 | 48.0 |
| Eggs | 12.5 | 15.2 | 12.7 | 15.4 | 11.6 | 14.4 |
| Fish | 27.5 | 28.2 | 27.6 | 28.8 | 27.0 | 25.8 |
| Shellfish | 12.4 | 15.4 | 12.5 | 15.4 | 12.0 | 15.5 |
| Salted seafood | 2.0 | 4.8 | 1.9 | 4.7 | 2.2 | 5.2 |
| Seaweeds | 1.9 | 1.9 | 1.9 | 1.9 | 1.8 | 1.8 |
| Dairy products | 110.5 | 127.3 | 112.0 | 128.2 | 103.4 | 122.8 |
| Drinks | 77.4 | 102.2 | 77.6 | 103.1 | 76.2 | 98.0 |
| Total energy (kcal) | 1952.8 | 620.0 | 1951.2 | 617.7 | 1960.4 | 630.4 |
| Carbohydrate $(\%)$ | 70.9 | 6.9 | 70.7 | 7.0 | 71.6 | 6.6 |
| Protein (\%) | 13.5 | 2.4 | 13.5 | 2.4 | 13.4 | 2.3 |
| Fat (\%) | 14.6 | 5.3 | 14.7 | 5.4 | 13.9 | 5.2 |
| SD |  |  |  |  |  |  |

SD, standard deviation, HTN, hypertension
$\dagger$ The average daily consumption was estimated after controlling for total energy using the residual method.

