Associations between microalbuminuria and animal foods, plant foods, and dietary patterns in the Multiethnic Study of Atherosclerosis^{1–3}

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ABSTRACT

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Background: The balance between the intake of animal and the intake of plant foods may influence renal vascular integrity as reflected by urinary albumin excretion.

Objective: We assessed cross-sectional associations between urinary albumin excretion and dietary patterns and intake of plant and animal foods.

Design: At baseline, diet (food-frequency questionnaire) and the urinary albumin-to-creatinine ratio (ACR; spot urine collection) were measured in 5042 participants in the Multi-Ethnic Study of Atherosclerosis who were aged 45–84 y and were without clinical cardiovascular disease, diabetes, or macroalbuminuria (sex-adjusted ACR \geq 250). We derived dietary patterns by principal components analysis. We also summed food groups to characterize plant food intake (fruit, fruit juice, vegetables, nuts, legumes, whole grains, and refined grains), animal food intake (red meat, processed meat, poultry, fish, high-fat dairy, and low-fat dairy), and nondairy animal food intake.

Results: After adjustment for multiple demographic and lifestyle confounders, a dietary pattern characterized by high consumption of whole grains, fruit, vegetables, and low-fat dairy foods was associated with 20% lower ACR across quintiles (*P* for trend = 0.004). Neither total animal nor total plant food intake was associated with ACR. However, greater low-fat dairy consumption was associated with 13% lower ACR across quartiles (*P* for trend = 0.03). Total nondairy animal food consumption was associated with 11% higher ACR across quintiles (*P* for trend = 0.03).

Conclusions: A high intake of low-fat dairy foods and a dietary pattern rich in whole grains, fruit, and low-fat dairy foods were both associated with lower ACR. In contrast, collectively, nondairy animal food intake was positively associated with ACR. *Am J Clin Nutr* 2008;87:1825–36.

INTRODUCTION

persons, albumin excretion starting in submicroalbuminuric ranges (16–18) is positively associated with cardiovascular disease (CVD) risk, independent of sex, age, hypertension, and other CVD risk factors (19). Thus, renal vascular dysfunction (represented by microalbuminuria) may itself lead to overt macrovascular CVD, or the 2 forms of vascular disease may result from a shared upstream pathway of dysfunction. Lifestyle factors, like diet, may influence CVD by slowing or accelerating processes along this pathway.

Although high total dietary protein intake is hypothesized to contribute to kidney dysfunction and damage in diabetic and healthy adults (20–25), some studies suggest that dietary protein from animal sources may be more detrimental than protein from plant sources in terms of renal health (26). However, dairy food intake has been inversely associated with hypertension, diabetes, and other metabolic disturbances associated with kidney damage (27–31), which suggests that the biological effects of dairy foods may be unique from those of other animal protein sources. Consistent with this hypothesis, a previous study showed that greater nondairy animal protein intake was associated with declining kidney function in women with mild renal insufficiency (32).

Both clinical and observational studies in this area have largely focused on dietary macronutrient intake (particularly total dietary protein) (23–25, 33–36). However, other constituents of animal and plant foods may be equally important, perhaps acting synergistically within the food matrix. The current literature also notably lacks data relating patterns of food consumption to microalbuminuria, even though dietary pattern interventions

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Urinary excretion of albumin is the result of changes in renal glomerular membrane permeability along with alterations in glomerular hydrostatic pressures and may also result from renal vascular injury (1). Microalbuminuria [defined clinically as an albumin-to-creatinine ratio (ACR) of 25–355 mg/g in men or 17–250 mg/g in women] may also reflect widespread endothelial dysfunction (2–6) and atherosclerosis in extrarenal vascular beds (7–13). Although microalbuminuria is particularly common in persons with diabetes and hypertension (14, 15), population-based studies also show that, even in nondiabetic

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favorably influence factors associated with microalbuminuria (28, 37).

We investigated associations between dietary intake and ACR in a population-based sample of white, black, Hispanic, and Chinese persons without clinical CVD or diabetes. We hypothesized that nondairy animal foods, and dietary patterns characterized by high nondairy animal food intake, would be positively associated with ACR, whereas plant foods, and dietary patterns characterized by high plant food intake, would be inversely associated with ACR. We further hypothesized that, as the result of differences in saturated fat content (35), intake of low-fat, but not high-fat, dairy foods would be inversely associations with ACR. Finally we hypothesized that dietary associations with ACR. Finally we hypothesized that dietary associations with ACR. Finally we hypothesized that dietary associations with ACR would be stronger in those with evidence of kidney dysfunction [estimated glomerular filtration rate (eGFR) <60 mL \cdot min⁻¹ \cdot 1.73 m⁻²] than in those with normal kidney function (eGFR \geq 60 mL \cdot min⁻¹ \cdot 1.73 m⁻²).

SUBJECTS AND METHODS

Subjects

The Multi-Ethnic Study of Atherosclerosis (MESA) is a longitudinal, population-based study of 6814 white, African American, Hispanic, and Asian men and women free of clinical cardiovascular disease at baseline and aged 45–84 y. The field centers (and affiliate university) were in Baltimore City and County, MD (Johns Hopkins); Chicago, IL (Northwestern); Forsyth County, NC (Wake Forest); New York, NY (Columbia); Los Angeles County, CA (UCLA); and St Paul, MN (University of Minnesota) (38). Institutional review boards at each participating university approved the protocol, and all participants gave written informed consent. The current baseline cross-sectional investigation includes 5042 men and women, excluding those with diabetes mellitus (39) (n = 922), macroalbuminuria (n = 121), and insufficient or implausible dietary information (40) (n =618) (numbers not mutually exclusive).

Urinary albumin and creatinine

Urinary albumin and creatinine were assayed from one untimed urine sample at the Fletcher Allen Health Care Clinical Chemistry Laboratory (Burlington, VT). Albumin was assayed by use of the Array 360 CE Protein Analyzer (Beckman Instruments Inc, Drea, CA) and the Vitros 950IRC instrument (Johnson & Johnson Clinical Diagnostics Inc, Rochester, NY). Urinary creatinine was measured by rate reflectance spectrophotometry by using thin film adaptation of the creatine amidinohydrolase method on the Vitros analyzer (Johnson & Johnson Clinical Diagnostics Inc). The urinary albumin (μ g/mL)-to-creatinine (mg/mL) ratio (ACR) was calculated, with correction for the characteristically higher creatinine excretion level of men than of women (creatinine × 0.68 in men and creatinine × 1.00 in women) (41, 42). Microalbuminuria was defined as an ACR of 25–249 mg/g.

Diet assessment

At the baseline examination, a food-frequency questionnaire was used to quantify usual dietary intake over the past year (40, 43, 44). Participants recorded the serving size and frequency consumed for 120 foods and beverages. Responses were quantified in serving/d: frequency (average times per day) \times serving size (40).

Dietary patterns

Dietary factors (food groups with high factor loadings) were derived from 47 food groups by principal components analysis (SAS proc factor, with varimax rotation; SAS Institute Inc, Cary, NC) (40): fats and processed meats (added fats, processed meat, fried potatoes, and desserts); vegetables and fish (vegetables, fish, soups, and Chinese dishes); beans, tomatoes, and refined grains (beans, tomatoes, refined grains, high-fat dairy foods, red meat, and poultry); and whole grains and fruit (whole grains, fruit, nuts and seeds, green leafy vegetables, and low-fat dairy foods). A dietary pattern score was calculated for each participant for each dietary pattern as servings/d of food group_{*i*} × factor loading for food group_{*i*}, summed across all food groups. A higher score indicated greater conformity with the pattern being calculated. Each pattern score was categorized into quintiles.

Food groups

To characterize animal and plant food intakes, we focused on 6 animal food groups (red meat, processed meat, poultry, fish, high-fat dairy foods, and low-fat dairy foods) and 7 plant food groups (fruit, fruit juice, vegetables, legumes, nuts and seeds, whole grains, and refined grains). In some cases, food groups used in the PCA were collapsed to create broader food groups (**Appendix A**). Servings per day of animal food groups and servings per day of plant food groups were summed to characterize total animal food intake and total plant food intake, respectively. A nondairy animal food group comprised the sum of servings/d of red meat, processed meat, poultry, and fish. Individual food groups were categorized in quartiles; summary food groups (plant, animal, and nondairy animal foods) were categorized into quintiles.

Assessment of other relevant variables

Baseline demographics, education, medication use, smoking history, and physical activity were ascertained by a combination of interviewer-administered and self-administered questionnaires. Body mass index (in kg/m²) was calculated from measured weight and height, and waist circumference was measured at the umbilicus (in cm). Resting seated blood pressure was measured 3 times by using a Dinamap model Pro 100 automated oscillometer (Critikon; General Electric Health Care, United Kingdom). The average of the last 2 measures was used in the analyses. Medication use was assessed by self-report and subsequent verification by inspection of medication bottles. Glomerular filtration rate was estimated by using the abbreviated Modification of Diet in Renal Disease Study equation: eGFR (mL $\cdot \min^{-1} \cdot 1.73 \ m^{-2}$) = 186.3 × (serum creatinine (mg/ dL)^{-1.154}) × (age^{-0.203}) × (0.742 if female) × (1.21 if African American) (45).

Statistical analyses

We used linear regression (PROC GLM, SAS version 9.1, SAS Institute Inc) to calculate unadjusted means and frequencies of demographics, lifestyle characteristics, and CVD risk factors stratified by microalbuminuria status (ACR < 25 mg/g versus

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ACR of 25–249 mg/g). We also calculated food group intake for each stratum, with adjustment for total energy intake (kcal/d).

We used logistic regression to estimate the odds of microalbuminuria from dietary exposures (dietary patterns or food groups) by using the lowest exposure category as the referent. We calculated the P for trend across dietary patterns (scores) or food groups (servings/d) by modeling them as continuous variables. We derived odds ratios of microalbuminuria per 1-SD difference in dietary pattern score or per 1-serving/d difference in food group intake from regression with continuous diet variables.

We also evaluated the association between continuously modeled ACR and dietary patterns and food groups. To correct for skewness, ACR was transformed to the natural log scale. Geometric mean ACR (and 95% CI) was calculated for each dietary pattern or food group category. Regression coefficients per 1-SD difference in dietary pattern score or 1-serving/d difference in food group intake as well as the *P* for trend were calculated from regression with continuous variables. Regression coefficients for ln(ACR) can be interpreted as the approximate expected percentage difference in ACR per dietary unit.

We used 2 main multivariate models. In model 1, we adjusted for energy intake (kcal/d), demographic characteristics [study center, age (y), sex, and race/ethnicity (white, black, Hispanic, or Chinese)], and lifestyle variables [education (< high school, = high school, > high school), physical activity (active leisure activity and inactive leisure activity in metabolic equivalent-h/ wk), smoking (current or not current and pack years), and supplement use (weekly use of vitamin, mineral, or other nutritional supplements versus nonuse)]. In model 2, we further included potential pathway intermediates (ie, mediators on the causal pathway of the association between dietary intake and microalbuminuria or ACR): including waist circumference (cm), systolic blood pressure (mm Hg), and current use of hypertensive medications. We tested interactions between dietary exposures and eGFR (<60 versus \geq 60 mL \cdot min⁻¹ \cdot 1.73 m⁻²) by including a cross-product term in our main multivariate model (model 1).

RESULTS

Characteristics according to microalbuminuria status

Participants with microalbuminuria at baseline were older, were more likely to be male, were less educated, were less active, and had greater waist circumferences (**Table 1**). Clinical characteristics also differed; participants with microalbuminuria had higher systolic blood pressure, insulin, and glucose and lower eGFR. With adjustment for energy intake, participants with microalbuminuria ate fewer servings of low-fat dairy foods and more servings of fruit juice and scored lower on the whole grains and fruit dietary pattern. The prevalence of microalbuminuria was 8.6% (7.2%, 11.3%, 9.0%, and 9.4% in whites, Chinese, blacks, and Hispanics, respectively), which is comparable with recent data from the National Health and Nutrition Examination Surveys (46, 47).

Dietary patterns and the odds of microalbuminuria

Only the whole grains and fruit dietary pattern was significantly associated with the odds of microalbuminuria after multivariate adjustment (**Table 2**, model 1). Compared with participants in the lowest quintile, participants in the 5th quintile had a 39% lower odds of microalbuminuria [odd ratio (OR) and 95%

TABLE 1

Demographic, lifestyle, and clinical characteristics of 5042 participants with and without microalbuminuria from the Multi-Ethnic Study of Atherosclerosis (MESA)

| | | uminuria 249 mg/g) ¹ | |
|---|--|--------------------------------------|-----------|
| | No $(n = 4609)$ | Yes $(n = 433)$ | Р |
| Demographic, lifestyle, and | . , | | |
| clinical characteristics | | | |
| Age (y) | 61.2 ± 0.2^2 | 67.0 ± 0.5 | < 0.001 |
| Sex (% male) | 46.1 | 58.2 | < 0.001 |
| Race/ethnicity | 10.1 | 56.2 | 0.007^3 |
| White (%) | 43.9 | 36.4 | 0.007 |
| Black (%) | 23.9 | 25.1 | 0.59 |
| Hispanic (%) | 20.1 | 22.3 | 0.29 |
| Chinese (%) | 12.1 | 16.2 | 0.01 |
| Education \geq high school (%) | 84.8 | 77.3 | < 0.001 |
| Active leisure (MET-h/wk) | 42.2 ± 0.7 | 36.9 ± 2.4 | 0.04 |
| Inactive leisure (MET-h/wk) | 42.2 ± 0.7 27.6 ± 0.3 | 30.5 ± 0.9 | 0.003 |
| Supplement use ≥weekly | 59.1 | 57.1 | 0.42 |
| (%) | 14.7 | 13.5 | 0.40 |
| Current smoking (%) $\mathbf{DML}(lra/m^2)$ | | | 0.49 |
| BMI (kg/m ²) | 27.7 ± 0.1 | 28.1 ± 0.2 | 0.13 |
| Pack years smoking (y) Waist circumference (cm) | 10.8 ± 0.3 | 13.7 ± 1.1 | 0.009 |
| | 96.4 ± 0.2 | 99.0 ± 0.7 68.2 | < 0.001 |
| Hypertension (%) | 37.6 | | < 0.001 |
| Systolic blood pressure (mm Hg) | 123.7 ± 0.3 | 138.3 ± 1.0 | < 0.001 |
| Fasting insulin (mg/dL) | 42.9 ± 0.4 | 48.1 ± 1.4 | < 0.001 |
| Fasting glucose (mg/dL) | 95.4 ± 0.1 | 98.8 ± 0.5 | < 0.001 |
| eGFR (mL \cdot min ⁻¹ \cdot 1.73 m ⁻²) | 80.7 ± 0.3 | 77.6 ± 0.8 | < 0.001 |
| $eGFR < 60 \text{ mL} \cdot \min^{-1} \cdot 1.73 \text{ m}^{-2} (\%)$ | 7.7 | 17.6 | < 0.001 |
| Food group intake (servings/wk) ⁴ | | | |
| Red meat | 2.6 ± 0.03 | 2.6 ± 0.1 | 0.89 |
| Processed meat | 1.2 ± 0.02 | 1.3 ± 0.08 | 0.05 |
| Poultry | 2.7 ± 0.03 | 2.5 ± 0.1 | 0.11 |
| Fish | 2.1 ± 0.3 | 2.2 ± 0.1 | 0.77 |
| High-fat dairy | 5.6 ± 0.1 | 5.8 ± 0.3 | 0.38 |
| Low-fat dairy | 6.2 ± 0.1 | 5.4 ± 0.4 | 0.03 |
| Fruit | 13.1 ± 0.2 | 12.4 ± 0.5 | 0.20 |
| Fruit juice | 2.5 ± 0.05 | 2.8 ± 0.2 | 0.04 |
| Vegetables | 13.0 ± 0.1 | 12.7 ± 0.4 | 0.39 |
| Beans | 13.0 ± 0.1 1.8 ± 0.04 | 12.7 ± 0.4 2.0 ± 0.1 | 0.28 |
| Nuts and seeds | 2.0 ± 0.04 | 2.0 ± 0.1 2.1 ± 0.1 | 0.46 |
| Whole grains | 4.0 ± 0.04 | 3.7 ± 0.1 | 0.12 |
| Refined grains | 4.0 ± 0.00 12.1 ± 0.1 | 12.6 ± 0.2 | 0.12 |
| Dietary patterns (score) ^{4,5} | 12.1 ± 0.1 | 12.0 ± 0.0 | 0.00 |
| Fats and processed meats | -0.001 ± 0.01 | 0.011 ± 0.03 | 0.73 |
| Vegetables and fish | -0.001 ± 0.01 -0.003 ± 0.01 | 0.035 ± 0.05 | 0.43 |
| Beans, tomatoes, and refined grains | -0.003 ± 0.01 -0.002 ± 0.01 | 0.035 ± 0.05 0.019 ± 0.04 | 0.43 |
| Whole grains and fruit | 0.011 ± 0.01 | -0.117 ± 0.05 | 0.01 |

¹ ACR, urinary albumin-to-creatinine ratio, with creatinine correction (k) for sex (0.68 in men and 1 in women); MET, metabolic equivalent; eGFR, estimated glomerular filtration rate. Data and *P* values are from linear regression.

 ${}^{2}\bar{x} \pm \text{SEM}$ (all such values).

³ Chi-square test for difference among race/ethnic groups.

⁴ Data are adjusted for total energy intake (kcal/d).

⁵ By design, principal components analysis-derived dietary patterns have mean = 0.00, SD = 1.00, and r = 0.00.

TABLE 2

Odds ratios (ORs) for microalbuminuria (ACR 25–249 mg/g) according to 4 dietary patterns derived by principal components analysis in 5042 men and women from the Multi-Ethnic Study of Atherosclerosis (MESA)^{*I*}

| | | | OR (95% CI |) | | - P for | OR (95% CI) per SD difference in |
|--------------------------|---------|-------------------|-------------------|-------------------|-------------------|--------------------|-------------------------------------|
| | Q1 | Q2 | Q3 | Q4 | Q5 | trend ² | dietary pattern score ³ |
| Fats and processed meats | | | | | | | |
| ACR 25-249/ACR | 93/915 | 79/930 | 94/914 | 88/921 | 79/929 | | |
| <25 (<i>n</i>) | | | | | | | |
| Model 1 ⁴ | 1.00 | 0.92 (0.66, 1.28) | 1.31 (0.94, 1.83) | 1.31 (0.90, 1.88) | 1.36 (0.86, 2.13) | 0.15 | 1.13 (0.96, 1.33) |
| Model 2 ⁵ | 1.00 | 0.88 (0.63, 1.23) | 1.25 (0.88, 1.76) | 1.27 (0.87, 1.85) | 1.29 (0.81, 2.04) | 0.19 | 1.12 (0.94, 1.33) |
| Vegetables and fish | | | | | | | |
| ACR 25–249/ACR | 73/935 | 102/907 | 81/927 | 92/917 | 85/923 | | |
| <25 (<i>n</i>) | | | | | | | |
| Model 1 ⁴ | 1.00 | 1.51 (1.09, 2.09) | 1.21 (0.86, 1.71) | 1.32 (0.93, 1.86) | 1.13 (0.74, 1.70) | 0.98 | 1.00 (0.87, 1.14) |
| Model 2 ⁵ | 1.00 | 1.45 (1.04, 2.02) | 1.16 (0.82, 1.65) | 1.30 (0.91, 1.86) | 1.12 (0.74, 1.72) | 0.94 | 1.00 (0.87, 1.14) |
| Beans, tomatoes, and | | | | | | | |
| refined grains | | | | | | | |
| ACR 25-249/ACR | 71/937 | 115/894 | 78/930 | 92/917 | 77/931 | | |
| <25 (<i>n</i>) | | | | | | | |
| Model 1 ⁴ | 1.00 | 1.77 (1.29, 2.43) | 1.29 (0.91, 1.82) | 1.60 (1.13, 2.27) | 1.40 (0.92, 2.13) | 0.25 | 1.09 (0.94, 1.25) |
| Model 2 ⁵ | 1.00 | 1.70 (1.23, 2.36) | 1.18 (0.83, 1.67) | 1.53 (1.07, 2.19) | 1.24 (0.81, 1.91) | 0.46 | 1.06 (0.92, 1.22) |
| Whole grains and fruit | | | | | | | |
| ACR 25–249/ACR | 117/891 | 99/910 | 69/939 | 71/938 | 77/931 | | |
| <25 (<i>n</i>) | | | | | | | |
| Model 1 ⁴ | 1.00 | 0.80 (0.59, 1.08) | 0.56 (0.40, 0.78) | 0.56 (0.39, 0.80) | 0.61 (0.42, 0.89) | 0.02 | 0.86 (0.76, 0.98) |
| Model 2 ⁵ | 1.00 | 0.81 (0.59, 1.11) | 0.56 (0.40, 0.80) | 0.54 (0.37, 0.77) | 0.65 (0.45, 0.95) | 0.04 | 0.87 (0.76, 0.99) |

¹ ACR, urinary albumin-to-creatinine ratio; MET, metabolic equivalent.

 2 P for trend across quintiles calculated with the original dietary pattern score modeled as a continuous variable.

³ OR (95% CI) for microalbuminuria per 1-SD difference (1.00) in dietary pattern score, adjusted as described above.

⁴ Adjusted for energy intake (kcal/d), study center (Baltimore County, MD; Forsyth County, NC; Los Angeles County, CA; New York, NY; St Paul, MN), age (y), sex (male, female), race/ethnicity (white, black, Chinese, Hispanic), education (<, =, > high school degree), active leisure-time physical activity (MET-h/wk), inactive leisure-time physical activity (MET-h/wk), current smoking status (yes, no), smoking duration (pack years), and current supplement use (\geq weekly: yes, no).

⁵ Adjusted for the above plus waist circumference (cm), systolic blood pressure (mm Hg), and hypertension medication use.

CI for Q5 versus Q1: 0.61 (0.42, 0.89), P for trend = 0.02]. This association remained with additional adjustment for the potential mediating variables waist circumference, systolic blood pressure, and hypertension medication use (Table 2, model 2).

Dietary patterns and the urinary albumin-to-creatinine ratio

The sequences of geometric mean ACR across quintiles of the 4 dietary patterns generally supported those for microalbuminuria, with an inverse association between ACR and whole grains and fruit dietary pattern scores and a positive association between ACR and beans, tomatoes, and refined grains dietary pattern scores (**Table 3**, model 1). Specifically, ACR was 20.3% lower in participants scoring in the highest versus lowest quintile of the whole grains and fruit dietary pattern (*P* for trend = 0.004). In contrast, ACR was 11.5% greater in participants in the highest versus lowest quintile of the beans, tomatoes, and refined grains dietary pattern (*P* for trend = 0.04). Further adjustment for potential pathway intermediates did not materially alter the association with the whole grains and fruit dietary pattern but did attenuate the association with the beans, tomatoes, and refined grains pattern to nonsignificance (Table 3, model 2).

Food groups and the odds of microalbuminuria

Of the 13 individual food groups evaluated (**Table 4**), the strongest association was noted between intake of low-fat dairy

foods and odds of microalbuminuria. After adjustment for demographic and lifestyle confounders (model 1), persons in the highest versus lowest quartile of low-fat dairy intake had a 37% lower odds of microalbuminuria [OR (95% CI): 0.63 (0.46, 0.87); *P* for trend = 0.02]. The association remained statistically significant after adjustment for whole grains and fruit dietary pattern scores [OR (95% CI) for Q5 versus Q1: 0.68 (0.49, 0.95)] or adjustment for the other 12 food groups [OR (95% CI) for Q5 versus Q1: 0.70 (0.50, 0.97)]. Adjustment for pathway intermediates also had little effect on these estimates (Table 4, model 2).

Other food groups were not significantly associated with the odds of microalbuminuria after multivariate adjustment. Distinguishing fried from nonfried fish and white potatoes from other vegetables foods did not change these conclusions (data not shown). Although not statistically significant, there were suggestive inverse associations between microalbuminuria and intake of fruit [OR (95% CI) per serving/d in model 1: 0.94 (0.87, 1.01)] and whole grains [OR (95% CI) per serving/d in model 1: 0.84 (0.69, 1.03)] (Table 3).

Food groups and the urinary albumin-to-creatinine ratio

Associations between food group intake and continuously modeled ACR generally mirrored those for microalbuminuria (**Table 5**). For each serving/d greater low-fat dairy consumption, the estimated ACR was 2.3% lower ($\beta \pm$ SE per serving/d change: -0.023 ± 0.01 , *P* for trend across quartiles = 0.03,

TABLE 3

Geometric mean ACR according to 4 dietary patterns derived by principal components analysis in 5042 men and women from the Multi-Ethnic Study of Atherosclerosis (MESA)¹

| | | P for | $\beta \pm SE$ per 1-SD difference in dietar | | | | |
|-------------------------------------|-------------------|-------------------|--|--------------------|----------------------------|-------|-------------------|
| | Q1 Q2 Q3 Q4 | | Q5 | trend ² | pattern score ³ | | |
| | | | mg/g | | | | |
| Fats and processed meats | | | | | | | |
| Model 1 ⁴ | 6.66 (6.27, 7.07) | 6.71 (6.35, 7.10) | 6.93 (6.57, 7.31) | 7.05 (6.68, 7.44) | 7.05 (6.59, 7.55) | 0.19 | 0.025 ± 0.02 |
| Model 2 ⁵ | 6.69 (6.31, 7.10) | 6.79 (6.43, 7.17) | 6.91 (6.57, 7.28) | 7.03 (6.68, 7.41) | 6.97 (6.53, 7.45) | 0.31 | 0.019 ± 0.02 |
| Vegetables and fish | | | | | | | |
| Model 1 ⁴ | 6.75 (6.38, 7.14) | 7.00 (6.63, 7.39) | 6.86 (6.50, 7.23) | 6.87 (6.52, 7.25) | 6.92 (6.50, 7.36) | 0.68 | 0.006 ± 0.02 |
| Model 2 ⁵ | 6.79 (6.43, 7.17) | 6.95 (6.60, 7.33) | 6.80 (6.46, 7.16) | 6.86 (6.52, 7.22) | 6.99 (6.58, 7.42) | 0.58 | 0.008 ± 0.02 |
| Beans, tomatoes, and refined grains | | | | | | | |
| Model 14 | 6.27 (5.93, 6.63) | 6.94 (6.57, 7.33) | 6.83 (6.48, 7.20) | 7.30 (6.93, 7.70) | 7.09 (6.65, 7.55) | 0.04 | 0.034 ± 0.02 |
| Model 2 ⁵ | 6.41 (6.07, 6.76) | 7.00 (6.64, 7.38) | 6.78 (6.45, 7.14) | 7.27 (6.91, 7.65) | 6.96 (6.55, 7.41) | 0.12 | 0.025 ± 0.02 |
| Whole grains and fruit | | | | | | | |
| Model 14 | 7.75 (7.31, 8.21) | 7.02 (6.66, 7.41) | 6.63 (6.29, 6.99) | 6.63 (6.29, 6.99) | 6.44 (6.08, 6.82) | 0.004 | -0.042 ± 0.01 |
| Model 2 ⁵ | 7.72 (7.30, 8.17) | 6.98 (6.63, 7.35) | 6.63 (6.30, 6.98) | 6.57 (6.24, 6.92) | 6.56 (6.21, 6.94) | 0.01 | -0.036 ± 0.01 |

¹ ACR, albumin-to-creatinine ratio; MET, metabolic equivalent.

 2 P for trend across quintiles calculated with the original dietary pattern score modeled as a continuous variable.

 $^{3}\beta$ regression coefficient \pm SE per 1-SD difference in dietary pattern score. The regression coefficients translate approximately into expected percentage difference, eg, a coefficient of -0.05 translates approximately into a difference of 5% in urinary ACR on its natural scale per 1-SD difference of the dietary pattern score. By design, dietary patterns derived by principal components analysis have a mean = 0 and SD = 1.00.

⁴ Adjusted for energy intake (kcal/d), study center (Baltimore County, MD; Forsyth County, NC; Los Angeles County, CA; New York, NY; St Paul, MN), age (y), sex (male, female), race/ethnicity (white, black, Chinese, Hispanic), education (<, =, > high school degree), active leisure-time physical activity (MET-h/wk), inactive leisure-time physical activity (MET-h/wk), current smoking status (yes, no), smoking duration (pack years), and current supplement use (\geq weekly: yes, no).

⁵ Adjusted for the above, plus waist circumference (cm), systolic blood pressure (mm Hg), and current hypertension medication use.

model 1). Similarly, for each serving/d greater fruit consumption, estimated ACR was 1.7% lower ($\beta \pm$ SE per serving/d change: -0.017 ± 0.01 , *P* for trend across quartiles = 0.04, model 1). Although not formally significant, intake of whole grains also showed a moderate inverse association with ACR (*P* for trend = 0.06). Results were similar when further adjusted for waist circumference, systolic blood pressure, and hypertension medication use (model 2).

Plant, animal, and nondairy animal food groups

Neither the sum intake of all animal foods nor the sum intake of all plant foods was significantly associated with the odds of microalbuminuria (P for trend = 0.49 and 0.20 for total animal food and total plant food, respectively) or ACR modeled continuously (P for trend = 0.90 and 0.20 for total animal food and total plant food, respectively; data not shown).

Although individual nondairy animal foods (red meat, processed meat, poultry, and fish) were not significantly associated with ACR, each serving/d greater intake of the sum of these foods was associated with an estimated 3.9% greater ACR ($\beta \pm$ SE per serving/d difference: 0.039 \pm 0.02, *P* for trend = 0.03, model 1; data not shown). Some of this association appeared to be mediated collectively by waist circumference, systolic blood pressure, and need for hypertension medication (current use) ($\beta \pm$ SE per serving/d difference: 0.028 \pm 0.02, *P* for trend = 0.12, model 2; data not shown).

Interactions between estimated glomerular filtration rate and dietary patterns or food groups

We noted significant interactions between eGFR (< 60 versus $\ge 60 \text{ mL} \cdot \text{min}^{-1} \cdot 1.73 \text{ m}^{-2}$) and whole grains and fruit dietary

pattern scores (*P* for interaction < 0.001), nuts and seeds intake (*P* for interaction = 0.04), and low-fat dairy intake (*P* for interaction = 0.01). In each case, associations tended to be inverse in both strata, but substantially stronger inverse associations were observed in the smaller group of participants with eGFR < 60 mL · min⁻¹ · 1.73 m⁻² (**Table 6**; median eGFR = 56.1 mL · min⁻¹ · 1.73 m⁻²; 12% with eGFR < 45 mL · min⁻¹ · 1.73 m⁻²; 12% with eGFR < 45 mL · min⁻¹ · 1.73 m⁻²). There were no statistically significant interactions between eGFR (< 60 or \ge 60 mL · min⁻¹ · 1.73 m⁻²) and other studied dietary patterns or food groups.

DISCUSSION

In this cross-sectional analysis in a large multiethnic cohort free of clinical CVD and diabetes, a dietary pattern characterized by high consumption of whole grains, fruit, vegetables, and lowfat dairy foods was inversely associated with ACR and the odds of microalbuminuria. Consistent with this, greater intakes of low-fat dairy foods and fruit were each associated with lower ACR, and greater whole-grain intake was marginally associated with lower ACR. By contrast, a dietary pattern characterized by high consumption of beans, tomatoes, refined grains, high-fat dairy foods, and meat food groups and nondairy animal food consumption were each positively associated with ACR.

Greater ACR is associated with greater risk of CVD, even in low-risk individuals (19) and may portend development of chronic kidney disease. Both disease conditions place a heavy burden on public health resources (48, 49). Few studies have evaluated relations between albumin excretion and foods and dietary patterns. Our findings are consistent with the hypothesis that particular aspects of diet may be important intervention

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TABLE 4

Odds ratios (ORs) for microalbuminuria (ACR 25–249 mg/g) according to food group intake of 5042 men and women from the Multi-Ethnic Study of Atherosclerosis (MESA)^{*I*}

| Q Red meat ACR 25–249/ACR <25 (n) 118/1 Intake range (servings/d) 0–0 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Processed meat ACR 25–249/ACR <25 (n) 104/1 Intake range (servings/d) 0.0– Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Processed meat 0.0– Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Poultry ACR 25–249/ACR <25 (n) 131/1 Intake range (servings/d) 0.0–4 Model 1 ⁴ 1.0 Model 2 ⁵ Stah 0.0–4 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 115/7 Intake range (servings/d) 0.0–4 Model 1 ⁴ 1.0 Model 1 ⁴ 1.0 1.0 116/7 Intake range (servings/d) 0.0–4 1.0 1.0 Model 1 ⁴ 1.0 1.0 1.0 1.0 Model 2 ⁵ 1.0 1.0 1.0 1.0 | 142 14 0 0 115 0.0 0 124 .16 0 0 143 0.10 0 0 139 0.20 0 | Q2 115/1157 0.14-0.28 1.03 (0.78, 1.37) 1.05 (0.79, 1.40) 107/1223 0.0-0.07 0.99 (0.74, 1.32) 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 0.20-0.51 | Q3 100/1152 0.28–0.50 0.97 (0.71, 1.31) 0.97 (0.71, 1.33) 110/1125 0.08–0.20 1.20 (0.89, 1.63) 1.18 (0.87, 1.62) 106/1155 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | Q4 100/1158 0.50–3.8 1.03 (0.73, 1.44) 0.96 (0.68, 1.36) 112/1146 0.21–2.8 1.21 (0.87, 1.68) 1.19 (0.85, 1.66) 89/1171 0.52–4.2 0.87 (0.63, 1.19) 0.80 (0.58, 1.11) 115/1145 0.41–5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) 111/1150 | <i>P</i> for trend² 0.48 0.66 0.16 0.23 0.88 0.56 0.45 0.45 0.45 | per serving/d difference in intake ³ 1.14 (0.80, 1.62) 1.09 (0.75, 1.57) 1.34 (0.89, 2.00) 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) 1.14 (0.81, 1.60) |
|--|---|--|---|--|--|--|
| ACR 25–249/ACR <25 (n) 118/7 Intake range (servings/d) 0–0 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Processed meat 0.0– Model 1 ⁴ 1.0 Intake range (servings/d) 0.0– Model 2 ⁵ 1.0 Processed meat 0.0– Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Poultry ACR 25–249/ACR <25 (n) 131/7 Intake range (servings/d) 0.0–4 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Fish ACR 25–249/ACR <25 (n) 115/7 Intake range (servings/d) 0.0–4 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 High-fat dairy 0.0–4 Model 2 ⁵ 1.0 Intake range (servings/d) 0.0–4 Model 2 ⁵ 1.0 Low-fat dairy 0.0–4 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Low-fat dairy 0.0–4 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 | 14 0 0 115 0.0 0 0 124 0.16 0 0 143 0.10 0 139 0.20 0 | $\begin{array}{c} 0.14{-}0.28\\ 1.03\ (0.78,1.37)\\ 1.05\ (0.79,1.40)\\ \hline 107/1223\\ 0.0{-}0.07\\ 0.99\ (0.74,1.32)\\ 0.99\ (0.74,1.33)\\ \hline 107/1159\\ 0.16{-}0.30\\ 0.84\ (0.64,1.11)\\ 0.81\ (0.61,1.07)\\ \hline 103/1159\\ 0.10{-}0.21\\ 0.94\ (0.70,1.25)\\ 0.92\ (0.68,1.23)\\ \hline 99/116\\ 0.20{-}0.51\\ \end{array}$ | $\begin{array}{c} 0.28{-}0.50\\ 0.97\ (0.71,\ 1.31)\\ 0.97\ (0.71,\ 1.33)\\ \end{array}\\\\ \begin{array}{c} 110/1125\\ 0.08{-}0.20\\ 1.20\ (0.89,\ 1.63)\\ 1.18\ (0.87,\ 1.62)\\ \end{array}\\\\ \begin{array}{c} 106/1155\\ 0.30{-}0.52\\ 0.94\ (0.71,\ 1.25)\\ 0.89\ (0.66,\ 1.18)\\ \end{array}\\\\ \begin{array}{c} 100/1162\\ 0.21{-}0.41\\ 0.89\ (0.66,\ 1.20)\\ 0.87\ (0.65,\ 1.18)\\ \end{array}\end{array}$ | $\begin{array}{c} 0.50{-}3.8\\ 1.03\ (0.73,1.44)\\ 0.96\ (0.68,1.36)\\ 112/1146\\ 0.21{-}2.8\\ 1.21\ (0.87,1.68)\\ 1.19\ (0.85,1.66)\\ 89/1171\\ 0.52{-}4.2\\ 0.87\ (0.63,1.19)\\ 0.80\ (0.58,1.11)\\ 115/1145\\ 0.41{-}5.1\\ 1.17\ (0.86,1.60)\\ 1.14\ (0.83,1.57)\\ \end{array}$ | 0.66 0.16 0.23 0.88 0.56 | 1.09 (0.75, 1.57) 1.34 (0.89, 2.00) 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Intake range (servings/d) 0–0 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Processed meat 0.0– ACR 25–249/ACR <25 (n) | 14 0 0 115 0.0 0 0 124 0.16 0 0 143 0.10 0 139 0.20 0 | $\begin{array}{c} 0.14{-}0.28\\ 1.03\ (0.78,1.37)\\ 1.05\ (0.79,1.40)\\ \hline 107/1223\\ 0.0{-}0.07\\ 0.99\ (0.74,1.32)\\ 0.99\ (0.74,1.33)\\ \hline 107/1159\\ 0.16{-}0.30\\ 0.84\ (0.64,1.11)\\ 0.81\ (0.61,1.07)\\ \hline 103/1159\\ 0.10{-}0.21\\ 0.94\ (0.70,1.25)\\ 0.92\ (0.68,1.23)\\ \hline 99/116\\ 0.20{-}0.51\\ \end{array}$ | $\begin{array}{c} 0.28{-}0.50\\ 0.97\ (0.71,\ 1.31)\\ 0.97\ (0.71,\ 1.33)\\ \end{array}\\\\ \begin{array}{c} 110/1125\\ 0.08{-}0.20\\ 1.20\ (0.89,\ 1.63)\\ 1.18\ (0.87,\ 1.62)\\ \end{array}\\\\ \begin{array}{c} 106/1155\\ 0.30{-}0.52\\ 0.94\ (0.71,\ 1.25)\\ 0.89\ (0.66,\ 1.18)\\ \end{array}\\\\ \begin{array}{c} 100/1162\\ 0.21{-}0.41\\ 0.89\ (0.66,\ 1.20)\\ 0.87\ (0.65,\ 1.18)\\ \end{array}\end{array}$ | $\begin{array}{c} 0.50{-}3.8\\ 1.03\ (0.73,1.44)\\ 0.96\ (0.68,1.36)\\ 112/1146\\ 0.21{-}2.8\\ 1.21\ (0.87,1.68)\\ 1.19\ (0.85,1.66)\\ 89/1171\\ 0.52{-}4.2\\ 0.87\ (0.63,1.19)\\ 0.80\ (0.58,1.11)\\ 115/1145\\ 0.41{-}5.1\\ 1.17\ (0.86,1.60)\\ 1.14\ (0.83,1.57)\\ \end{array}$ | 0.66 0.16 0.23 0.88 0.56 | 1.09 (0.75, 1.57) 1.34 (0.89, 2.00) 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Model 1^4 1.0 Model 2^5 1.0 Processed meat ACR 25–249/ACR <25 (n) | 0 0 115 0.0 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | $\begin{array}{c} 1.03 \ (0.78, 1.37) \\ 1.05 \ (0.79, 1.40) \\ \hline 107/1223 \\ 0.0-0.07 \\ 0.99 \ (0.74, 1.32) \\ 0.99 \ (0.74, 1.33) \\ \hline 107/1159 \\ 0.16-0.30 \\ 0.84 \ (0.64, 1.11) \\ 0.81 \ (0.61, 1.07) \\ \hline 103/1159 \\ 0.10-0.21 \\ 0.94 \ (0.70, 1.25) \\ 0.92 \ (0.68, 1.23) \\ \hline 99/116 \\ 0.20-0.51 \end{array}$ | 0.97 (0.71, 1.31) 0.97 (0.71, 1.33) 110/1125 0.08-0.20 1.20 (0.89, 1.63) 1.18 (0.87, 1.62) 106/1155 0.30-0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21-0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 1.03 \ (0.73, 1.44) \\ 0.96 \ (0.68, 1.36) \\ 112/1146 \\ 0.21-2.8 \\ 1.21 \ (0.87, 1.68) \\ 1.19 \ (0.85, 1.66) \\ 89/1171 \\ 0.52-4.2 \\ 0.87 \ (0.63, 1.19) \\ 0.80 \ (0.58, 1.11) \\ 115/1145 \\ 0.41-5.1 \\ 1.17 \ (0.86, 1.60) \\ 1.14 \ (0.83, 1.57) \end{array}$ | 0.66 0.16 0.23 0.88 0.56 | 1.09 (0.75, 1.57) 1.34 (0.89, 2.00) 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Model 2^5 1.0 Processed meat ACR 25–249/ACR <25 (n) | 0 115 0.0 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | 1.05 (0.79, 1.40) 107/1223 0.0-0.07 0.99 (0.74, 1.32) 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 0.97 (0.71, 1.33) 110/1125 0.08-0.20 1.20 (0.89, 1.63) 1.18 (0.87, 1.62) 106/1155 0.30-0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21-0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 0.96 \ (0.68, 1.36) \\ 112/1146 \\ 0.21-2.8 \\ 1.21 \ (0.87, 1.68) \\ 1.19 \ (0.85, 1.66) \\ 89/1171 \\ 0.52-4.2 \\ 0.87 \ (0.63, 1.19) \\ 0.80 \ (0.58, 1.11) \\ 115/1145 \\ 0.41-5.1 \\ 1.17 \ (0.86, 1.60) \\ 1.14 \ (0.83, 1.57) \end{array}$ | 0.66 0.16 0.23 0.88 0.56 | 1.09 (0.75, 1.57) 1.34 (0.89, 2.00) 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Processed meat ACR 25–249/ACR <25 (n) | 115 0.0 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | 107/1223 0.0-0.07 0.99 (0.74, 1.32) 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 110/1125 0.08-0.20 1.20 (0.89, 1.63) 1.18 (0.87, 1.62) 106/1155 0.30-0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21-0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 112/1146\\ 0.21-2.8\\ 1.21\ (0.87,1.68)\\ 1.19\ (0.85,1.66)\\ \\ 89/1171\\ 0.52-4.2\\ 0.87\ (0.63,1.19)\\ 0.80\ (0.58,1.11)\\ \\ 115/1145\\ 0.41-5.1\\ 1.17\ (0.86,1.60)\\ 1.14\ (0.83,1.57)\\ \end{array}$ | 0.16 0.23 0.88 0.56 | 1.34 (0.89, 2.00) 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| ACR 25–249/ACR <25 (n) | 0.0 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | 107/1223 0.0-0.07 0.99 (0.74, 1.32) 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 110/1125 0.08-0.20 1.20 (0.89, 1.63) 1.18 (0.87, 1.62) 106/1155 0.30-0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21-0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 112/1146\\ 0.21-2.8\\ 1.21\ (0.87,1.68)\\ 1.19\ (0.85,1.66)\\ \\ 89/1171\\ 0.52-4.2\\ 0.87\ (0.63,1.19)\\ 0.80\ (0.58,1.11)\\ \\ 115/1145\\ 0.41-5.1\\ 1.17\ (0.86,1.60)\\ 1.14\ (0.83,1.57)\\ \end{array}$ | 0.23 0.88 0.56 | 1.34 (0.89, 2.00) 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Intake range (servings/d) $0.0-$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Poultry ACR 25–249/ACR <25 (n) | 0.0 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | 0.0-0.07 0.99 (0.74, 1.32) 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 0.08–0.20 1.20 (0.89, 1.63) 1.18 (0.87, 1.62) 106/1155 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 0.21{-}2.8\\ 1.21\ (0.87,1.68)\\ 1.19\ (0.85,1.66)\\ \\ 89/1171\\ 0.52{-}4.2\\ 0.87\ (0.63,1.19)\\ 0.80\ (0.58,1.11)\\ \\ 115/1145\\ 0.41{-}5.1\\ 1.17\ (0.86,1.60)\\ 1.14\ (0.83,1.57)\\ \end{array}$ | 0.23 0.88 0.56 | 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Model 1^4 1.0 Model 2^5 1.0 Poultry ACR 25–249/ACR <25 (n) | 0 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | 0.99 (0.74, 1.32) 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 1.20 (0.89, 1.63) 1.18 (0.87, 1.62) 106/1155 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 1.21 \ (0.87, 1.68) \\ 1.19 \ (0.85, 1.66) \\ \\ 89/1171 \\ 0.52-4.2 \\ 0.87 \ (0.63, 1.19) \\ 0.80 \ (0.58, 1.11) \\ \\ 115/1145 \\ 0.41-5.1 \\ 1.17 \ (0.86, 1.60) \\ 1.14 \ (0.83, 1.57) \end{array}$ | 0.23 0.88 0.56 | 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Model 1^4 1.0 Model 2^5 1.0 Poultry ACR 25–249/ACR <25 (n) | 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 1.18 (0.87, 1.62) 106/1155 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 1.19\ (0.85,1.66)\\ 89/1171\\ 0.52-4.2\\ 0.87\ (0.63,1.19)\\ 0.80\ (0.58,1.11)\\ 115/1145\\ 0.41-5.1\\ 1.17\ (0.86,1.60)\\ 1.14\ (0.83,1.57) \end{array}$ | 0.23 0.88 0.56 | 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Model 2^5 1.0 Poultry ACR 25–249/ACR <25 (n) | 0 124 0.16 0 0 143 0.10 0 0 139 0.20 0 | 0.99 (0.74, 1.33) 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 1.18 (0.87, 1.62) 106/1155 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | $\begin{array}{c} 1.19\ (0.85,1.66)\\ 89/1171\\ 0.52-4.2\\ 0.87\ (0.63,1.19)\\ 0.80\ (0.58,1.11)\\ 115/1145\\ 0.41-5.1\\ 1.17\ (0.86,1.60)\\ 1.14\ (0.83,1.57) \end{array}$ | 0.23 0.88 0.56 | 1.28 (0.85, 1.94) 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| Poultry ACR 25–249/ACR <25 (n) | 124 0.16 0 143 0.10 0 0 139 0.20 0 | 107/1159 0.16-0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 106/1155 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 89/1171 0.52-4.2 0.87 (0.63, 1.19) 0.80 (0.58, 1.11) 115/1145 0.41-5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | 0.88 0.56 0.45 | 0.97 (0.67, 1.41) 0.89 (0.61, 1.31) 1.14 (0.81, 1.60) |
| ACR 25–249/ACR <25 (n) | 0.16 0 143 0.10 0 139 0.20 0 | 0.16–0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10–0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20–0.51 | 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 0.52-4.2 0.87 (0.63, 1.19) 0.80 (0.58, 1.11) 115/1145 0.41-5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | 0.56 | 0.89 (0.61, 1.31) |
| Intake range (servings/d) $0.0-4$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Fish ACR 25–249/ACR <25 (n) | 0.16 0 143 0.10 0 139 0.20 0 | 0.16–0.30 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10–0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20–0.51 | 0.30–0.52 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 0.52-4.2 0.87 (0.63, 1.19) 0.80 (0.58, 1.11) 115/1145 0.41-5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | 0.56 | 0.89 (0.61, 1.31) |
| Model 1^4 1.0 Model 2^5 1.0 Fish ACR 25–249/ACR <25 (n) | 0 0 143 0.10 0 139 0.20 0 | 0.84 (0.64, 1.11) 0.81 (0.61, 1.07) 103/1159 0.10–0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20–0.51 | 0.94 (0.71, 1.25) 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 0.87 (0.63, 1.19) 0.80 (0.58, 1.11) 115/1145 0.41–5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | 0.56 | 0.89 (0.61, 1.31) |
| Model 2^5 1.0 Fish ACR 25–249/ACR <25 (n) | 0 143 0.10 0 0 139 0.20 0 | 0.81 (0.61, 1.07) 103/1159 0.10–0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20–0.51 | 0.89 (0.66, 1.18) 100/1162 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 0.80 (0.58, 1.11) 115/1145 0.41–5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | 0.56 | 0.89 (0.61, 1.31) |
| Fish ACR 25–249/ACR <25 (n) | 143 0.10 0 0 139 0.20 0 | 103/1159 0.10-0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 100/1162 0.21-0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 115/1145 0.41–5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | 0.45 | 1.14 (0.81, 1.60) |
| ACR 25–249/ACR <25 (n) | 0.10 0 139 0.20 0 | 0.10–0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20–0.51 | 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 0.41–5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | | , |
| Intake range (servings/d) $0.0-4$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 High-fat dairy $ACR 25-249/ACR < 25 (n)$ $116/7$ Intake range (servings/d) $0.0-4$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Low-fat dairy $ACR 25-249/ACR < 25 (n)$ $129/7$ Intake range (servings/d) $0.0-4$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Whole fruit $ACR 25-249/ACR < 25 (n)$ $121/7$ Intake range (servings/d) $0.0-4$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Fruit juice 1.0 ACR 25-249/ACR < 25 (n) | 0.10 0 139 0.20 0 | 0.10–0.21 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20–0.51 | 0.21–0.41 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 0.41–5.1 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | | |
| Model 1^4 1.0 Model 2^5 1.0 High-fat dairy ACR 25-249/ACR <25 (n) | 0 0 139 0.20 0 | 0.94 (0.70, 1.25) 0.92 (0.68, 1.23) 99/116 0.20-0.51 | 0.89 (0.66, 1.20) 0.87 (0.65, 1.18) 107/1159 | 1.17 (0.86, 1.60) 1.14 (0.83, 1.57) | | , |
| Model 2^5 1.0 High-fat dairy ACR 25-249/ACR <25 (n) | 0 139 0.20 0 | 0.92 (0.68, 1.23) 99/116 0.20–0.51 | 0.87 (0.65, 1.18) 107/1159 | 1.14 (0.83, 1.57) | | , |
| High-fat dairy ACR 25-249/ACR <25 (n) | 139 0.20 0 | 99/116 0.20–0.51 | 107/1159 | | 0.45 | |
| ACR 25–249/ACR <25 (n) | 0.20 0 | 0.20-0.51 | | 111/1170 | | 1.17 (0.01, 1.00) |
| Intake range (servings/d) $0.0-4$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Low-fat dairy 1.0 ACR 25-249/ACR <25 (n) | 0.20 0 | 0.20-0.51 | | | | |
| Model 1^4 1.0 Model 2^5 1.0 Low-fat dairy 1.0 ACR 25-249/ACR <25 (n) | 0 | | | | | |
| Model 2^5 1.0 Low-fat dairy 129/1 ACR 25-249/ACR <25 (n) | | | 0.51-1.1 | 1.1-11 | 0.00 | 1.00 (0.06 1.00) |
| Low-fat dairy 129/1 ACR 25–249/ACR <25 (n) | 0 | 0.97 (0.72, 1.31) | 1.21 (0.89, 1.64) | 1.29 (0.92, 1.81) | 0.20 | 1.08 (0.96, 1.23) |
| ACR 25–249/ACR <25 (n) | 0 | 1.04 (0.76, 1.40) | 1.32 (0.97, 1.81) | 1.41 (1.00, 2.00) | 0.05 | 1.13 (1.00, 1.28) |
| Intake range (servings/d) $0.0-4$ Model 1 ⁴ 1.0 Model 2 ⁵ 1.0 Whole fruit 1.0 ACR 25-249/ACR <25 (n) | 117 | 105/1127 | 117/1100 | 02/11/75 | | |
| Model 1^4 1.0 Model 2^5 1.0 Whole fruit 1.0 ACR 25-249/ACR <25 (n) | | 105/1137 | 117/1180 | 82/1175 | | |
| Model 2^5 1.0 Whole fruit 1.0 ACR 25-249/ACR <25 (n) | | 0.14-0.50 | 0.50-1.1 | 1.1–12 | 0.00 | |
| Whole fruit $ACR 25-249/ACR < 25 (n)$ $121/7$ Intake range (servings/d) $0.0-4$ Model 1^4 1.0 Model 2^5 1.0 Fruit juice $ACR 25-249/ACR < 25 (n)$ $116/7$ | | 0.87 (0.66, 1.16) | 0.82 (0.62, 1.08) | 0.63 (0.46, 0.87) | 0.02 | 0.88 (0.79, 0.98) |
| ACR 25-249/ACR <25 (n) | 0 | 0.88 (0.66, 1.17) | 0.82 (0.62, 1.09) | 0.64 (0.46, 0.88) | 0.02 | 0.88 (0.80, 0.98) |
| Intake range (servings/d) $0.0-4$ Model 1^4 1.0 Model 2^5 1.0 Fruit juice ACR 25–249/ACR <25 (n) | | | | | | |
| Model 1^4 1.0 Model 2^5 1.0 Fruit juice ACR 25–249/ACR <25 (n) | | 108/1151 | 98/1163 | 106/1156 | | |
| Model 2 ⁵ 1.0 Fruit juice ACR 25–249/ACR <25 (n) | | 0.80-1.5 | 1.5-2.5 | 2.5-14 | | |
| Fruit juice ACR 25–249/ACR <25 (<i>n</i>) 116/1 | | 0.83 (0.63, 1.10) | 0.71 (0.53, 0.95) | 0.81 (0.60, 1.09) | 0.10 | 0.94 (0.87, 1.01) |
| ACR 25–249/ACR <25 (<i>n</i>) 116/1 | 0 | 0.83 (0.62, 1.10) | 0.68 (0.50, 0.92) | 0.79 (0.58, 1.08) | 0.11 | 0.94 (0.87, 1.02) |
| | | | | | | |
| | 254 | 87/1064 | 121/1187 | 109/1104 | | |
| ε | 0.0 | 0.0-0.15 | 0.15-0.50 | 0.51-6.0 | | |
| Model 1 ⁴ 1.0 | 0 | 0.94 (0.70, 1.27) | 1.15 (0.87, 1.51) | 1.01 (0.76, 1.36) | 0.46 | 1.08 (0.88, 1.31) |
| Model 2 ⁵ 1.0 | 0 | 0.87 (0.64, 1.18) | 1.09 (0.82, 1.44) | 0.95 (0.71, 1.28) | 0.65 | 1.05 (0.86, 1.28) |
| Vegetables | | | | | | |
| ACR 25–249/ACR <25 (n) 127/1 | 133 | 106/1155 | 93/1168 | 107/1153 | | |
| Intake range (servings/d) 0.0– | 1.4 | 1.4-2.1 | 2.1-3.1 | 3.1-18 | | |
| Model 1 ⁴ 1.0 | 0 | 0.87 (0.65, 1.15) | 0.74 (0.55, 1.00) | 0.89 (0.65, 1.23) | 0.20 | 0.96 (0.88, 1.05) |
| Model 2 ⁵ 1.0 | 0 | 0.87 (0.65, 1.15) | 0.75 (0.56, 1.03) | 0.88 (0.63, 1.22) | 0.34 | 0.96 (0.88, 1.05) |
| Beans | | | | | | |
| ACR 25–249/ACR <25 (n) 110/1 | 163 | 109/1129 | 115/1155 | 99/1162 | | |
| Intake range (servings/d) 0.0– | .03 | 0.04-0.12 | 0.13-0.31 | 0.31-5.3 | | |
| Model 1^4 1.0 | | 1.16 (0.87, 1.54) | 1.21 (0.90, 1.62) | 1.02 (0.72, 1.43) | 0.33 | 1.16 (0.86, 1.57) |
| Model 2^5 1.0 | | 1.11 (0.82, 1.49) | 1.18 (0.87, 1.59) | 0.96 (0.68, 1.36) | 0.47 | 1.12 (0.82, 1.52) |
| Nuts and seeds | | | · · · / · · · / | · · · · · · · · · · · · · · · · · · · | | (···· / ··· - / |
| ACR 25–249/ACR $<$ 25 (<i>n</i>) 123/1 | 141 | 97/1120 | 99/1197 | 114/1151 | | |
| Intake range (servings/d) (0.0– | | (0.04–0.14) | (0.14–0.39) | (0.39–6.8) | | |
| Model 1^4 1.0 | | 0.93 (0.70, 1.26) | 0.84 (0.63, 1.13) | 1.00 (0.74, 1.35) | 0.48 | 1.09 (0.86, 1.38) |
| Model 2^5 1.0 | · · | 0.93 (0.69, 1.26) | 0.86 (0.63, 1.15) | 1.04 (0.77, 1.42) | 0.48 | 1.14 (0.90, 1.45) |

(Continued)

| | OR (95% CI) | | | | | OR (95% CI) |
|---------------------------|-------------|-------------------|-------------------|-------------------|-----------------------------|--|
| | Q1 | Q2 | Q3 | Q4 | P for trend ² | per serving/d difference in intake ³ |
| Whole grains | | | | | | |
| ACR 25–249/ACR <25 (n) | 135/1129 | 112/1146 | 82/1176 | 104/1158 | | |
| Intake range (servings/d) | 0.0-0.12 | 0.13-0.44 | 0.44-0.89 | 0.89-6.1 | | |
| Model 1 ⁴ | 1.00 | 0.89 (0.68, 1.17) | 0.63 (0.47, 0.86) | 0.75 (0.56, 1.01) | 0.09 | 0.84 (0.69, 1.03) |
| Model 2 ⁵ | 1.00 | 0.88 (0.67, 1.17) | 0.63 (0.46, 0.86) | 0.76 (0.56, 1.02) | 0.14 | 0.86 (0.70, 1.05) |
| Refined grains | | | | | | |
| ACR 25–249/ACR <25 (n) | 104/1153 | 109/1154 | 120/1143 | 100/1159 | | |
| Intake range (servings/d) | 0.0-0.91 | 0.91-1.5 | 1.5-2.3 | 2.3-9.2 | | |
| Model 1 ⁴ | 1.00 | 1.06 (0.79, 1.42) | 1.15 (0.84, 1.56) | 0.98 (0.67, 1.43) | 0.41 | 1.06 (0.93, 1.20) |
| Model 2 ⁵ | 1.00 | 1.04 (0.77, 1.40) | 1.15 (0.84, 1.57) | 0.97 (0.66, 1.43) | 0.41 | 1.06 (0.93, 1.20) |

¹ ACR, urinary albumin-to-creatinine ratio; MET, metabolic equivalent.

 2 P for trend across quartiles calculated with the original food group variable modeled as a continuous variable as servings/d.

³ OR (95% CI) for microalbuminuria per 1-serving/d difference in food group intake.

⁴ Adjusted for energy intake (kcal/d), study center (Baltimore County, MD; Forsyth County, NC; Los Angeles County, CA; New York, NY; St. Paul, MN), age (y), sex (male, female), race/ethnicity (white, black, Chinese, Hispanic), education (<, =, > high school degree), active leisure-time physical activity (MET-h/wk), inactive leisure-time physical activity (MET-h/wk), current smoking status (yes, no), smoking duration (pack years), and current at least weekly supplement use (yes, no).

⁵ Adjusted for the above plus waist circumference (cm), systolic blood pressure (mm Hg), and current hypertension medication use.

targets to prevent elevations in albumin excretion and subsequent development of CVD and kidney disease.

Previous epidemiologic studies of diet and albuminuria in persons with (23-25, 33, 35, 36) and without (28, 34) diabetes largely focused on nutrient intake alone and not on dietary patterns or food intake. To our knowledge, only 2 observational studies have reported associations between albumin excretion and food intake: one in this population (50) and one in a Swedish cohort of persons with type 1 diabetes (51). The latter study reported that young men and women (mean age: 18 y) with type 1 diabetes who had an albumin excretion rate $\geq 15 \ \mu g/min$ consumed less fish than did those with an albumin excretion rate $< 15 \ \mu g/min$ (51). In contrast with the results of that study, we found no relation between fish consumption and ACR. Differences in frequency and type of fish consumption, disease states (type 1 diabetes versus nondiabetic), and age (young versus middle-aged) of our samples may partly explain the discrepancy between findings.

A previous analysis of data from MESA showed a weak inverse association between whole grains and ACR (50), which we duplicated here with a slightly different study sample and analytic approach. As previously described, the association was strongest in Hispanic and Chinese participants (50). Although associations noted in the current study were weak, <1% of our sample met current recommendations for whole grain intake (3 servings/d) (52). Greater intake is likely needed to fully evaluate the potential of whole grain intake in terms of albumin excretion. We also noted a moderate inverse association between fruit intake and ACR. Ours is the first study to report such an association. Given the relation between inflammation and albuminuria (53–56), fiber or antioxidant components of fruit may partly contribute to the association we observed (57–59).

Although we noted only weak associations between ACR and whole-grain and fruit intake, the dietary pattern characterized by high consumption of these foods (and also low-fat dairy foods) was inversely associated with ACR and microalbuminuria. This observation underscores the importance of the many dimensions of diet. Although the effects of individual dietary constituents may be small, the overall impact of a diet high in several weakly protective foods may result in greater health benefit than each food alone (18).

The results of studies evaluating associations between different food sources of protein and albumin excretion have been inconsistent, with some suggesting adverse effects of animal protein (especially from red meat) and others showing no difference between animal and plant proteins (26). Partially consistent with the hypothesis that animal protein has an unfavorable impact, we found that nondairy animal food intake was positively associated with ACR, whereas low-fat dairy food intake was inversely associated with ACR. Our findings are similar to those from the Nurse's Health Study, where women with mild renal insufficiency at baseline who consumed more nondairy animal protein experienced a greater decline in kidney function over 11 y of follow-up (32).

Differences in the amino acid and fatty acid composition of nondairy and dairy food groups may partially explain the differing directions of associations. Studies have shown that amino acids metabolized in the splanchnic region have greater renal impact than do those metabolized peripherally, and branchedchain amino acids, common to dairy foods, have lesser renal impact (60, 61). Saturated fat, predominantly supplied by animal foods (but amounts negligible in low-fat dairy foods), has previously been associated with greater ACR in persons with diabetes (35) and also with poor endothelial function (62, 63), inflammation (62, 63), and atherosclerosis (64, 65). Furthermore, there is mounting evidence that dairy foods lower the risk of diabetes and other disorders of glucose metabolism that are related to microalbuminuria (29-31). Milk proteins, vitamin D, magnesium, and calcium may partly contribute to these associations (28-31).

Hypertension contributes to renal vascular damage (17, 66), and excess adiposity is a key antecedent of hypertension. However, adjustment for these potential mediators did not alter associations between ACR and the whole grains and fruit dietary pattern or low-fat dairy. This may be due to incomplete adjustment or, alternatively, may be an indication that these dietary factors intervene

Geometric mean ACR according to food group intake in 5042 men and women from the Multi-Ethnic Study of Atherosclerosis (MESA)¹

| | | Geometri | c mean ACR (95% CI) | | Dfor | $\beta \pm SE per$ |
|----------------------|-------------------|-------------------|---------------------|-------------------------|-------------------------------|-------------------------------------|
| | Q1 | Q2 | Q3 | Q4 | - P for trend ² | 1-serving/d difference in intake |
| Red meat | | | | | | |
| Model 1 ⁴ | 6.77 (6.43, 7.12) | 6.88 (6.56, 7.21) | 6.81 (6.49, 7.14) | 7.07 (6.70, 7.45) | 0.28 | 0.045 ± 0.04 |
| Model 2 ⁵ | 6.82 (6.49, 7.16) | 6.95 (6.64, 7.27) | 6.85 (6.55, 7.17) | 6.90 (6.56, 7.26) | 0.59 | 0.020 ± 0.04 |
| Processed meat | | | | | | |
| Model 14 | 6.68 (6.36, 7.03) | 6.75 (6.44, 7.07) | 7.00 (6.67, 7.34) | 7.10 (6.74, 7.47) | 0.28 | 0.056 ± 0.05 |
| Model 2 ⁵ | 6.72 (6.40, 7.05) | 6.76 (6.47, 7.07) | 6.97 (6.66, 7.30) | 7.08 (6.73, 7.44) | 0.37 | 0.045 ± 0.05 |
| Poultry | | | | | | |
| Model 14 | 6.93 (6.60, 7.27) | 6.83 (6.51, 7.16) | 6.74 (6.43, 7.07) | 7.02 (6.68, 7.38) | 0.29 | 0.044 ± 0.04 |
| Model 2 ⁵ | 7.02 (6.69, 7.35) | 6.83 (6.52, 7.15) | 6.73 (6.43, 7.04) | 6.95 (6.62, 7.30) | 0.61 | 0.020 ± 0.04 |
| Fish | | | | | | |
| Model 14 | 6.95 (6.62, 7.30) | 6.80 (6.49, 7.13) | 6.63 (6.33, 6.95) | 7.14 (6.79, 7.50) | 0.10 | 0.065 ± 0.04 |
| Model 2 ⁵ | 6.96 (6.63, 7.30) | 6.84 (6.53, 7.16) | 6.62 (6.33, 6.93) | 7.11 (6.78, 7.46) | 0.10 | 0.062 ± 0.04 |
| High-fat dairy | | | | | | |
| Model 14 | 6.62 (6.28, 6.97) | 6.80 (6.48, 7.13) | 6.95 (6.63, 7.29) | 7.15 (6.79, 7.54) | 0.13 | 0.023 ± 0.02 |
| Model 2 ⁵ | 6.54 (6.22, 6.87) | 6.78 (6.47, 7.09) | 7.00 (6.69, 7.33) | 7.22 (6.86, 7.59) | 0.23 | 0.019 ± 0.02 |
| Low-fat dairy | | | , | | | |
| Model 14 | 7.25 (6.91, 7.61) | 6.98 (6.65, 7.32) | 6.89 (6.58, 7.21) | 6.42 (6.12, 6.75) | 0.03 | -0.023 ± 0.01 |
| Model 2 ⁵ | 7.23 (6.90, 7.58) | 6.94 (6.62, 7.27) | 6.89 (6.59, 7.21) | 6.48 (6.18, 6.79) | 0.04 | -0.022 ± 0.01 |
| Whole fruit | | | , | | | |
| Model 1 ⁴ | 7.20 (6.86, 7.56) | 6.85 (6.53, 7.18) | 6.74 (6.43, 7.06) | 6.75 (6.43, 7.08) | 0.04 | -0.017 ± 0.01 |
| Model 2 ⁵ | 7.17 (6.85, 7.52) | 6.87 (6.57, 7.19) | 6.74 (6.44, 7.05) | 6.75 (6.44, 7.07) | 0.04 | -0.017 ± 0.01 |
| Fruit juice | | | | | | |
| Model 14 | 6.88 (6.58, 7.20) | 6.74 (6.41, 7.08) | 6.92 (6.61, 7.25) | 6.97 (6.63, 7.32) | 0.29 | 0.027 ± 0.03 |
| Model 2 ⁵ | 6.99 (6.69, 7.30) | 6.71 (6.39, 7.04) | 6.90 (6.60, 7.21) | 6.91 (6.59, 7.24) | 0.58 | 0.013 ± 0.02 |
| Vegetables | | | | | | |
| Model 1 ⁴ | 6.97 (6.63, 7.33) | 7.08 (6.75, 7.42) | 6.54 (6.24, 6.85) | 6.94 (6.60, 7.30) | 0.40 | -0.009 ± 0.01 |
| Model 2 ⁵ | 7.00 (6.67, 7.35) | 6.88 (6.57, 7.20) | 6.67 (6.38, 6.98) | 6.97 (6.64, 7.33) | 0.95 | -0.001 ± 0.01 |
| Beans | | | | | | |
| Model 1 ⁴ | 6.56 (6.24, 6.89) | 7.02 (6.69, 7.37) | 6.99 (6.66, 7.32) | 6.97 (6.61, 7.34) | 0.17 | 0.051 ± 0.04 |
| Model 2 ⁵ | 6.63 (6.32, 6.95) | 6.99 (6.67, 7.32) | 6.97 (6.67, 7.30) | 6.94 (6.59, 7.30) | 0.25 | 0.042 ± 0.04 |
| Nuts and seeds | | | | | | |
| Model 14 | 7.11 (6.77, 7.47) | 6.95 (6.63, 7.29) | 6.86 (6.55, 7.18) | 6.61 (6.30, 6.94) | 0.28 | -0.031 ± 0.03 |
| Model 2 ⁵ | 7.05 (6.73, 7.40) | 6.92 (6.60, 7.24) | 6.88 (6.58, 7.19) | 6.68 (6.37, 7.00) | 0.62 | -0.014 ± 0.03 |
| Whole grains | | | | | | |
| Model 1 ⁴ | 7.34 (6.99, 7.70) | 7.02 (6.69, 7.35) | 6.52 (6.22, 6.84) | 6.67 (6.35, 7.00) | 0.06 | -0.043 ± 0.02 |
| Model 2 ⁵ | 7.34 (6.99, 7.70) | 7.02 (6.69, 7.35) | 6.52 (6.22, 6.84) | 6.67 (6.35, 7.00) | 0.06 | -0.043 ± 0.02 |
| Refined grains | × - / · · · · / | <pre></pre> | × /····/ | <pre><!--</pre--></pre> | | |
| Model 1 ⁴ | 6.92 (6.57, 7.30) | 6.78 (6.46, 7.11) | 7.07 (6.75, 7.41) | 6.74 (6.37, 7.14) | 0.08 | 0.027 ± 0.02 |
| Model 2 ⁵ | 6.97 (6.62, 7.34) | 6.74 (6.43, 7.06) | 7.05 (6.74, 7.38) | 6.76 (6.40, 7.14) | 0.08 | 0.026 ± 0.01 |

¹ ACR, urinary albumin-to-creatinine ratio; MET, metabolic equivalent.

 2 P for trend across quintiles calculated with food group intake (servings/d) modeled continuously.

 $^{3}\beta$ regression coefficient ± SE per 1-serving/d difference in food group intake. The regression coefficients translate approximately into expected percentage difference, eg, a coefficient of -0.05 is approximately a difference of 5% in urinary ACR on its natural scale per 1-serving/d difference in food group intake.

⁴ Adjusted for energy intake (kcal/d), study center (Baltimore County, MD; Forsyth County, NC; Los Angeles County, CA; New York, NY; St. Paul, MN), age (y), sex (male, female), race/ethnicity (white, black, Chinese, Hispanic), education (<, =, > high school degree), active leisure-time physical activity (MET-h/wk), inactive leisure-time physical activity (MET-h/wk), current smoking status (yes, no), smoking duration (pack years), and current at least weekly supplement use (yes, no).

⁵ Adjusted for the above plus waist circumference (cm), systolic blood pressure (mm Hg), and current hypertension medication use.

along multiple pathways and not exclusively through their known influence on body weight and blood pressure.

We noted interactions between eGFR and the whole grains and fruit dietary pattern and the low-fat dairy and nuts and seeds food groups, where the stronger association with ACR existed in those with (eGFR < 60 mL \cdot min⁻¹ \cdot 1.73 m⁻²). However, it is possible that these interactions were the result of chance. Duplication

of our findings in other studies is essential before we can conclude that particular dietary aspects are more important in those with early pathology versus normal kidney function.

Several limitations deserve discussion. A single spot urine sample was used to determine microalbuminuria, which may have overestimated the prevalence of microalbuminuria (41, 67), compromising specificity and attenuating odds ratios. We

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TABLE 6

Interactions between eGFR, and the whole grains and fruit dietary pattern scores, nuts and seeds intake, and low-fat dairy intake with respect to geometric mean ACR in the Multi-Ethnic Study of Atherosclerosis (MESA)¹

| | | Geon | Geometric mean ACR (95% CI) | (I) | | | $\beta \pm \text{SE per SD}$ |
|---|-------------------|-------------------|-----------------------------|---------------------|---------------------|--------------------------|--|
| | QI | Q2 | Q3 | Q4 | Q5 | P for trend ² | difference in score or intake ³ |
| Whole grains and fruit dietary pattern ⁴ eGFR $< 60 \text{ mL} \cdot \text{min}^{-1} \cdot 1.73 \text{m}^{-2}$ | | | | | | | |
| u | 65 | 84 | 76 | 101 | 105 | | |
| Score range | -2.6 to -0.83 | -0.82 to -0.34 | -0.34 to 0.12 | 0.12 to 0.72 | 0.74 to 5.2 | | |
| Model 1 | 15.6(11.3, 21.4) | 8.82 (6.97, 11.2) | 7.88(6.20, 10.0) | 8.20 (6.60, 10.2) | 6.99 (5.60, 8.74) | 0.01 | -0.177 ± 0.07 |
| $eGFR \ge 60 \text{ mL} \cdot \text{min}^{-1} \cdot 1.73 \text{m}^{-2}$ | | ~ | ~ | | ~ | | |
| u u | 938 | 920 | 927 | 903 | 006 | | |
| Score range | -3.1 to -0.83 | -0.82 to -0.34 | -0.34 to 0.12 | 0.12 to 0.74 | 0.74 to 7.8 | | |
| Model 1 | 7.36 (6.94, 7.79) | 6.85 (6.49, 7.23) | $6.52 \ (6.18, 6.88)$ | 6.50 $(6.15, 6.86)$ | 6.42 $(6.05, 6.80)$ | 0.04 | -0.029 ± 0.01 |
| Nuts and seeds ⁵ | | | | | | | |
| $eGFR < 60 \text{ mL} \cdot \text{min}^{-1} \cdot 1.73 \text{m}^{-2}$ | | | | | | | |
| u | 100 | 96 | 113 | 122 | | | |
| Intake range (servings/d) | 0.00 to 0.03 | 0.04 to 0.14 | 0.14 to 0.39 | 0.39 to 6.1 | | | |
| Model 1 | 10.3 (8.20, 12.8) | 8.34 (6.72, 10.3) | 8.54(7.00, 10.4) | 8.19 (6.73, 9.96) | | 0.058 | -0.212 ± 0.11 |
| $eGFR \ge 60 \text{ mL} \cdot \text{min}^{-1} \cdot 1.73 \text{m}^{-2}$ | | | | | | | |
| u | 1157 | 1116 | 1176 | 1139 | | | |
| Intake range (servings/d) | 0.00 to 0.03 | 0.04 to 0.14 | 0.14 to 0.39 | 0.39 to 6.8 | | | |
| Model 1 | 6.86(6.53, 7.21) | 6.82 (6.50, 7.16) | $6.74 \ (6.43, 7.06)$ | 6.47 $(6.16, 6.80)$ | | 0.62 | -0.014 ± 0.03 |
| Low-fat dairy ⁶ | | | | | | | |
| $eGFR < 60 mL \cdot min^{-1} \cdot 1.73 m^{-2}$ | | | | | | | |
| u n | 101 | 87 | 131 | 112 | | | |
| Intake range (servings/d) | 0.00 to 0.14 | 0.14 to 0.50 | 0.50 to 1.1 | 1.1 to 9.2 | | | |
| Model 1 | 9.20(7.41, 11.4) | 9.34 (7.43, 11.7) | 9.18 (7.63, 11.1) | 7.49 (6.05, 9.27) | | 0.08 | -0.087 ± 0.05 |
| $eGFR \ge 60 \text{ mL} \cdot \text{min}^{-1} 1.73 \text{m}^{-2}$ | | | | | | | |
| u | 1139 | 1146 | 1165 | 1138 | | | |
| Intake range (servings/d) | 0.00 to 0.14 | 0.14 to 0.50 | 0.50 to 1.1 | 1.1 to 12 | | | |
| Model 1 | 7.06 (6.72, 7.42) | 6.78 (6.46, 7.12) | 6.72 (6.41, 7.04) | 6.35(6.04, 6.67) | | 0.15 | -0.016 ± 0.01 |

County, CA; New York, NY; St. Paul, MN), age (y), sex (male, female), race/ethnicity (white, black, Chinese, Hispanic), education (<, =, > high school degree), active leisure-time physical activity (MET-h/wk), inactive leisure-time physical activity (MET-h/wk), current smoking status (yes, no), smoking duration (pack years), and current at least weekly supplement use (yes, no).

² P for trend across categories calculated with the dietary variable (dietary pattern score, or food group servings/d) modeled continuously.

 $^{3}\beta \pm \text{SE}$ for ACR per 1-serving/d difference in food group intake or per 1-SD difference in dietary pattern score, multivariable adjusted (as above).

⁵ *P* for interaction = 0.04.

⁶ *P* for interaction with eGFR <60 versus $\ge 60 \text{ mL} \cdot \text{min}^{-1} \cdot 1.73 \text{m}^{-2} = 0.01$

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attempted to overcome this limitation by modeling ACR continuously to avoid a presumed cutoff to characterize increased risk (16-18). Our cross-sectional analysis cannot define a temporal sequence between dietary exposures and subsequent development of kidney damage, nor can we rule out residual confounding by inadequately measured or unmeasured variables. For example, regular consumers of low-fat dairy foods likely differ from irregular or nonconsumers in terms of other healthy lifestyle practices that lower microalbuminuria risk. Also important to our low-fat dairy analyses is the fact that low-fat milk intake was queried by the following: "low-fat milk or beverages made with low-fat milk, such as café latte and café au lait." Thus, some degree of measurement error exists. Lastly, nonsignificant associations may have been declared significant by chance alone. For example, applying the conservative Bonferroni correction to our food group analyses (P < 0.004) would render most associations nonsignificant.

In conclusion, high intake of low-fat dairy foods and a dietary pattern rich in whole grains, fruit, and low-fat dairy food (among other foods) were both associated with lower odds of microalbuminuria and mean ACR in adults free of clinical CVD and diabetes. In contrast, nondairy animal food intake was positively associated with ACR. To the extent that microvascular disease (reflected here by elevated ACR) occurs upstream of overt CVD, these findings point to modifiable dietary factors that may reduce CVD risk. Research in larger studies with prospective dietary measures are need to elucidate the best dietary approach, although it appears a DASH-like (28) dietary pattern excluding meat would be successful.

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JAN was responsible for analytic design, data analysis, and manuscript preparation. LMS critically reviewed the manuscript. WP and GLB were involved in data acquisition and manuscript review. DRJ was involved in data acquisition, critically reviewed the manuscript, and contributed to data analysis. None of the authors had conflicts of interest to report.

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APPENDIX A

Food group component foods used to study the association between dietary consumption and albuminuria in the Multi-Ethnic Study of Atherosclerosis (MESA)¹

| Red meat | Hamburger, cheeseburger, meat loaf, hash | Vegetables | Dark yellow vegetables: |
|----------------|--|-----------------|--|
| | Beef, pork or lamb steaks, roasts, barbeque or ribs | (Continued) | Carrots |
| | [Chile with meat and beans] | | Winter squash, acorn squash |
| | [Oriental noodles with meat] | | Sweet potatoes, yams |
| | [Chile con carne] | | [Vegetables in stir-fry dishes, stews, or pot pie] |
| | [Pasta dishes with meat] | | Other vegetables: |
| | [Stir fry with meat] | | Corn hominy |
| | [Burritos, quesadillas, fajitas with meat] | | Green beans, peas, snow peas |
| | [Meat stew] | | Any other vegetables (eg, summer squash, zucchini, |
| Processed | Ham, hot dogs, bologna, salami, other lunch meats | | asparagus, mixed vegetables) |
| meat | Ham hocks, pigs' feet, chicarones | | Tossed salad with iceberg or light-green lettuce |
| | Sausage, chorizo, scrapple, bacon | | [Vegetables in stir-fry dishes; stews, pot pies, |
| | Liver including chicken livers, other organ meats | | empanada; burritos; enchiladas or tamales] |
| oultry | Roasted, broiled, baked, or ground chicken or turkey | | Tomatoes: |
| | Fried chicken | | Tomatoes (cooked or raw), tomato juice |
| | [Arroz con pollo] | | Salsa |
| | [Pasta dishes with poultry] | | [Tomatoes in chile, picadillo, pasta with tomato saud |
| | [Burritos, quesadillas, fajitas with poultry] | | burritos, enchiladas or tamales] |
| | [Turkey stew] | | White potatoes: |
| ish | Shrimp, lobster, crab, oysters, mussels (not fried) | | Boiled, baked, mashed, or other potatoes, turnips |
| | Tuna, salmon, sardines (including sashimi or sushi) | | [Potatoes in stews or pot pies, empanada] |
| | Other broiled, steamed, baked, or raw fish (trout, sole, | | Green leafy vegetables: |
| | halibut, poke, grouper) | | Tossed salad with spinach, romaine, or dark greens; |
| | Fried fish or fish sandwich, fried shrimp, calamari | | cooked spinach; turnip greens; collards |
| | [Fish stew or seafood gumbo] | Beans | Peas, lentils, black beans, potajes soups |
| | [Stir-fry dishes with fish] | Dealis | Pinto, black, baked, butter, or red beans; pork and bear |
| | [Pasta dishes with fish] | | black-eyed peas |
| ligh fot doirs | Cheddar, American, Chihuahua, Swiss, cream cheese, | | Refried beans as a side dish |
| ligh-fat dairy | | | [Beans in chile with meat and beans, enchiladas or |
| | cheese spreads, any other cheese | | |
| | Whole milk and beverages made with whole milk | Nuts and accide | tamales, or burritos without meat] |
| | including café latte, café au lait | Nuts and seeds | Almonds, walnuts, pecans, other nuts |
| | Milk in coffee or tea | | Sunflower, pinyon, other seeds |
| | Cream, half-and-half or nondairy creamer in coffee or tea | XX71 1 · | Peanuts, peanut butter |
| | Regular ice cream | Whole grains | Dark, whole-grain bread or rolls (eg, hamburger buns, |
| | Cream soups including chowders, potato, and cheese | | bagels, pitas, English muffins, etc) |
| | soups | | Bran muffins |
| | [Pasta dishes with cream sauce or cheese] | | Brown or wild rice |
| 6 . 1 . | [Cheese in burritos and enchiladas or tamales] | | Oatmeal |
| low-fat dairy | Skim milk and beverages made with skim milk including | | High-fiber cold cereal |
| | café latte, café au lait | Refined grains | White bread or rolls (eg, hamburger buns, bagels, pitas |
| | Low-fat milk and beverages made with low-fat milk | | English muffins, etc) |
| | including café latte, café au lait | | White, Mexican, or sticky rice |
| | Cottage or ricotta cheese | | Flour or corn tortillas on the side |
| | Plain yogurt (unflavored) | | Other hot cereal (eg, grits, cream of wheat, mush, |
| | Flavored yogurt | | congee) |
| | Sweetened condensed milk | | Low-fiber cereal |
| | Frozen yogurt, low-fat ice cream, ice milk, sherbet | | Biscuits, other muffins, croissants, corn bread, hush |
| | Pudding, custard, or flan | | puppies |
| ruit | Peaches, apricots, nectarines, plums | | Pancakes, waffles, French toast |
| | Cantaloupe, mango, papaya | | Potato, corn, or tortilla chips |
| | Strawberries, blueberries, other berries | | Crackers, pretzels, popcorn |
| | Apples, applesauce, pears | | Chinese dumplings, spring roll, dim sum (not fried), |
| | Bananas, plantains | | Chinese bun |
| | Oranges, grapefruit, tangerines, kiwi | | Chow mein |
| | Dried fruits (eg, raisins, prunes, figs, apricots) | | Fried rice |
| | Any other fruits (eg, pineapples, persimmons, grapes, | | [Oriental noodles with meat] |
| | other melons, canned peaches, fruit cocktail, etc) | | [Fish stew or seafood gumbo, paella] |
| Fruit juice | Orange juice, grapefruit juice | | [Other pasta dishes] |
| 5 | Any other juice (eg, apple, grape, punch, Kool-aid, ³ | | [Arroz con pollo] |
| | guava juice, etc) | | [Burritos or enchiladas or tamales] |
| /egetables | Cruciferous vegetables: | | [Stews or pot pies or empanada] |
| | broccoli, cabbage, cauliflower, brussels sprouts, | | Fare as or hor bree or embanded |
| | sauerkraut, kimchee | | |
| | [Vegetables in stir-fry dishes] | | |

¹ Each item represents a single question on the MESA food-frequency questionnaire. Items in brackets were included in multiple food groups after disaggregation to component parts (mixed dishes).

² Note that the narrowly defined 47 food groups used in the principal components analysis to derive dietary patterns (presented in detail in reference 40) were collapsed to form these 13 more general food groups. ³ Kraft Foods, Inc, Northfield, IL.