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Clin Nutr. 2020 39(1):185-191

Laclaustra M, et al.

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Please cite this article as:

Laclaustra M, Rodriguez-Artalejo F, Guallar-Castillon P, Banegas JR, Graciani A, Garcia-Esquinas E, Lopez-Garcia E.

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Clin Nutr. 2020 39(1):185-191

doi: 10.1016/j.clnu.2019.01.013.

Accepted Manuscript

The inflammatory potential of diet is related to incident frailty and slow walking in older adults

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PII: S0261-5614(19)30031-7

DOI: https://doi.org/10.1016/j.clnu.2019.01.013

Reference: YCLNU 3752

To appear in: Clinical Nutrition

Received Date: 21 December 2017
Revised Date: 31 December 2018
Accepted Date: 13 January 2019

Please cite this article as: Laclaustra M, Rodriguez-Artalejo F, Guallar-Castillon P, Banegas JR, Graciani A, Garcia-Esquinas E, Lopez-Garcia E, The inflammatory potential of diet is related to incident frailty and slow walking in older adults, *Clinical Nutrition*, https://doi.org/10.1016/j.clnu.2019.01.013.

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1 2	The inflammatory potential of diet is related to incident frailty and slow walking in older adults
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39	This work was supported by FIS grants 16/609, 14/00009, and 13/0288 (Instituto de
40	Salud Carlos III, State Secretary of R+D+I, and co-funded by European Regional
41	Development Fund/European Social Fund "Investing in your future"), the FRAILOMIC
42	Initiative (FP7-HEALTH-2012-Proposal no. 305483-2), the ATHLOS project (EU
43	H2020- Project ID: 635316) and the JPI HDHL (SALAMANDER project).
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45	ABSTRACT
46	BACKGROUND: Certain foods and dietary patterns have been associated with both
47	inflammation and frailty. As chronic inflammation may play a role in frailty and
48	disability, we examined the association of the inflammatory potential of diet with these
49	outcomes.
50	METHODS: Data were taken from 1948 community-dwelling individuals ≥60 years old
51	from the Seniors-ENRICA cohort, who were recruited in 2008-2010 and followed-up
52	through 2012. Baseline diet data, obtained with a validated diet history, was used to
53	calculate Shivappa's Dietary Inflammatory Index (DII), an "a priori" pattern score
54	which is based on known associations of foods and nutrients with inflammation, and
55	Tabung's Empirical Dietary Inflammatory Index (EDII), an "a posteriori" pattern score
56	which was statistically derived from an epidemiological study. At follow-up, incident
57	frailty was assessed with Fried's criteria, and incident limitation in instrumental
58	activities of daily living (IADL) with the Lawton-Brody index. Statistical analyses were
59	performed with logistic regression, and adjusted for the main confounders.
50	RESULTS: Compared with individuals in the lowest tertile of DII, those in the highest
51	tertile showed higher risk of frailty (odds ratio [OR] 2.48; 95% confidence interval [CI]:
52	1.42, 4.44, p-trend=0.001) and IADL disability (OR: 1.96; 95% CI: 1.03, 3.86, p-
53	trend=0.035). By contrast, EDII did not show an association with these outcomes. The
54	DII score was associated with slow gait speed, both as a low score in the Short Physical
65	Performance Battery test (OR: 1.82; 95% CI: 1.27, 2.62, p-trend=0.001) and as a
56	positive Fried's criterion (OR: 1.64; 95% CI: 1.08, 2.51, p-trend=0.021), which use
67	different thresholds.
58	CONCLUSIONS: DII predicted frailty and IADL while EDII did not. DII is able to
59	measure diet healthiness in terms of physical decline in addition to avoidance of
70	inflammation.

Keywords: Frailty, Dietary patterns, Inflammation, Disability, Cohort



72	INTRODUCTION
73	Ageing is associated with progressive limitations in physical functioning and with
74	disability. The frailty syndrome[1] is a criteria-based condition which heralds the
75	disability process, and identifies older adults with increased risk of death,
76	hospitalization and falls[2]. Lifestyle, in particular physical activity and diet, has strong
77	influence on the aging process[3]. In particular, diet[4], studied as specific foods and
78	nutrients[4,5] or as patterns[6-8] has been associated with the risk of frailty and
79	disability in older adults.
80	Chronic inflammation may play a role in the pathophysiology of frailty, although
81	further research should still clarify the actual mechanisms[9]. Shivappa et al. proposed
82	the dietary inflammatory index (DII), which captures a priori-defined dietary patterns
83	linked to higher inflammatory markers, based on published evidence[10] and thus can
84	be used to link diet and inflammation. Very recently, an empirical (a posteriori) dietary
85	inflammatory index (EDII) has been developed using prospective data from the large
86	Nurses' Health Study[11]. DII has demonstrated association with several diseases,
87	including those leading world mortality and morbidity: cardiovascular diseases[12,13],
88	which share risk factors with frailty, and cancer[14], but also metabolic syndrome[15]
89	and depression[16] among others. Only a previous article has examined the association
90	between an inflammatory index and the risk of frailty[17] and none has assessed the
91	association with disability. As both indices differ in the way they were developed it is
92	possible that their information is not equivalent and it would be worth analyzing the
93	association of both with aging-related outcomes.

94	Thus, we hypothesized that inflammatory dietary patterns are associated with higher
95	risk of frailty and disability, and we tested this hypothesis with data from the Seniors-
96	ENRICA cohort of older adults in Spain.

METHODS

Study design and participants

The Seniors-ENRICA study is a cohort of 2614 community-dwelling individuals aged 60 years or older, who were recruited between 2008 and 2010 and have been followed-up through 2012[18]. Among survivors (n=2519), we excluded 9 participants with dementia or Alzheimer disease at baseline, 12 with missing data on diet, and 550 on questionnaires or function tests, for a final sample size of 1948 (See Flowchart). At baseline, physical and laboratory examinations, a frailty assessment, and several health questionnaires, including a diet history and a Lawton and Brody scale, were performed. At follow-up, the same procedures were repeated with the addition of some others like the Short Physical Performance Battery (SPPB). This study describes the longitudinal association of baseline dietary inflammatory indices with aging-related outcomes: a reduced physical performance, frailty, and disability. Specific exclusions to select participants at risk for each analysis are described below, in the statistical analyses section (see Flowchart). Informed consent in writing was obtained from all participants, and the study was approved by the Clinical Research Ethics Committee of the *La Paz* University Hospital in Madrid.

Exposure measurements: Diet and inflammatory dietary indices

A computer-based diet history was used to collect the participant's regular diet. The interview collected information from 880 different foods and the nutrient intake from them is calculated using Spanish food composition tables. This diet history is

118 validated[19] and provides an estimate in daily grams of foods and nutrients that represents the average intake during a year. 119 120 To assess the inflammatory components of diet, we used the DII and EDII. The DII was calculated according to Shivappa's procedure [10]. In brief, 32 (see list on appendix) of 121 122 the possible 45 items (daily amounts of food or nutrients) were normalized using the 123 world averages and standard deviations provided in the procedure [10]. Those values 124 were then converted to centered percentile scores that were subsequently multiplied by 125 each provided parameter factor ("food parameter effect score")[10]. The sum of the 32 values resulted in a DII score for each participant. A higher DII score indicates a greater 126 127 diet's inflammatory component. 128 EDII calculation was based on 18 food groups (see list on appendix), ascertained as 129 daily portions[11]. We summed daily intake of foods in each of the 18 groups, and then 130 converted the values to portions by dividing them for a group-specific portion size. Group values were multiplied by the group-specific inflammatory coefficient[11] and 131 132 summed together. Finally, we substracted the mean of these values and divided it by their standard deviation to compute a standardized score. The higher the EDII score the 133 134 higher the inflammatory component of diet. 135 Outcome measurements: Low physical performance, frailty, and disability In each participant, to asses a reduced physical performance, we used the Short Physical 136 Performance Battery (SPPB) to evaluate lower extremity function[20]. The SPPB 137 138 includes three component tests performed in order: 1) Balance: the capacity of holding a 139 standing position with three hierarchical dispositions of feet; 2) Gait speed, across 2.44 140 meters; 3) Chair stand, evaluating the capacity and time needed to rise from a chair five 141 times consecutively without using the arms[20]. A scale between 0 and 4, predefined for

142	each test, is used to score each component and the scores are subsequently summed
143	together (SPPB range 0-12). The standard cut-off score used to detect functional
144	limitation is \leq 9[21]. Additional analyses of each SPPB component were performed
145	using a cut-off <2, i.e., scores of 0 or 1. Such score in any single component implies that
146	the maximum sum could never exceed 9, i.e., SPPB≤9, even with a maximum score,
147	i.e., four, in the other two components.
148	The presence of three of the following five Fried criteria[22] was used to define frailty:
149	1) Exhaustion, identified with an affirmative response on any of the two following
150	questions from the Center for Epidemiologic Studies Depression Scale[23]: "I feel that
151	anything I do is a big effort" or "I feel that I cannot keep on doing things" at least 3-4
152	days a week; 2) Low physical activity, identified when self-reported walking was ≤ 2.5
153	h/week in men and ≤ 2 h/week in women[24]; 3) Slow gait speed, considered as the
154	lowest cohort-specific quintile in the 2.44 meters walking speed test of the SPPB,
155	adjusted for sex and height[20].; 4) Unintentional weight loss, when ≥ 4.5 kg of body
156	weight was lost in the preceding year; 5) Muscle weakness, when grip strength
157	measured with a Jamar dynamometer (highest of two consecutive measurements in the
158	dominant hand) and adjusted for sex and body mass index (BMI) was in the cohort-
159	specific lowest quintile[25].
160	Louiser and Durdy cools was used to access disability in instrumental activities of daily
160	Lawton and Brody scale was used to assess disability in instrumental activities of daily
161	living (IADL)[26]. It includes questions about the ability for shopping, phoning,
162	preparing meals, doing housework, laundry, using the transportation, taking medication,
163	and managing finances. Meals and housework questions were only considered for
164	women, because of Spanish cultural issues. A reported difficulty in any of the items
165	classified the participant as having disability.

Other variables

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Age, sex, education, smoking status, measured weight and height, from which body mass index (BMI) was calculated, diagnosed diseases, time spent watching TV, and leisure-time physical activity (using the EPIC cohort questionnaire) were collected during the baseline interview and physical exam using standard procedures. Also the MEDAS score[27] assessing conformance of dietary patterns to the Mediterranean diet was calculated.

Statistical analyses

Participants were classified in sex-specific tertiles for each dietary inflammatory index (cut-off values on Table 1 footnote). Logistic regression was used to estimate intertertile odds ratios (OR) and their 95% confidence interval (CI) using the first tertile (less inflammatory pattern) as reference. A trend significance test was performed considering the tertile assignation as numeric. Regression models were built with three levels of adjustment: Model 1 is adjusted for age, sex, and education; Model 2 is additionally adjusted for smoking status, BMI, energy intake, and diagnosed diseases; Model 3 is additionally adjusted for time spent watching TV and leisure-time physical activity. These were segregated from Model 2 because they can be considered either as confounders or as intermediate variables of the studied associations. Providing Model 2 and 3 separately allows interpreting the results from one or the other approach. Exclusion of participants exhibiting the target characteristic or a proxy at baseline was done separately for each outcome (see Flowchart), i.e., for analysis of each outcome, participants with it at baseline were considered not at risk and removed. Unfortunately, SPPB was not performed at baseline and participants were excluded from the analyses of incident reduced physical performance (measured at follow-up as low SPPB and low SPPB components) using as a proxy for baseline low physical performance an item

191	from a baseline questionnaire: answering "a lot" to the question "Does your current
192	health or fitness limit you for walking several blocks (a few hundred meters)?". Of these
193	participants excluded for having an affirmative baseline answer to that question, 80%
194	had low SPPB at follow-up. See the discussion section for an analysis of the
195	consequences of this approximation. Frail participants at baseline were excluded from
196	analyses of the development of frailty outcome. Only robust participants, i.e. without
197	any criteria, were considered at risk for the frailty components analysis. The Lawton
198	and Brody test at baseline was used to exclude participants with any difficulty already at
199	baseline from incident disability analyses. The number at risk for each subsample is
200	reported in the tables and in the Flowchart.
201	We performed as sensitivity analyses stratification by age (more or less than 70 y) and
202	by BMI (normal weight, overweight, or obesity).
203	RESULTS
204	At baseline, both inflammatory indices were higher in women, and in those with greater
205	BMI and TV watching time, those who suffered diabetes, and those who were less
206	adherent to Mediterranean dietary patterns. Inflammatory indices differed in the way
207	they were associated with age, level of education, and energy intake; among older, less
208	educated, and people with less caloric diets, DII was higher, but on the contrary, EDII
209	was lower. DII showed higher scores associated with performing less leisure-time
210	physical activity and with being current smoker, but EDII showed no association (Table
211	1).
212	A low (≤9) score in the SPPB at follow-up showed ORs above one for both DII and
213	EDII, but it did not reach statistical significance. Higher DII was associated with
214	increased risk of frailty (OR for the highest vs lowest tertile: 2.48, 95% CI 1.42, 4.44, p

215	for trend = 0.001) and IADL disability (OR: 1.96, 95% CI 1.03, 3.86, p for trend =
216	0.035) at follow-up, independently of age, sex, education, smoking status, BMI, energy
217	intake, diagnosed diseases, TV watching time, and leisure-time physical activity.
218	However, EDII did not show an association with the risk of frailty or IADL disability
219	(Table 2).
220	Additionally we examined the association of the DII or EDII with the components of
221	the SPPB and each frailty criterion. Higher scores on both indices were associated with
222	a low score in the gait speed SPPB test; specifically, the OR (95% CI) for the highest
223	versus lowest tertile was 1.82 (1.27, 2.62, p for trend = 0.001) for DII and 1.39 (0.99,
224	1.96, p for trend = 0.056) for EDII. The frailty criterion that showed a significant
225	association with DII was slowness, using a different threshold that the one used for
226	SPPB scoring, with OR 1.64 (95% CI 1.08, 2.51, p-trend = 0.021). Unintentional weight
227	loss also showed a tendency to be associated with DII, with OR 1.71 (0.97, 3.03, p-trend
228	= 0.059), but without reaching the level of significance. For completeness, the
229	associations of frailty components with EDII were studied but, as expected, no
230	association was found, consistently with the absence of a pattern of frailty across EDII
231	tertiles (Appendix Table 1).
232	Similar results were observed when analyses were stratified by age or BMI categories
233	(data not shown).
234	DISCUSSION
235	In this cohort of older adults followed up for 3 years, DII at baseline was associated
236	with later presence of slow walking speed. DII was associated with development of
237	frailty and of a positive Lawton and Brody test, indicating IADL disability.

238	Diet has been linked with both frailty[6,7,28] and inflammatory markers[10,29].
239	Nutritionally deficient diets, on the one hand, may accelerate musculoskeletal decline
240	through compromising protein synthesis, producing sarcopenia, and loss of muscle
241	strength. On the other hand, obesity is a condition that predicts future frailty[30,31],
242	probably favoring low physical activity and fatigue. Interestingly, not only specific
243	deficiencies or obesogenic diets affect future frailty; dietary patterns recognized for
244	providing protective health effects for several chronic diseases, such as the
245	Mediterranean diet, also confer protection against incident frailty[6].
246	Regular intake of several individual foods and nutrients, like vitamins, antioxidants, n-3
247	fatty acids, and alcohol, modify inflammatory markers[10]. Also the Mediterranean
248	dietary pattern is associated with reduced markers of inflammation[29]. Based on
249	published evidence, Shivappa et al.[10] developed DII, an a priori dietary pattern that
250	provides a quantitative assessment of the inflammatory potential of a particular diet. We
251	found that Shivappa's index predicts incident frailty and disability for IADL after
252	adjustment for confounders. A second index, EDII, has been developed as an a
253	posteriori dietary pattern applying reduced rank regression to Nurses' Health Study
254	data[11]. The selection of foods and their weighting in this index were tuned to capture
255	cytokine levels in that sample. EDII was not linked to the reduced physical
256	performance, frailty, or disability outcomes.
257	In our data DII and EDII also showed differing association with socio-demographics,
258	lifestyle, and other potential confounders, suggesting that they capture different
259	information from the analyzed diets. Our aim was to gather information on dietary
260	patterns that may affect healthy aging and to identify which index of dietary
261	inflammatory potential does capture better information of a relevant pattern. Our goal
262	was not to compare the indices in their capacity for detecting inflammation, which

should be addressed with other methods, including biological assessment of
inflammation. We propose some explanations for why association of the indices with
frailty differ. The indices are different in development, structure, and potential uses,
which could explain the distinct results, at least partially. DII is an index based mainly
on nutrients, minerals, and some condiments (usually consumed in small quantities and
supplying a minimum amount of energy), and as such, it requires more details in data
collection and availability of appropriate food composition tables. Due to the high
complexity of nutrient-based indices, they are used mainly in research. Nonetheless,
given that most nutrients and minerals considered are usually present in many foods,
when those nutrients are active principles, nutrient-based indices are able to capture
better the hidden relationship between diets and outcomes because they take into
account elementary components from the entire diet. In addition, DII is based in
previous knowledge of associations and their possible physiological pathways, and each
component of the index has already received attention in trying to explain the biological
plausibility of its association with inflammation. On the contrary, EDII is a food-based
index, in particular based on food groups. Indices of this kind are more suitable for
clinical use (screening, risk communication, and interventions) but they are more
difficult to be applied across countries and cultures because food components and their
relevance in the diet may vary substantially. Also, they are usually less sensitive to
small effects of active principles because foods, and food groups, may contain
antagonistic principles that partially neutralize each other. EDII was derived
statistically, and a common criticism on <i>a posteriori</i> indices is that they underperform
when ported from the population in which they were derived to other populations.
Furthermore, healthy or unhealthy aging is likely to depend on nutrients that act as

287	active principles, thus DII seems to capture better the underlying association than EDII
288	in which only food groups are considered.
289	Among the theories addressing frailty pathogenesis, chronic inflammation has been
290	proposed as a key underlying mechanism[32]. Several studies have shown increased
291	levels of interleukin-6 (IL-6) [33], C-reactive protein[34], and leukocytes[33] among
292	frail community-dwellers, as well as among frail residents in nursing homes and
293	assisted living facilities[35]. Thus, frailty could be considered an inflammatory status.
294	In the search for a pathophysiological explanation, proposed intermediate links between
295	chronic inflammation and frailty are muscular wasting, producing sarcopenia, endocrine
296	dysregulation including cortisol and the somatotropin axes, cardiovascular diseases, and
297	nutritional dysregulation with deficiency of micronutrients[32]. Nonetheless, these
298	theories have not been proven so far, and a recent meta-analysis of studies on the
299	prospective association between baseline C-reactive protein or interleukin-6 and frailty
300	rendered non-significant results after combining data of 3402 participants with a median
301	follow-up of 3 years[9]. Our results, in which inflammatory dietary patterns
302	significantly predict incident frailty, support the pathogenic implication of inflammatory
303	mechanisms in frailty.
304	In order to obtain a deeper insight of the aspects of physical decline which are most
305	affected by the inflammatory dietary patterns, we analyzed the components of the SPPB
306	and frailty. We found a significant association of DII with slow gait speed (which is a
307	component of SPPB and frailty, with different thresholds), and borderline significant
308	association of EDII with the gait speed component of the SPPB. Gait speed is the
309	objective physical performance test most associated with frailty diagnosis and it predicts
310	most endpoints that frailty predisposes to[36]: death, falls, disability, and
311	hospitalization. Slow gait alone is associated with a pro-inflammatory pattern of

cytokines[37], but a study of inflammatory and walking speed trajectories did not find
evidence of any interactive effect of them on mortality[38]. Again, cross-sectional
evidence of association between inflammation and gait speed is clear[39], but
longitudinal evidence suggests that a common cause, such as adiposity could be
responsible of the joint development of both[40]. We found a statistically significant
prospective association between inflammatory potential of diet and slowness. The kind
of diet represented by the DII and EDII could be responsible of producing both effects:
activating pro-inflammatory mechanisms and producing physical decline. In fact, both
DII and EDII were inversely associated with MEDAS, which measures adherence to a
Mediterranean diet, which is considered to be healthy and, as mentioned before,
associated with lower inflammation[29] and decreased frailty risk[6].
This study benefits from a prospective design, a detailed measurement of diet with a
validated instrument, as well as a reasonably large sample size. Outcome measurements
have been collected by trained staff undergoing a strict re-training schedule to ensure
homogeneity and objectivity. There are also some limitations in our analyses. First, only
32 of 45 Shivappa's items were available in our dietary data. Fortunately, DII was
conceived to be calculated with the amount of items available in each research context
and two thirds is around the fraction regularly used in other studies. Second, applying a
posteriori patterns (EDII) to populations other than that where they were developed can
bias associations towards the null. Third, differences in habitual diets across countries
may create heterogeneity on the foods providing the inflammatory or anti-inflammatory
effects; also some associations of the inflammatory dietary indices with socio-
demographic and lifestyle variables may vary across populations. In our analyses,
adjusting for these variables was used to control confounding but also to tackle with
those differences; however, we cannot rule out some residual confounding. The lack of

337 SPPB at baseline implies an incomplete exclusion of low SPPB prevalent cases for the 338 analysis. This could artificially show a spurious longitudinal association due to contamination from cross-sectional association but given that we do not find such 339 340 longitudinal association, even with the potential contamination, we believe that the 341 approximation does not affect the results reported. In conclusion, the different dietary inflammatory indices seem to capture non-342 343 overlapping information on the inflammatory characteristics of diet. Higher inflammatory potential of diet measured by DII but not EDII is associated with future 344 frailty and IADL disability. Our results provide additional evidence for the role of 345 346 inflammation on frailty, and shows that DII is able to measure diet healthiness in terms 347 of physical decline in addition to avoidance of inflammation. 348 **ACKNOWLEDGEMENTS** Dr. Laclaustra's research activity is funded by Agencia Aragonesa para la Investigación 349 350 y el Desarrollo (ARAID). This work was supported by FIS grants 16/609, 14/00009, and 13/0288 (Instituto de Salud Carlos III, State Secretary of R+D+I, and co-funded by 351 European Regional Development Fund/European Social Fund "Investing in your 352 353 future"), the FRAILOMIC Initiative (FP7-HEALTH-2012-Proposal no. 305483-2), the ATHLOS project (EU H2020- Project ID: 635316) and the JPI HDHL 354 355 (SALAMANDER project). The funding agencies had no role in the study design, data analysis, interpretation of results, manuscript preparation, or in the decision to submit 356 357 this manuscript for publication. 358 ML, FRA, and ELG designed research; ML conducted research; PGC, JRB, AG, EGE, and ELG collected data; FRA and JRB designed the initial cohort; ML and ELG 359 analyzed data; ML, FRA, and ELG drafted the manuscript; The rest of the authors 360

- 361 contributed important intellectual content to the final paper; ML had primary
- responsibility for final content. All authors read and approved the final manuscript.
- The authors have no potential conflicts of interest.



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FIGURE CAPTION

501 502 503 Flowchart: Steps sequence of participant exclusions to conform the analytic sample.



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Table 1. Characteristics of the study participants across sex-specific tertiles of the Dietary Inflammatory Indices

		Dietary Inflammatory Index (DII)				Empirical Dietary Inflammatory Index (EDII)			
	Overall	Tertile 1	Tertile 2	Tertile 3	P-trend	Tertile 1	Tertile 2	Tertile 3	P-trend
N	1948	650	648	650		650	648	650	_
Men	48.5	48.5	48.5	48.5	-	48.5	48.5	48.5	-
Age, y	68.4 (6.2)	67.7 (5.8)	68.1 (6.0)	69.4 (6.5)	< 0.001	69.1 (6.4)	68.3 (6.1)	67.8 (6.0)	< 0.001
Education									
Primary or less	52.9	49.2	50.2	59.4	< 0.001	52.6	56.0	50.2	0.374
Secondary	24.9	28.0	26.2	20.6	0.002	27.2	22.5	25.1	0.370
University	22.1	22.8	23.6	20.0	0.229	20.2	21.5	24.8	0.045
BMI, kg/m ²	28.5 (4.3)	28.2 (4.3)	28.5 (4.1)	28.7 (4.5)	0.042	28.2 (4.0)	28.2 (4.2)	29.1 (4.6)	< 0.001
Energy intake, kcal/d	2034.6 (572.8)	2285.4 (557.7)	2080.6 (521.2)	1737.8 (499.2)	< 0.001	1801.2 (507.0)	2001.9 (519.0)	2300.5 (576.6)	< 0.001
Time spent watching	17.7 (10.9)	16.9 (10.1)	17.2 (10.1)	19.2 (12.3)	< 0.001	17.0 (11.0)	17.9 (10.7)	18.2 (11.0)	0.049
TV,h/wk									
Leisure-time physical	22.0 (15.3)	23.1 (15.1)	21.7 (15.2)	21.1 (15.6)	0.021	22.4 (15.0)	22.4 (15.8)	21.1 (15.1)	0.118
activity, MET-h/wk									
MEDAS	7.2 (1.8)	8.2 (1.8)	6.9 (1.8)	6.5 (1.5)	< 0.001	7.6 (1.7)	7.2 (1.7)	6.7 (2.0)	< 0.001
Smoking status									
Current smoker	11.4	9.1	11.7	13.5	0.012	12.5	10.8	11.1	0.433
Former smoker	30.3	30.2	33.5	27.4	0.278	30.3	31.2	29.5	0.763
Never smoker	58.2	60.8	54.8	59.1	0.536	57.2	58.0	59.4	0.431
Diagnosed diseases				$\langle \rangle$					
Diabetes	15.0	12.0	14.4	18.6	0.001	12.3	13.7	18.9	0.001
Bronchitis or asthma	7.3	8.0	7.4	6.6	0.339	9.2	5.4	7.4	0.203
Cardiovascular disease	5.1	4.6	5.9	4.9	0.802	4.5	4.9	6.0	0.210
Osteo-muscular disease	47.7	49.2	46.8	47.2	0.470	48.8	45.5	48.9	0.956
Depression	7.8	7.2	7.1	9.1	0.215	6.9	7.3	9.2	0.122
Cancer	2.0	1.5	2.5	2.0	0.553	2.6	1.2	2.2	0.553

507 Data shown as percentage and mean (standard deviation). P values calculated from t-tests or Chi-squared-tests. Cut-off values for Dietary Inflammatory Index tertiles were -508 0.69 and 0.93 for men and -0.02 and 1.85 for women. Cut-off values for Empirical Dietary Inflammatory Index tertiles were -0.293 and 0.467 for men and -0.535 and 1.220 509 510 for women.

BMI, Body Mass Index, MET, metabolic equivalent, MEDAS, MEditerranean Diet Adherence Score (0-14) 511

Mean (standard deviations) and percentage (number) are reported for continuous and categorical variables respectively.

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	Dietar	y Inflammatory Inde	x (DII)		Empirical D	ietary Inflammatory	y Index (EDII)	
	Tertile 1	Tertile 2	Tertile 3	P-trend	Tertile 1	Tertile 2	Tertile 3	P-trend
Low physical performance (SPPB<=9), n/N	209/626	238/630	253/613	700/1869	235/626	215/620	250/623	700/1869
Model 1	Ref.	1.18	1.18	0.180	Ref.	0.92	1.29	0.040
		(0.92, 1.50)	(0.93, 1.51)		7	(0.72,1.17)	(1.01, 1.65)	
Model 2	Ref.	1.21	1.25	0.113	Ref.	0.93	1.18	0.243
		(0.94, 1.56)	(0.95, 1.65)			(0.72, 1.20)	(0.90, 1.55)	
Model 3	Ref.	1.19	1.22	0.159	Ref.	0.94	1.18	0.240
		(0.92, 1.53)	(0.92, 1.62)			(0.73, 1.21)	(0.90, 1.55)	
Frailty, n/N	25/641	35/640	67/634	127/1915	46/640	37/637	44/638	127/1915
Model 1	Ref.	1.33	2.30	< 0.001	Ref.	0.82	1.10	0.681
		(0.78, 2.30)	(1.43, 3.80)	7		(0.52, 1.31)	(0.71, 1.73)	
Model 2	Ref.	1.32	2.60	< 0.001	Ref.	0.85	0.84	0.502
		(0.76, 2.34)	(1.50, 4.61)			(0.52, 1.38)	(0.50, 1.41)	
Model 3	Ref.	1.33	2.48	0.001	Ref.	0.82	0.77	0.319
		(0.75, 2.37)	(1.42,4.44)			(0.50, 1.34)	(0.45, 1.30)	
IADL disability, n/N	17/605	22/591	42/572	81/1768	32/602	23/586	26/580	81/1768
Model 1	Ref.	1.26	2.21	0.005	Ref.	0.79	1.01	0.999
		(0.66, 2.45)	(1.24,4.07)			(0.45, 1.38)	(0.58, 1.75)	
Model 2	Ref.	1.22	2.03	0.026	Ref.	0.88	1.14	0.734
		(0.62, 2.41)	(1.07, 3.99)			(0.49, 1.56)	(0.61, 2.10)	
Model 3	Ref.	1.20	1.96	0.035	Ref.	0.87	1.10	0.796
		(0.62, 2.38)	(1.03, 3.86)			(0.48, 1.56)	(0.59, 2.05)	

518 n/N, number of cases/number at risk. SPPB, short physical performance battery. IADL, instrumental activities of daily living

Odds ratios and 95% confidence interval were estimated with logistic regression models with different levels of adjustment. Model 1 is adjusted for age, sex, and education;

Model 2 is additionally adjusted for smoking status, body mass index, energy intake, diagnosed diseases; Model 3 is additionally adjusted for time spent watching TV and

leisure-time physical activity. Trend is calculated with the tertile number as a continuous variable.

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Appendix

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Appendix Table 1. Odds ratios (95% Confidence Interval) for the association between Dietary Inflammatory Indices and the components of the Short Physical Performance Battery test and the Frailty criteria

527 Dietary Inflammatory Index (DII) Empirical Dietary Inflammatory Index (EDII) Tertile 1 Tertile 2 Tertile 3 P-trend Tertile 1 Tertile 2 Tertile 3 P-trend **Short Physical Performance Battery** Balance test score < 2, n/N 13/626 14/630 17/613 44/1869 15/620 14/623 44/1869 15/626 0.92 1.00 1.02 0.955 1.01 0.853 Model 3 Ref. Ref. (0.44, 2.26)(0.43, 2.45)(0.47, 2.20)(0.39, 2.15)Gait speed test < 2, n/N75/626 90/620 114/623 293/1869 100/630 118/613 293/1869 89/626 0.001 Model 3 Ref. 1.44 1.82 Ref. 1.09 1.39 0.056 (1.03, 2.01)(1.27, 2.62)(0.78, 1.51)(0.99, 1.96)188/630 553/1869 177/620 193/623 553/1869 Chair stand test < 2, n/N163/626 202/613 183/626 Model 3 Ref. 1.19 1.25 1.04 1.14 0.375 0.132 Ref. (0.91, 1.55)(0.93, 1.67)(0.80, 1.36)(0.86, 1.50)Frailty Exhaustion, n/N 38/550 46/519 51/494 135/1563 47/535 40/515 48/513 135/1563 0.249 Model 3 Ref. 1.27 1.35 Ref. 0.94 1.27 0.354 (0.79, 2.04)(0.81, 2.25)(0.59, 1.49)(0.78, 2.04)Low levels of activity, n/N 77/550 70/519 66/494 213/1563 76/535 56/515 81/513 213/1563 1.04 Model 3 Ref. 1.17 0.457 Ref. 0.72 0.90 0.611 (0.71, 1.51)(0.78, 1.78)(0.48, 1.06)(0.61, 1.34)Slow gait speed, n/N 58/547 56/517 78/490 192/1554 65/533 50/510 77/511 192/1554 Model 3 1.05 0.021 0.84 1.33 0.166 Ref. 1.64 Ref. (0.89, 1.99)(0.70, 1.57)(1.08, 2.51)(0.56, 1.26)Unintentional weight loss, n/N 32/544 41/516 34/488 107/1548 36/533 34/510 37/505 107/1548 0.228 Model 3 Ref. 1.60 1.71 0.059 Ref. 0.87 0.72 (0.97, 2.67)(0.42, 1.23)(0.97,3.03)(0.52, 1.44)

528 n/N, number of cases/number at risk.

Muscle weakness, n/N

Model 3

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530

Odds ratios and 95% confidence interval were estimated with logistic regression. Analyses were adjusted as in Model 3 in Table 2. Trend is calculated with the tertile number as a continuous variable.

178/494

1.17

(0.84, 1.61)

454/1561

0.385

157/535

Ref.

145/514

1.11

(0.83, 1.50)

152/512

1.31

(0.95, 1.81)

454/1561

0.096

128/517

0.79

(0.58, 1.07)

148/550

Ref.

531 Dietary Inflammatory Index parameters used

Food or nutrient[10]	Dietary Inflammatory Index parameters used					
Vitamin B12 (ug) Yes b-Carotene (ug) Yes b-Carotene (ug) Yes Caffeine (g) Yes Carbohydrate (g) Yes Cholesterol (mg) Yes Energy (kcal) Yes Eugenol (mg) No Total fat (g) Yes Fibre (g) Yes Folic acid (ug) Yes Garlic (g) Yes Ginger (g) Yes Fe (mg) Yes Mg (mg) Yes MuFA (g) Yes Nuacin (mg) Yes n-3 Fatty acids (g) Yes n-6 Fatty acids (g) Yes No Fes Yes Potion (g) Yes PUFA (g) Yes Riboflavin (mg) Yes Saffron (g) Yes Saturated fat (g) Yes Trans fat (g) Yes Trans fat (g) Yes Trans fat (g) Yes Vitamin C (mg) Yes	Food or nutrient[10]	Present in ENRICA				
Vitamin B6 (mg) Yes b-Carotene (ug) Yes Caffeine (g) Yes Carbohydrate (g) Yes Cholesterol (mg) Yes Energy (kcal) Yes Energy (kcal) Yes Eugenol (mg) No Total fat (g) Yes Fibre (g) Yes Folic acid (ug) Yes Garlic (g) Yes Ginger (g) No Fe (mg) Yes Mg (mg) Yes MUFA (g) Yes Niacin (mg) Yes N-3 Fatty acids (g) Yes N-6 Fatty acids (g) Yes Protein (g) Yes Potein (g) Yes Protein (g) Yes PUFA (g) Yes Saffron (g) No Saturated fat (g) Yes Se (ug) Yes Thiamin (mg) Yes Trans fat (g) Yes Turmeric (mg) No						
b-Carotene (ug) Caffeine (g) Caffeine (g) Carbohydrate (g) Crobesterol (mg) Crobesterol (mg						
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Folic acid (ug)	, C	Yes				
Garlic (g) Yes Ginger (g) No Fe (mg) Yes Mg (mg) Yes MUFA (g) Yes Niacin (mg) Yes n-3 Fatty acids (g) Yes n-6 Fatty acids (g) Yes Onion (g) Yes Protein (g) Yes PUFA (g) Yes Riboflavin (mg) Yes Saffron (g) No Saturated fat (g) Yes Se (ug) Yes Thiamin (mg) Yes Trans fat (g) Yes Turmeric (mg) No Vitamin A (RE) Yes Vitamin D (ug) Yes Vitamin E (mg) Yes Vitamin E (mg) Yes Zn (mg) Yes Green/black tea (g) Yes Flavon-3-ol (mg) No Flavonols (mg) No Flavonols (mg) No Flavonols (mg) No Anthocyanidins (mg) No		Yes				
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Anthocyanidins (mg) Isoflavones (mg) Pepper (g) Thyme/oregano (mg) No No No	\ U '	No				
Isoflavones (mg)NoPepper (g)NoThyme/oregano (mg)No	` ` ` ` ` ` `	No				
Pepper (g) No Thyme/oregano (mg) No	Anthocyanidins (mg)	No				
Thyme/oregano (mg) No	Isoflavones (mg)	No				
	Pepper (g)	No				
Rosemary (mg) No	Thyme/oregano (mg)	No				
	Rosemary (mg)	No				

Empirical Dietary Inflammatory Index food groups. Tabung et al.[11]

Pro-inflammatory			
Processed meat			
Red meat			
Organ meat			
Other fish			
Other vegetables			
Refined grains			
High-energy beverages			
Low-energy beverages			
Tomatoes			
Anti-inflammatory Anti-inflammatory			
Beer			
Wine			
Tea			
Coffee			
Dark yellow vegetables			
Leafy green vegetables			
Snacks			
Fruit juice			
Pizza			

