Table S1. Substituted food items in the FFQ

Methods	Number of food items	Foods
Using different parts of the same species, similar species, or same species with different cooking or purification methods	18	Vitamin-enriched rice, akamiso (a type of miso), pickled radish, pickled green vegetable, pickled plum, pickled Chinese cabbage, pickled cucumber, pickled eggplants, leaf mustard, Swiss chard, sponge gourd, mugwort, hassaku orange(a type of citrus fruits), citrus iyo (a type of citrus fruits), dried wakame (seaweed), margarine, mayonnaise, and sauce
Prepared by dietitians using the recipes	6	Grilled eel, chikuwa, kamaboko, salad dressing, canned coffee, powder corn soup

Men (n=276)			Women (n=289)			
Sugars	Food groups	Major contributing foods	Proportion (%)	Food groups	Major contributing foods	Proportion (%)
Total suga	rs					
	Fruits		21.3	Fruits		24.4
		Apples	(5.0)		Apples	(5.5)
		Citrus	(3.9)		Citrus	(5.0)
		Bananas	(3.0)		Japanese persimmons	(3.5)
		Japanese persimmons	(2.8)		Bananas	(2.8)
		Watermelon	(1.2)		Watermelon	(1.4)
		Grapes	(0.9)		Grapes	(1.0)
		Muskmelons	(0.9)		Muskmelons	(0.9)
		Pears	(0.7)		Pears	(0.7)
		Jam	(0.6)		Jam	(0.7)
		Peaches	(0.5)		Peaches	(0.7)
	Vegetables		14.3	Confectior	naries	19.3
		Onions	(2.1)		Traditional fresh and semi-dry confectionery	(10.8)
		Carrots	(1.8)		Cake and pastry	(2.7)
		Japanese radishes	(1.8)		Traditional dry confectionery	(1.6)
		Pumpkin and squash	(1.5)		Bun with filling	(1.5)
		Tomatoes	(1.4)		Pudding and chilled dessert	(1.0)
		Cabbage	(1.2)		Chocolate	(0.8)
		Cucumber	(0.7)		Biscuits	(0.7)
		Eggplant	(0.7)			
		Welsh onions	(0.5)	Milk and r	nilk products	13.1
		Chinese cabbage	(0.5)		Liquid milk	(8.6)
		Sweet corn	(0.5)		Yogurt	(2.4)
					Ice cream	(1.5)
	Sugars and	sweeteners	14.2			
	-	Sugars	(13.6)	Sugars and	l sweeteners	12.4
		Honey and syrup	(0.6)	C	Sugars	(11.8)
					Honey and syrup	(0.5)
	Confectiona	aries	13.4			
		Traditional fresh & semi-dry confectionery	(8.1)	Vegetables	5	12.3
		Cake & pastry	(1.5)	U U	Onions	(1.7)

**Table S2.** Major foods contributing to sugar intake according to the DR (Cohorts I and II)

	Bun with filling	(1.3)
	Traditional dry confectionery	(1.1)
	Chocolate	(0.5)
Milk and	milk products	11.1
	Liquid milk	(8.0)
	Yogurt	(1.7)
	Ice cream	(1.0)
Non-alco	holic beverages	8.3
	Carbonated beverage	(3.6)
	Coffee	(2.1)
	Lactic acid bacteria beverage	(1.0)
	Fruit drinks	(1.0)
	100 percent fruit juice	(0.6)
Seasoning	zs	4.8
	Miso	(2.8)
	Japanese Worcester sauce	(0.6)
	Soy sauce	(0.5)
Alcohol		4.5
	Fermented alcoholic beverage	(2.5)
	Compound alcoholic beverage	(2.0)
Cereals		3.3
	Bread	(1.9)
	Rice	(0.8)
	Noodles	(0.6)

(1.5)
(1.5)
(1.4)
(1.4)
(0.9)
(0.6)
(0.5)
(0.5)
5.9
(1.8)
(1.4)
(1.0)
(0.9)
(0.8)
3.7
(2.1)

## Glucose

.000				
	Vegetables	26.9	Fruits	30.1
	Japanese radishes	(4.2)	Japanese persimmons	(7.3)
	Onions	(4.1)	Citrus	(5.9)
	Cabbage	(3.0)	Apples	(3.5)
	Tomatoes	(2.9)	Grapes	(2.8)
	Carrots	(2.4)	Bananas	(2.6)
	Pumpkin and squash	(1.5)	Watermelon	(2.0)
	Cucumber	(1.5)	Pears	(0.7)

	Eggplant	(1.5)		Muskmelons	(0.7)
	Chinese cabbage	(1.3)		Strawberries	(0.6)
	Welsh onions	(1.0)		Pineapple	(0.6)
	Sweet corn	(0.5)			
			Vegetables	5	28.0
Fruits		20.8		Onions	(4.1)
	Japanese persimmons	(4.6)		Japanese radishes	(4.1)
	Citrus	(3.6)		Tomatoes	(3.6)
	Apples	(2.6)		Cabbage	(2.9)
	Bananas	(2.3)		Carrots	(2.4)
	Grapes	(2.0)		Pumpkin and squash	(2.0)
	Watermelon	(1.4)		Cucumber	(1.6)
	Pears	(0.6)		Eggplant	(1.4)
	Muskmelons	(0.5)		Chinese cabbage	(1.2)
	Pineapple	(0.5)		Welsh onions	(1.0)
				Sweet corn	(0.7)
Alcohol		19.4			
	Fermented alcoholic beverage	(11.1)	Seasoning	s	14.3
	Compound alcoholic beverage	(8.3)		Miso	(10.5)
				Soy sauce	(1.5)
Seasoning	s	15.1		Japanese Worcester sauce	(1.2)
	Miso	(11.1)		Tomato products	(0.8)
	Soy sauce	(1.6)			
	Japanese Worcester sauce	(1.4)	Non-alcoh	olic beverages	8.4
	Tomato products	(0.8)		Carbonated beverage	(3.3)
				Lactic acid bacteria beverage	(1.9)
Non-alcoh	nolic beverages	8.7		Fruit drinks	(1.7)
	Carbonated beverage	(5.3)		100 percent fruit juice	(1.3)
	Fruit drinks	(1.3)			
	Lactic acid bacteria beverage	(1.2)	Alcohol		8.4
	100 percent fruit juice	(0.9)		Compound alcoholic beverage	(7.8)
				Fermented alcoholic beverage	(0.5)
Cereals		3.9			
	Bread	(2.3)	Cereals		4.1
	Rice	(1.5)		Bread	(2.9)
				Rice	(1.1)

Fruits

	Apples	(14.5)	Apples	(16.3)
	Japanese persimmons	(5.7)	Japanese persimmons	(7.2)
	Citrus	(5.3)	Citrus	(7.1)
	Watermelon	(3.9)	Watermelon	(4.6)
	Bananas	(2.8)	Grapes	(2.9)
	Grapes	(2.6)	Bananas	(2.6)
	Pears	(2.0)	Pears	(2.1)
	Muskmelons	(0.7)	Strawberries	(0.8)
	Strawberries	(0.6)	Muskmelons	(0.8)
	Pineapple	(0.6)	Pineapple	(0.6)
Vegetables		32.8	Vegetables	28.3
	Onions	(5.2)	Tomatoes	(4.4)
	Tomatoes	(4.3)	Onions	(4.2)
	Japanese radishes	(4.3)	Japanese radishes	(3.4)
	Cabbage	(3.0)	Carrots	(2.5)
	Carrots	(3.0)	Cabbage	(2.4)
	Cucumber	(2.2)	Pumpkin and squash	(2.0)
	Pumpkin and squash	(1.8)	Cucumber	(1.9)
	Eggplant	(1.8)	Eggplant	(1.4)
	Chinese cabbage	(1.3)	Chinese cabbage	(1.0)
	Welsh onions	(1.3)	Welsh onions	(1.0)
	Sweet corn	(0.6)	Sweet corn	(0.7)
Non-alcoholi	c beverages	13.1	Non-alcoholic beverages	11.1
	Carbonated beverage	(7.6)	Carbonated beverage	(4.2)
	Fruit drinks	(2.2)	Fruit drinks	(2.5)
	100 percent fruit juice	(1.8)	100 percent fruit juice	(2.3)
	Lactic acid bacteria beverage	(1.6)	Lactic acid bacteria beverage	(2.1)
Cereals		4.5	Cereals	4.6
	Bread	(4.4)	Bread	(4.5)
Seasonings		3.6		
	Japanese Worcester sauce	(1.5)		
	Miso	(1.1)		
	Tomato products	(0.9)		

		/		
	Seasonings	55.6	Milk and milk products	57.2
	Soy sauce	(34.9)	Yogurt	(54.7)
	MISO	(20.2)	Ice cream	(1.7)
		12.0	Cheeses	(0.5)
	Milk and milk products	43.8		10.1
	Yogurt	(41.7)	Seasonings	42.1
	Ice cream	(1.2)	Soy sauce	(26.5)
	Cheeses	(0.8)	Miso	(15.3)
Sucrose				
	Sugars and sweeteners	27.8	Confectionaries	34.7
	Sugars	(27.8)	Traditional fresh and semi-dry confectionery	(20.0)
			Cake and pastry	(4.9)
	Confectionaries	25.9	Traditional dry confectionery	(2.9)
	Traditional fresh and semi-dry confectionery	(15.9)	Bun with filling	(2.6)
	Cake and pastry	(2.9)	Pudding and chilled dessert	(1.5)
	Bun with filling	(2.4)	Biscuits	(1.3)
	Traditional dry confectionery	(2.2)	Chocolate	(1.2)
	Chocolate	(0.9)		
	Biscuits	(0.8)	Sugars and sweeteners	22.6
	Pudding and chilled dessert	(0.6)	Sugars	(22.6)
	Fruits	20.1	Fruits	21.3
	Citrus	(4.5)	Citrus	(5.4)
	Bananas	(4.2)	Apples	(4.2)
	Apples	(4.0)	Bananas	(3.6)
	Japanese persimmons	(1.6)	Japanese persimmons	(2.0)
	Muskmelons	(1.3)	Muskmelons	(1.3)
	Jam	(1.0)	Jam	(1.1)
	Peaches	(0.8)	Peaches	(1.0)
	Watermelon	(0.5)	Watermelon	(0.5)
	Pears	(0.5)	Pears	(0.5)
	Pineapple	(0.5)	Pineapple	(0.5)
	Non-alcoholic beverages	7.9	Vegetables	4.9
	Coffee	(3.9)	Pumpkin and squash	(1.7)
	Carbonated beverage	(2.3)	Carrots	(1.2)
	Lactic acid bacteria beverage	(0.8)	Sweet corn	(0.5)
	Fruit drinks	(0.6)	Onions	(0.5)
		(0.0)	Childre	(0.0)

	Vegetables		5.9	Non-alcoholic beverages	4.5
		Pumpkin and squash	(1.7)	Coffee	(1.6)
		Carrots	(1.6)	Carbonated beverage	(1.0)
		Onions	(0.6)	Lactic acid bacteria beverage	(1.0)
		Sweet corn	(0.6)	Fruit drinks	(0.5)
	Milk and mi	lk products	3.0	Milk and milk products	4.1
		Yogurt	(1.4)	Yogurt	(2.1)
		Ice cream	(1.3)	Ice cream	(1.8)
Maltose					
	Cereals		41.4	Cereals	32.5
		Noodles	(20.8)	Bread	(18.6)
		Bread	(20.0)	Noodles	(13.5)
		Wheat flour	(0.5)		
				Potatoes	27.0
	Potatoes		21.5	Starch sweeteners	(0.6)
		Sweet potato	(21.5)		
				Confectionaries	22.3
	Confectional	ries	16.8	Traditional fresh and semi-dry confectionery	(14.1)
		Traditional fresh and semi-dry confectionery	(11.1)	Candy	(3.3)
		Traditional dry confectionery	(2.2)	Traditional dry confectionery	(3.2)
		Candy	(1.6)	Bun with filling	(1.4)
		Bun with filling	(1.4)		
				Alcohol	6.3
	Alcohol		8.8	Compound alcoholic beverage	(6.3)
		Compound alcoholic beverage	(8.8)		
				Milk and milk products	5.4
	Milk and mi	lk products	4.2	Ice cream	(4.8)
		Ice cream	(3.6)	Sherbet	(0.5)
		Sherbet	(0.6)		
Lactose					
	Milk and mi	lk products	93.0	Milk and milk products	93.0
		Liquid milk	(80.0)	Liquid milk	(76.9)
		Yogurt	(7.5)	Yogurt	(9.0)
		Ice cream	(2.4)	Ice cream	(3.1)
		Milk powder	(2.1)	Milk powder	(3.1)

		Coffee whitener, cream	(0.6)		Coffee whitener, cream	(0.5)
	Non-alcoh	nolic beverages	3.2	Confection	aries	3.7
		Coffee	(2.0)		Chocolate	(1.4)
		Lactic acid bacteria beverage	(1.2)		Bun with filling	(0.8)
		6			Cake and pastry	(0.8)
					Pudding and chilled dessert	(0.5)
Starch						
	Cereals		90.7	Cereals		85.0
		Rice	(75.5)		Rice	(67.6)
		Noodles	(9.0)		Noodles	(8.9)
		Bread	(3.7)		Bread	(5.7)
		Wheat	(2.0)		Wheat	(2.4)
	Confectior	naries	3.6	Confection	aries	7.0
		Traditional fresh and semi-dry confectionery	(1.3)		Traditional fresh and semi-dry confectionery	(2.6)
		Traditional dry confectionery	(0.9)		Traditional dry confectionery	(1.5)
		Bun with filling	(0.6)		Cake and pastry	(1.2)
		Cake and pastry	(0.5)		Bun with filling	(1.0)
					Biscuits	(0.6)
				Potatoes		3.7
					Potato	(1.9)
					Sweet potato	(1.2)

DR, dietary record Foods that contributed to at least 0.5% have been listed.

## Table S3-1. Comparison of FFQ for sugar intakes with urinary sugars

based on cross classification by quintile (%)

	Cohort I				
	n=72 (Men: n=27, Women: n=45)				
_	C a ma a	Same or	Entrance		
	Same	Adjacent	Extreme		
	category	category <sup>2</sup>	category		
Total sugars <sup>4,5</sup>	22 (n=16)	63 (n=45)	6 (n=4)		

<sup>1</sup>Percentage of participants whose sugar intakes from FFQ and

urinary sugars were classified into the same category by quintile.

<sup>2</sup> Percentage of participants whose sugar intakes from FFQ and

urinary sugars were classified into the same or adjacent category by quintile.

<sup>3</sup> Percentage of participants whose sugar intakes from FFQ and urinary sugars were classified into the extreme (lowest or highest) category by quintile.

 $^{\rm 4}$  "Total sugars" was the sum of the crude consumption of the

following saccharides: glucose, fructose, galactose, sucrose, maltose, and lactose.

<sup>5</sup>Sugar intakes were adjusted using the density method and urinary sugars were adjusted by urinary creatinine concentration.

FFQ, food frequency questionnaire.

**Table S3-2.** Frequency and means of FFQ for sugar intakes with urinary sugars based on cross classification by quintile (Cohort I, n=72)

	Means (SD)	6.7 (2.2)	10.7 (1.0)	13.3 (0.6)	16.2 (0.6)	19.0 (2.0)
	0.17 (0.04)	3	4	1	3	3
Urinary sugar	0.32 (0.05)	4	4	2	3	2
(creatinine-	0.57 (0.08)	5	4	2	2	1
adjusted) <sup>1</sup>	0.85 (0.08)	1	2	5	3	4
	1.26 (0.38)	1	1	4	4	4

## Sugar intakes from FFQv (% energy)<sup>1</sup>

FFQv, food frequency questionnaire for validity; SD, standard deviation

Dark grey cells represent the number of participants whose sugar intakes from FFQv and urinary sugars were classified into the same category by quintile.; Light grey cells represent the number of participants whose sugar intakes from FFQv and urinary sugars were classified into the adjacent category by quintile.; Shaded cells represent the number of participants whose sugar intakes from FFQv and urinary sugars were classified into the adjacent category by quintile.; Shaded cells represent the number of participants whose sugar intakes from FFQv and urinary sugars were classified into the extreme (lowest or highest) category by quintile.





The regression coefficients:  $\beta$ =0.58 (p<0.001), men in Cohort I;  $\beta$ =0.49 (p<0.001), women in Cohort I;  $\beta$ =0.61 (p<0.001), men in Cohort II;  $\beta$ =0.26 (p<0.001), women in Cohort II. The percent energy of total sugar intake from the FFQ and DR were log-transformed for the regression analysis.

	Spearman's rank Correlation Coefficient								
	Crude		Energy	y-adjusted	Energ	100			
			(res		(de				
	r	95% CI	r	95% CI	r	95% CI	tor DR		
Cohort I									
Men (n=102)									
Total sugars <sup>3</sup>	0.64	(0.51, 0.74)	0.57	(0.43, 0.69)	0.64	(0.50, 0.74)	0.43		
Glucose	0.67	(0.54, 0.76)	0.57	(0.43, 0.69)	0.63	(0.49, 0.73)	0.27		
Fructose	0.59	(0.44, 0.70)	0.56	(0.42, 0.68)	0.58	(0.43, 0.69)	0.27		
Galactose	0.55	(0.40, 0.67)	0.53	(0.38, 0.66)	0.56	(0.41, 0.68)	0.44		
Sucrose	0.61	(0.48, 0.72)	0.55	(0.40, 0.67)	0.61	(0.47, 0.72)	0.41		
Maltose	0.47	(0.31, 0.61)	0.45	(0.28, 0.60)	0.46	(0.29, 0.60)	0.13		
Lactose	0.66	(0.54, 0.76)	0.60	(0.45, 0.71)	0.61	(0.47, 0.72)	0.43		
Starch	0.74	(0.64, 0.82)	0.52	(0.36, 0.65)	0.47	(0.30, 0.61)	0.37		
Energy	0.53	(0.37, 0.65)							
Protein	0.46	(0.29, 0.60)	0.29	(0.10, 0.46)	0.22	(0.02, 0.39)	0.21		
Fat	0.32	(0.14, 0.49)	0.53	(0.37, 0.66)	0.49	(0.32, 0.62)	0.25		
Carbohydrate	0.71	(0.59, 0.79)	0.60	(0.46, 0.71)	0.62	(0.48, 0.72)	0.42		
Women (n=113)									
Total sugars <sup>3</sup>	0.52	(0.37, 0.64)	0.31	(0.13, 0.46)	0.48	(0.32, 0.61)	0.36		
Glucose	0.48	(0.32, 0.61)	0.32	(0.15, 0.48)	0.42	(0.25, 0.56)	0.18		
Fructose	0.51	(0.36, 0.63)	0.36	(0.18, 0.51)	0.46	(0.30, 0.59)	0.22		
Galactose	0.67	(0.55, 0.76)	0.60	(0.47, 0.71)	0.64	(0.52, 0.74)	0.23		
Sucrose	0.48	(0.32, 0.61)	0.33	(0.16, 0.49)	0.43	(0.27, 0.57)	0.32		
Maltose	0.42	(0.26, 0.56)	0.43	(0.26, 0.57)	0.41	(0.24, 0.55)	0.13		
Lactose	0.69	(0.58, 0.78)	0.66	(0.54, 0.75)	0.65	(0.52, 0.74)	0.34		
Starch	0.58	(0.44, 0.69)	0.45	(0.29, 0.59)	0.34	(0.17, 0.49)	0.29		
Energy	0.41	(0.25, 0.56)							

## Table S4. Correlations between FFQv and DR for 28- or 14-days

Protein	0.38	(0.21, 0.53)	0.25	(0.07, 0.42)	0.21	(0.03, 0.38)	0.17
Fat	0.20	(0.02, 0.37)	0.46	(0.30, 0.59)	0.45	(0.29, 0.59)	0.22
Carbohydrate	0.58	(0.45, 0.69)	0.43	(0.27, 0.57)	0.41	(0.24, 0.55)	0.29
Cohort II							
Men (n=174)							
Total sugars <sup>3</sup>	0.45	(0.32, 0.56)	0.62	(0.52, 0.70)	0.62	(0.52, 0.71)	0.42
Glucose	0.40	(0.27, 0.52)	0.53	(0.41, 0.63)	0.52	(0.40, 0.62)	0.30
Fructose	0.45	(0.32, 0.56)	0.57	(0.46, 0.66)	0.57	(0.46, 0.66)	0.33
Galactose	0.59	(0.49, 0.68)	0.60	(0.50, 0.69)	0.61	(0.51, 0.70)	0.45
Sucrose	0.41	(0.28, 0.53)	0.54	(0.42, 0.63)	0.54	(0.43, 0.64)	0.35
Maltose	0.30	(0.16, 0.43)	0.40	(0.27, 0.52)	0.44	(0.31, 0.55)	0.20
Lactose	0.76	(0.69, 0.82)	0.75	(0.68, 0.81)	0.77	(0.70, 0.82)	0.48
Starch	0.54	(0.43, 0.64)	0.64	(0.55, 0.72)	0.58	(0.47, 0.67)	0.39
Energy	0.37	(0.24, 0.49)					
Protein	0.29	(0.15, 0.42)	0.35	(0.22, 0.48)	0.34	(0.20, 0.47)	0.24
Fat	0.25	(0.10, 0.38)	0.54	(0.43, 0.64)	0.49	(0.37, 0.60)	0.30
Carbohydrate	0.46	(0.34, 0.57)	0.69	(0.60, 0.76)	0.67	(0.58, 0.74)	0.42
Women (n=176)							
Total sugars <sup>3</sup>	0.25	(0.11, 0.39)	0.39	(0.26, 0.51)	0.37	(0.23, 0.49)	0.30
Glucose	0.29	(0.14, 0.42)	0.34	(0.21, 0.47)	0.36	(0.22, 0.48)	0.20
Fructose	0.28	(0.14, 0.41)	0.30	(0.16, 0.43)	0.31	(0.17, 0.44)	0.20
Galactose	0.59	(0.48, 0.68)	0.63	(0.54, 0.71)	0.64	(0.55, 0.72)	0.28
Sucrose	0.22	(0.08, 0.36)	0.32	(0.18, 0.45)	0.30	(0.16, 0.43)	0.24
Maltose	0.24	(0.10, 0.38)	0.24	(0.10, 0.38)	0.26	(0.11, 0.39)	0.15
Lactose	0.67	(0.58, 0.74)	0.71	(0.62, 0.77)	0.71	(0.63, 0.78)	0.40
Starch	0.44	(0.31, 0.55)	0.45	(0.32, 0.56)	0.37	(0.23, 0.49)	0.38
Energy	0.26	(0.11, 0.39)					
Protein	0.33	(0.20, 0.46)	0.31	(0.17, 0.44)	0.26	(0.11, 0.39)	0.21
Fat	0.32	(0.18, 0.45)	0.48	(0.36, 0.59)	0.37	(0.23, 0.49)	0.26

Carboh	ydrate	0.31	(0.17, 0.44)	0.47	(0.35, 0.58)	0.37	(0.24, 0.49)	0.29
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DR, dietary record; FFQv, food frequency questionnaire for validity; r, correlation coefficient; CI, confidence interval; ICC, intra-

class correlation coefficient

<sup>1</sup> Sugar and other nutrients intakes were adjusted for energy intake by residual model.

<sup>2</sup> Sugar and other nutrients intakes were energy-adjusted using the density method (percentage of energy).

<sup>3</sup> "Total sugars" was the sum of the crude consumption of the following saccharides: glucose, fructose, galactose, sucrose, maltose,

and lactose.

	Cohort I				Cohort II					
	Men (n=75), Women (n=85)				Men (n=174), Women (n=176)					
	Observed Spearman's rank CC		C	Corrected		bserved	Corrected Spearman's rank CC			
			Spearman's rank CC		Spearm	nan's rank CC				
	r	(95% CI)	r	(95% CI)	r	(95% CI)	r	(95% CI)		
Men										
Total sugars <sup>1, 2</sup>	0.58	(0.40, 0.71)	0.65	(0.50, 0.77)	0.60	(0.49, 0.69)	0.66	(0.56, 0.73)		
Glucose <sup>2</sup>	0.59	(0.41, 0.72)	0.73	(0.61, 0.82)	0.48	(0.36, 0.59)	0.56	(0.45, 0.65)		
Fructose <sup>2</sup>	0.54	(0.36, 0.68)	0.72	(0.59, 0.81)	0.55	(0.43, 0.64)	0.61	(0.51, 0.69)		
Galactose <sup>2</sup>	0.47	(0.27, 0.63)	0.77	(0.66, 0.85)	0.52	(0.40, 0.62)	0.64	(0.55, 0.72)		
Sucrose <sup>2</sup>	0.58	(0.41, 0.71)	0.65	(0.49, 0.76)	0.56	(0.44, 0.65)	0.63	(0.53, 0.71)		
Maltose <sup>2</sup>	0.51	(0.32, 0.66)	0.77	(0.66, 0.85)	0.55	(0.43, 0.64)	0.68	(0.59, 0.75)		
Lactose <sup>2</sup>	0.69	(0.55, 0.80)	0.81	(0.71, 0.88)	0.69	(0.60, 0.76)	0.76	(0.69, 0.82)		
Starch	0.45	(0.25, 0.62)	0.51	(0.32, 0.66)	0.58	(0.47, 0.67)	0.64	(0.55, 0.72)		
Women										
Total sugars <sup>1, 2</sup>	0.39	(0.19, 0.56)	0.46	(0.27, 0.61)	0.38	(0.24, 0.50)	0.44	(0.31, 0.55)		
Glucose <sup>2</sup>	0.24	(0.03, 0.43)	0.30	(0.09, 0.48)	0.40	(0.26, 0.51)	0.47	(0.35, 0.58)		
Fructose <sup>2</sup>	0.27	(0.06, 0.45)	0.34	(0.14, 0.52)	0.38	(0.24, 0.50)	0.44	(0.31, 0.55)		
Galactose <sup>2</sup>	0.41	(0.21, 0.57)	0.55	(0.38, 0.68)	0.50	(0.38, 0.60)	0.63	(0.54, 0.71)		
Sucrose <sup>2</sup>	0.37	(0.17, 0.54)	0.43	(0.24, 0.59)	0.31	(0.17, 0.44)	0.37	(0.24, 0.49)		
Maltose <sup>2</sup>	0.45	(0.26, 0.60)	0.59	(0.43, 0.71)	0.43	(0.30, 0.54)	0.53	(0.42, 0.63)		
Lactose <sup>2</sup>	0.69	(0.56, 0.79)	0.86	(0.79, 0.91)	0.66	(0.57, 0.74)	0.74	(0.67, 0.80)		
Starch	0.41	(0.22, 0.57)	0.51	(0.34, 0.66)	0.36	(0.22, 0.48)	0.41	(0.28, 0.52)		

**Table S5.** Rank correlation coefficients between %energy of sugar intake assessed using the DR for 28 days and FFQv in Cohorts I and II using the probit transformation method with correction for measurement error

DR, dietary record; FFQv, food frequency questionnaire for validity; CC, correlation coefficient; CI, confidence interval

Participants living in Ishikawa area in Cohort I were excluded from the analysis because they completed 14 days of DR.

<sup>1</sup> "Total sugars" was the sum of the crude consumption of the following saccharides: glucose, fructose, galactose, sucrose, maltose, and lactose.

<sup>2</sup> Sugars intakes were adjusted by using the density method (percentage of energy).



**Figure S2.** Bland-Altman plot for the comparison of the FFQ and DR in measuring the total sugar intake FFQ, food frequency questionnaire; DR, dietary record; LOA, limit of agreement

**Table S6.** Comparison of FFQv with DR for sugar intakes based on cross classification by quintile (%)

	Cohort I				Cohort II				
	Men (n=102), Women (n=113)				Men (n=174), Women (n=176)				
	Same Category <sup>1</sup> Same or Adjacent categories <sup>2</sup>		Extreme category <sup>3</sup>		Same category <sup>1</sup>	Same or Adjacent categories <sup>2</sup>	Extreme category <sup>3</sup>		
Men									
Total sugars <sup>4,5</sup>	36	81	3		34	75	1		
Glucose <sup>5</sup>	31	75	1		34	71	1		
Fructose <sup>5</sup>	30	77	0		36	73	1		
Galactose <sup>5</sup>	34	71	1		40	80	1		
Sucrose <sup>5</sup>	28	78	2		32	75	2		
Maltose <sup>5</sup>	32	72	1		32	69	3		
Lactose <sup>5</sup>	35	82	1		45	87	1		
Starch	35	74	3		37	72	1		
Women									
Total sugars <sup>4,5</sup>	22	69	2		28	66	3		
Glucose <sup>5</sup>	27	70	2		30	65	3		
Fructose <sup>5</sup>	33	68	2		28	60	3		
Galactose <sup>5</sup>	36	80	0		35	78	0		
Sucrose <sup>5</sup>	29	72	3		33	64	3		
Maltose <sup>5</sup>	20	68	4		26	60	6		
Lactose <sup>5</sup>	43	78	1		41	87	1		
Starch	35	64	4		27	67	3		

FFQv, food frequency questionnaire for validity; DR, dietary record

<sup>1</sup> Percentage of participants whose sugar intakes from FFQ and DR were classified into the same category by quintile.

<sup>2</sup> Percentage of participants whose sugar intakes from FFQ and DR were classified into the same or adjacent category by quintile.

<sup>3</sup> Percentage of participants whose sugar intakes from FFQ and DR were classified into the extreme (lowest or highest) category by quintile.

<sup>4</sup> "Total sugars" was the sum of the crude consumption of the following saccharides: glucose, fructose, galactose, sucrose, maltose, and lactose.

<sup>5</sup>Sugars intakes were adjusted for using the density method.