Supplementary Materials: The following are available online at www.mdpi.com/xxx/s1, **Table A1.** Un-processed and Processed vs. Ultra-processed Food groups, Figure S1. The proportional caloric intake of UPFs in the total diet and within food groups; **Table A2**. The association between high UPF intake (≥44.8% of total kcal) and lifestyle characteristics; **Table A3**. The adjusted association between high UPF intake from food groups, and colorectal adenoma as compared to controls, stratified by smoking status

 Table 1. Un-processed and Processed vs. Ultra-processed Food groups.

Unprocessed and processed	Ultra-processed				
Bread, pastries and starch					
White bread	Diet bread with fiber				
Black bread	Diet white bread				
Whole wheat bread	Crackers				
Pitta bread	Cornflakes				
Rice pasta	Pizza				
Semolina	Burekas				
Baked or boiled potato	Malawach				
	Snacks				
	Chocolate roll cake				
	Busquets and bought cookies				
	Waffle				
	Cookies				
	Milk chocolate				
Home-made cake	Chocolate bar				
Jam	Chocolate spread				
Dried fruit	Cream ice cream				
	Non-dairy ice cream				
	Energy bar				
	Diet energy bar				
	Salty snacks				
	Potato chips				
F	Beverages				
	Sugar sweetened beverages				
Fresh fruit juice	Diet sugar sweetened beverages				
Fresh carrot juice	Processed fruit juice				
Soda water	Root beer				
Green tea	Iced tea				
Black tea	Flavored water				
Water	Iced coffee				
	Diet iced tea				
Oils	and spreads				
Olives					
Olive oil					
Canola oil	Margarine				
Soy oil	Bought Humus paste				
Corn oil	Bought tachina paste				
Sunflower oil	Bought cabbage carrot mayonnaise salad				
Nuts					
Titalo	Dairy				
Milk 1-3% fat	Milk beverages				
Yogurt unsweetened	Sweetened yogurt and dairy products				
Cream cheese	Diet sweetened yogurt				
Sour cream	Chadder and yellow cheese				
Butter	chader and yellow cheese				
	t poultry fish				
Beef steak, roast, ground meat produc					
Internal organs of beef and chicken	Beef hamburger				
matrial organis of occi and chicken	Deer Hamburger				

Unprocessed and processed	Ultra-processed
Chicken breast or leg cooked or fried	Sausage, cold cuts, pastrami, salami
Lamb	Preserved meat
Pork	Meat substitutes
Duck	
Fresh fish	
Salted fish	
Canned tuna or sardines	

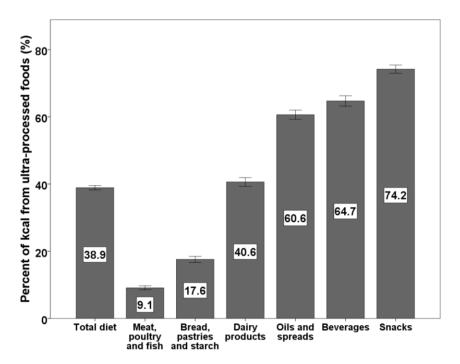


Figure 1. The proportional caloric intake of UPFs in the total diet and within food groups within the total study population.

Table 2. The association between high UPF intake (≥44.8% of total kcal) and lifestyle characteristics.

	UPF intake ≤30.41% of total kcal (n=214)	UPF intake 30.42-44.88 of total kcal (n=225)	UPF intake ≥44.89% of total kcal (n=213)	P
Age (years) (mean±std)	58.8±6.8	57.8±6.4	58.9±6.7	0.167
Gender (% male)	49.4	45.2	57.7	0.023
Smoking a (%)	50.2	51.3	58.1	0.180
Obesity b (%)	27.3	27.9	33.9	0.228
Physical inactivity c (%)	43.4	44.5	44.6	0.958
Healthy diet index ^d (%)	53.7	45.2	46.2	0.136
Caloric intake (Kcal/day)	1883±628	2032±680	2218±735	<0.001
Protein (% of total kcal)	20.0±4.6	18.2±3.9	16.3±4.1	<0.001
Fat (% of total kcal)	36.6±6.6	35.8±6.0	36.3±7.0	0.427
SFA (% of total kcal)	12.1±3.5	12.7±4.1	12.3±3.6	0.046
Carbohydrates (% of total kcal)	39.4±8.4	42.3±7.8	44.1±9.2	<0.001
Fiber (gr/day)	22.4±10.6	24.2±13.0	23.4±11.9	0.260
Sodium (mg/day)	2745±1027	2750±979	2842±1053	0.516
Aspirin use (%)	23.8	27.0	31.2	0.200

 $^{^{\}rm a}$ Smoking is defined as ever (past/present) smoking; $^{\rm b}$ Obesity is defined as BMI>30 kg/m²; $^{\rm c}$ Physical inactivity – Reported no intentional exercise or less than 20 min/ week of exercise which leads to increased heart rate and/or sweating; $^{\rm d}$ A healthy dietary index was defined if participants reported consuming at least five of the American Heart Association (AHA) healthy diet components.

Table 3. The adjusted association between high UPF intake from food groups, and colorectal adenoma as compared to controls, stratified by smoking status.

	Total study population		Never smokers		Smokers	
	Cases (n=294)/ Controls (n=358)	OR (95%CI) P	Cases (n=121)/ Controls (n=194)	OR (95%CI) P	Cases (n=173)/ Controls (n=164)	OR (95%CI) P
		Bread, pastr	ies and starch			
1 st tertile (≤2.03% UPF kcal/group kcal)	98/117	Ref.	36/59	Ref.	62/58	Ref.
2 nd tertile (2.04-19.73% UPF kcal/group kcal)	102/121	1.00 (0.66- 1.52) 0.976	47/72	1.21 (0.66- 2.21) 0.522	55/49	0.85 (0.46- 1.55) 0.604
3 rd tertile (≥19.74% UPF kcal/group kcal)	94/120	1.05 (0.69- 1.60) 0.799	38/63	1.13 (0.61- 2.11) 0.687	56/57	0.99 (0.55- 1.78) 0.978
		Sna	acks			
1 st tertile (≤71.37% UPF kcal/group kcal)	86/120	Ref.	38/60	Ref.	48/60	Ref.
2 nd tertile (71.38-94.90% UPF kcal/group kcal)	98/142	0.99 (0.65- 1.52) 0.998	42/85	0.86 (0.47- 1.55) 0.626	56/57	1.19 (0.64- 2.23) 0.575
3 rd tertile (≥94.91% UPF kcal/group kcal)	110/96	1.63 (1.06- 2.49) 0.023	41/49	1.29 (0.68- 2.42) 0.425	69/47	2.08 (1.15- 3.77) 0.015
		Beve	rages			
1 st tertile	84/131	Ref.	35/77	Ref.	49/54	Ref.

	Total study population		Never smokers		Smokers	
	Cases (n=294)/ Controls (n=358)	OR (95%CI) P	Cases (n=121)/ Controls (n=194)	OR (95%CI) P	Cases (n=173)/ Controls (n=164)	OR (95%CI) P
(≤50.0% UPF kcal/group kcal)						
2 nd tertile (50.01-95.83% UPF kcal/group kcal)	111/124	1.26 (0.82- 1.94) 0.274	48/69	1.26 (0.68- 2.31) 0.454	63/55	1.33 (0.71- 2.52) 0.366
3 rd tertile (≥95.84% UPF kcal/group kcal)	99/103	1.34 (0.88- 2.05) 0.164	38/48	1.54 (0.82- 2.89) 0.172	61/55	1.14 (0.64- 2.05) 0.638
		Oils and	l spreads			
1 st tertile (≤49.51% UPF kcal/group kcal)	81/142	Ref.	36/82	Ref.	45/60	Ref.
2 nd tertile (49.52-85.22% UPF kcal/group kcal)	104/126	1.40 (0.92- 2.13) 0.108	38/66	1.25 (0.68- 2.30) 0.468	66/60	1.52 (0.84- 2.74) 0.161
3 rd tertile (≥85.23% UPF kcal/group kcal)	109/90	2.20 (1.42- 3.40) <0.001	47/46	2.49 (1.33- 4.64) 0.004	62/44	2.99 (1.07- 3.71) 0.029
		Da	niry			
1 st tertile (≤17.94% UPF kcal/group kcal)	79/133	Ref.	35/66	Ref.	44/67	Ref.
2 nd tertile (17.95-53.23% UPF kcal/group kcal)	107/127	1.61 (1.06- 2.46) 0.025	47/75	1.48 (0.81- 2.70) 0.195	60/52	1.79 (0.98- 3.27) 0.056
3 rd tertile (≥53.24% UPF kcal/group kcal)	108/98	1.92 (1.26- 2.93) 0.002	39/53	1.47 (0.79- 2.75) 0.219	69/45	2.44 (1.36- 4.36) 0.003
1 st tertile		Meat, poul	try and fish			
1 [™] tertile (≤0.78% UPF kcal/group kcal)	95/137	Ref.	47/75	Ref.	48/62	Ref.
2 nd tertile (0.79-8.45% UPF kcal/group kcal)	102/117	1.19 (0.79- 1.79) 0.390	38/63	0.90 (0.50- 1.61) 0.726	64/54	1.53 (0.86- 2.73) 0.147
3 rd tertile (≥8.46% UPF kcal/group kcal)	97/104	1.23 (0.80- 1.87) 0.332	36/56	1.05 (0.57- 1.95) 0.864	61/48	1.39 (0.77- 2.52) 0.270

UPF intake was categorized as tertiles of the proportional caloric intake of UPFs from total caloric intake within each food group. The 3^{rd} and 2^{nd} tertiles were compared to the 1^{st} tertile. ORs are adjusted **for** age, gender, BMI, total kcal, aspirin, use, and indication for colonoscopy.