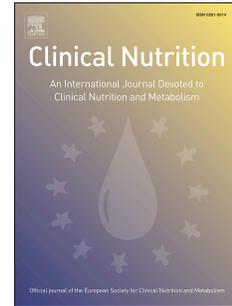


Accepted Manuscript

Replacing Red Meat and Processed Red Meat for White Meat, Fish, Legumes or Eggs is Associated With Lower Risk of Incidence of Metabolic Syndrome

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PII: S0261-5614(16)30005-X

DOI: [10.1016/j.clnu.2016.03.017](https://doi.org/10.1016/j.clnu.2016.03.017)

Reference: YCLNU 2779

To appear in: *Clinical Nutrition*

Received Date: 19 October 2015

Accepted Date: 24 March 2016

Please cite this article as: Becerra-Tomás N, Babio N, Martínez-González MÁ, Corella D, Estruch R, Ros E, Fitó M, Serra-Majem L, Salaverria I, Lamuela-Raventós RM, Lapetra J, Gómez-Gracia E, Fiol M, Toledo E, Sorlí JV, Pedret-Llaberia MR, Salas-Salvadó J, Replacing Red Meat and Processed Red Meat for White Meat, Fish, Legumes or Eggs is Associated With Lower Risk of Incidence of Metabolic Syndrome, *Clinical Nutrition* (2016), doi: 10.1016/j.clnu.2016.03.017.

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1 **REPLACING RED MEAT AND PROCESSED RED MEAT FOR WHITE**
2 **MEAT, FISH, LEGUMES OR EGGS IS ASSOCIATED WITH LOWER RISK**
3 **OF INCIDENCE OF METABOLIC SYNDROME**

4

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46 **Footnotes:**

47 Abbreviations used: CVD: cardiovascular disease; ICC: intra-class correlation

48 coefficient; FFQ: food frequency questionnaire; HR: hazards ratios; MedDiet:

49 Mediterranean diet; MetS: metabolic syndrome; PRM: processed red meat; RM: red

50 meat; RM&PRM: red meat and processed red meat; SFAs: saturated fatty acids

51 **ABSTRACT**

52 **Background & Aims:** Few studies have assessed the association between consumption
53 of red meat (RM) and processed red meats (PRM) and the incidence of metabolic
54 syndrome (MetS) and results have been inconsistent. We investigated associations
55 between total consumption of meat and its subtypes and incident MetS and estimated
56 the effect of substituting RM or PRM for alternative protein-rich foods.

57 **Methods:** We analyzed 1868 participants (55-80 years-old) recruited into the
58 PREDIMED study who had no MetS at baseline and were followed for a median of 3.2
59 years. MetS was defined using updated harmonized criteria. Anthropometric variables,
60 dietary habits, and blood biochemistry were determined at baseline and yearly
61 thereafter. Multivariable-adjusted hazard ratios (HRs) of MetS were estimated for the
62 two upper tertiles (versus the lowest one) of mean consumption of meat and its subtypes
63 during the follow-up as exposure.

64 **Results:** Comparing the highest vs the lowest tertile of consumption, we observed an
65 increased risk of MetS incidence, with HRs of 1.23 (95% confidence interval [CI]: 1.03-
66 1.45) and 1.46 (CI: 1.22-1.74) for total meat and pooled RM and PRM, respectively.
67 Compared with participants in the lowest tertile, those in the highest tertile of poultry
68 and rabbit consumption had a lower risk of MetS incidence. The risk of MetS was lower
69 when one-serving/day of RM or PRM was replaced by legumes, poultry and rabbit, fish
70 or eggs.

71 **Conclusion:** RM and PRM consumption was associated with higher risk of MetS.
72 Replacing RM or PRM with other protein-rich foods related to a lower risk of MetS and
73 should, therefore, be encouraged.

74 This trial was registered at [controlled-trials.com](https://www.controlled-trials.com) as [ISRCTN35739639](https://www.controlled-trials.com/ISRCTN35739639).

75

- 76 **Key words:** Total meat, red meat, processed red meat, metabolic syndrome,
77 PREDIMED-study

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78 **INTRODUCTION**

79 Metabolic syndrome (MetS) is a cluster of metabolic disorders associated with
80 abdominal obesity that is associated with an increased risk of cardiovascular disease
81 (CVD) and diabetes[1]. It has been suggested that adherence to the Mediterranean diet
82 (MedDiet) and a healthy lifestyle are cornerstones in the prevention and treatment of
83 MetS[2]. On the other hand, a Western dietary pattern, characterized by a high
84 consumption of red meat, processed meat, butter and margarine and refined grain has
85 been associated with an increased prevalence and incidence[3] of MetS.
86 Some studies have reported a positive association between meat consumption– mainly
87 red meat and processed meat–and hypertension[4], abdominal obesity[5], and type 2
88 diabetes[6,7], all of which are MetS components. Cross-sectional[8–12] and prospective
89 studies[3,9,13] have examined the association between red meat consumption and
90 MetS, with controversial results. To our knowledge only three prospective studies have
91 analyzed the association between red meat consumption and MetS[3,9,13]. In the
92 Atherosclerosis Risk in Communities study, a direct association was observed between
93 meat consumption (hamburger, hot dogs, processed meats, bacon, meat sandwiches or
94 mixed dishes, meat as a main dish) and MetS incidence in middle-aged women and
95 men[3]. Along the same lines, in a study limited to one of the centers of the
96 PREDIMED trial we found an increased risk of MetS development in those individuals
97 in the highest baseline quartile of red meat and processed red meat consumption
98 compared to those in the first quartile after one year of follow-up[9]. Finally, in a cohort
99 of Japanese ancestry a 4.7-fold increased risk of developing MetS was observed in those
100 individuals in the top tertile of red meat consumption compared to those in the lower
101 tertile, although the relationship was lost after adjustment for saturated fatty acid

102 intake[13]. As far as we know, only two previous studies related exposure to poultry
103 consumption with MetS prevalence[12] or incidence[13] and reported no associations.
104 In the present analysis we provide the results obtained in the full cohort of the PREDIMED
105 study, a nutritional intervention trial for the primary prevention of cardiovascular
106 disease[14] for the associations between total meat and specific types of meat
107 consumption (especially red meat and processed red meat) and the incidence of MetS
108 during the total study follow-up. We also estimated the effects on MetS incidence of
109 replacing red meat and processed red meat with alternative protein-rich foods.
110

111 MATERIAL AND METHODS

112 *Study design and participants*

113 This study is a secondary analysis of a previously published randomized clinical trial,
114 the PREDIMED (PREvención con DIeta MEDiterránea, www.predimed.es) study.
115 Briefly, PREDIMED is a randomized, multicentre, parallel-group field trial that was
116 conducted in Spain between October 2003 and December 2010 to assess the
117 effectiveness of the MedDiet on the primary prevention of CVD. The protocol and
118 design have been described elsewhere[14]. The trial was registered at
119 <http://www.controlledtrials.com/ISRCTN35739639> and included 7444 men and women
120 (aged 55–80 and 60–80 years, respectively), without previously documented
121 cardiovascular disease. Participants were eligible if they had either type 2 diabetes or at
122 least three of the following cardiovascular risk factors: hypertension (systolic blood
123 pressure ≥ 140 mmHg or diastolic blood pressure ≥ 90 mmHg or on antihypertensive
124 medication), high plasma LDL-cholesterol (≥ 160 mg/dL), low plasma HDL-cholesterol
125 (< 40 mg/dL in men; < 50 mg/dL in women), overweight or obesity (BMI ≥ 25 kg/m²),
126 current smoking, or a family history of premature coronary heart disease. Participants
127 were randomized to one of three intervention groups: a MedDiet supplemented with 1
128 liter/week of extra-virgin olive oil, a MedDiet supplemented with 30 g/day of mixed
129 nuts, or a control diet (advised to follow a low fat-diet). The main results in relation to
130 cardiovascular events have been published[15].

131 In the present report, data were analyzed considering the PREDIMED study as a
132 observational cohort. We selected participants from all the PREDIMED recruiting
133 centers with biochemical determinations available for at least 2 years of follow-up
134 (n=5081).

135 Because our main aim was to explore the associations between different types of meat
136 consumption and the risk of MetS development, we excluded participants with MetS at
137 baseline (n=3707). We also excluded participants who had not completed a baseline
138 food frequency questionnaire (FFQ) and those who reported total energy intake values
139 outside the pre-specified limits (500-3500 kcal/d in women and 800-4000 kcal/d in
140 men). Finally, 2094 individuals were available for evaluation. The protocol was
141 approved by the institutional review boards of each recruitment center and all
142 participants provided written informed consent.

143 *Dietary assessment*

144 Dietary intake was evaluated at baseline and yearly during follow-up using a previously
145 validated FFQ[16]. The reproducibility of the FFQ used in the PREDIMED study for
146 food groups, and energy and nutrient intake, explored by the Pearson correlation
147 coefficient (r), ranged from 0.50 to 0.82, and the intra-class correlation coefficient (ICC)
148 ranged from 0.63 to 0.90. The validity indices of the FFQ in relation to the dietary
149 records for food groups, nutrient and energy intake ranged (r) from 0.24 to 0.72, while
150 the ICC ranged from 0.40 to 0.84. The ICC was 0.75 for total meat/meat products, 0.59
151 for fish or seafood, 0.40 for legumes, and 0.58 for eggs. Information about meat
152 consumption was assessed using 13 items included in the FFQ. Energy and nutrient
153 intake were estimated using Spanish food composition tables[15].

154 Trained dieticians asked the participants about the frequency with which they consumed
155 red meat, poultry or rabbit, processed meat products, fish, eggs and legumes: never, one
156 to three times per month, once per week, two to four times per week, five to six times
157 per week, once per day, two to three times per day, four to six times per day or more
158 than six times per day. The responses were transformed to grams per day and then
159 categorized into red meat (RM) including pork, veal, beef and lamb; processed red meat

160 (PRM) including offal , ham, sausages, pâté, hamburgers and bacon. Red meat and
161 processed red meat were merged into one category (RM&PRM) and poultry and rabbit,
162 into another category, including chicken, turkey and rabbit, while total meat included all
163 of the above categories. All dietary variables at baseline and yearly during the follow-up
164 were adjusted for total energy intake using the residuals method[17].

165 *Ascertainment of Metabolic Syndrome*

166 The primary end point of the PREDIMED trial was a composite of major cardiovascular
167 clinical events (non-fatal myocardial infarction, non-fatal stroke or cardiovascular
168 death). For the present study, we considered MetS incidence and its components to be
169 the outcome. The definition of MetS we used was in accordance with the updated
170 harmonized criteria of the International Diabetes Federation and the American Heart
171 Association/National Heart, Lung, and Blood Institute[1]. Individuals were diagnosed
172 with MetS if they had three or more of the following components: elevated waist
173 circumference for European individuals (≥ 88 cm in women and ≥ 102 cm in men),
174 hypertriglyceridemia (>150 mg/dl) or drug treatment for elevated triglycerides, low
175 concentrations of HDL-cholesterol (<50 mg/dl and <40 mg/dL in women and men,
176 respectively) or drug treatment for low HDL-cholesterol, elevated blood pressure
177 (systolic ≥ 130 mm Hg and/or diastolic ≥ 85 mm Hg) or taking antihypertensive
178 medication; and high fasting plasma glucose (≥ 100 mg/dl) or drug treatment for
179 hyperglycemia.

180 *Assessment of covariates*

181 At baseline and yearly during follow-up, participants completed a 47-item questionnaire
182 about lifestyle variables, medical history and medication use; a validated Spanish
183 version of the Minnesota Leisure Time Physical Activity Questionnaire[18]; a 14-item

184 validated questionnaire designed to assess adherence to the MedDiet[19]; and a
185 validated semi-quantitative FFQ with 137 items [16].

186 Trained personnel measured height in centimeters, weight in kilograms, and waist
187 circumference by standard methods and blood pressure in triplicate with a 5-min
188 interval between each measurement by using a validated oscillometer (Omron
189 HEM705CP, Hoofddorp, the Netherlands) BMI was calculated by dividing weight in
190 kilograms by the square of height in meters.

191 Fasting blood samples were collected from all participants. Total cholesterol,
192 triglycerides and glucose concentrations were measured using standard methods. HDL-
193 cholesterol was determined after precipitation with phosphotungstic acid and
194 magnesium chloride. The laboratory technicians were blinded to the intervention group.

195 *Statistical analyses*

196 To take advantage of the yearly dietary assessments, we averaged the meat consumption
197 from baseline to the end of the follow-up or from baseline to the last follow-up FFQ
198 before the occurrence of MetS (if it ever occurred) as the relevant exposure. Because
199 participants who developed MetS during follow-up might have changed their dietary
200 habits after the diagnosis of MetS, their average consumption was calculated from
201 baseline to the year before MetS diagnosis. Then, participants were categorized into
202 tertiles of average daily consumption of total meat and its different subtypes during
203 follow-up. The baseline characteristics of the study population are expressed as
204 percentages and numbers for categorical variables and mean \pm SD or median (IQR) for
205 continuous variables. The Chi-square and one-way ANOVA tests were used to appraise
206 differences in the baseline characteristics according to tertiles of the average energy-
207 adjusted daily consumption of total meat. Multivariable Cox regression models were
208 fitted to assess the hazards ratios (HR) of incident MetS and its components during

209 follow-up for tertiles of total meat, RM, RM & PRM, PRM, and poultry and rabbit. The
210 Cox regression models were adjusted for several potential confounders. Model 1 was
211 adjusted for intervention group, sex, age, leisure time physical activity (METs/min-
212 day), BMI (kg/m^2), smoking (current, former or never) at baseline; model 2 was
213 additionally adjusted for quintiles of daily average consumption (g/d) during follow-up
214 of vegetables, fruit, legumes, cereals, fish, dairy products, biscuits, olive oil, nuts and
215 alcohol(continuous and adding the quadratic term); and model 3 was additionally
216 adjusted for the prevalence of MetS components at baseline: abdominal obesity
217 (yes/no), hypertriglyceridemia (yes/no), low HDL-cholesterol (yes/no), high blood
218 pressure (yes/no), and high fasting plasma glucose (yes/no). The first tertile was used as
219 the reference category in all models. The time variable was calculated as the difference
220 between the date of death or end of follow-up (the date of the last visit or the last
221 recorded clinical event [MetS incidence] of participants who were still alive) and the
222 date of recruitment.

223 Statistical interaction between tertiles of total meat or its different subtypes and
224 potential confounding variables such as sex, diabetes status and BMI were checked
225 including product terms in the multivariable model. Because no significant interactions
226 were observed with sex, age or BMI, the product terms were removed.

227 To assess the linear trend, the median value of each tertile of total meat and different
228 subtypes of meat consumption was included in the Cox regression models as a
229 continuous variable. We conducted subsequent multivariable analyses to examine the
230 HRs for MetS of substituting RM and PRM with one portion/day of other protein-rich
231 foods such as fish, poultry and rabbit, legumes and eggs. These dietary variables were
232 included in the same fully adjusted model as continuous variables, and the differences
233 in their β -coefficients, variances and covariance were used to calculate the β -coefficient

234 \pm SE for the substitution effect. Thereafter, these parameters were used to estimate the
235 HR and 95% CI. The level of significance for all statistical tests was set at $P < 0.05$ for
236 bilateral contrast. All analyses were performed with the SPSS software (version 22.0).
237

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238 **RESULTS**

239 A total of 1868 individuals free of MetS at baseline and without extreme total energy
240 values in FFQ were included in the final longitudinal analyses after 226 individuals had
241 been excluded because data on some of the MetS components during follow-up were
242 missing. The mean daily consumption of total meat was 124 g, for which RM & PRM
243 were the major contributors (55%).

244 After a median follow-up of 3.2 years (interquartile range 1.9-5.8), 980 participants
245 without MetS at baseline (53.8% women) developed new-onset MetS. **Table 1** depicts
246 the baseline characteristics of the study subjects by tertiles of average daily
247 consumption of total meat. Participants, in the top tertile were more likely than those in
248 the bottom tertile to have abdominal obesity and use oral antidiabetic agents or insulin;
249 they also consumed less fruit, legumes, dairy products, nuts, and olive oil.

250 The risk of MetS development across tertiles of total meat consumption and its different
251 subtypes is presented in **Table 2**. Participants in the top tertile of total meat and RM &
252 PRM consumption had a greater risk of incident MetS than those in the bottom tertile,
253 with HRs of 1.23 (95%CI: 1.03-1.45) for total meat and 1.46 (95%CI: 1.22-1.74) for
254 RM & PRM. When RM and PRM were analyzed separately, similar direct associations
255 were observed, with HRs of 1.27 (95%CI: 1.06-1.52) and 1.37 (95%CI: 1.15-1.62),
256 respectively. On the other hand, the consumption of poultry and rabbit was inversely
257 associated with the risk of MetS [HR: 0.83 (95% CI: 0.70-0.99) for the upper tertile
258 compared to the lowest tertile].

259 **Table 3** shows HR and 95% CI of the MetS components for the daily average tertiles of
260 energy-adjusted total meat consumption and its different subtypes. An increased intake
261 of total meat was associated with an increased risk in the incidence of all MetS

262 components, except high blood pressure. Results were similar when RM and PRM were
263 merged and when PRM was analyzed alone.

264 Individuals in the top tertile of RM consumption showed a 40%, 25% and 36% higher
265 risk of abdominal obesity, hypertriglyceridemia and low HDL-cholesterol, respectively,
266 compared to those in the bottom tertile. Conversely, compared with participants in the
267 bottom tertile of poultry and rabbit consumption, those in the top tertile had a lower risk
268 of all MetS components, except for abdominal obesity.

269 The risk of MetS was lower when one serving/day of legumes (150 g boiled), poultry
270 and rabbit (150 g), fish (150 g) or eggs (60 g) were substituted for RM (150 g). The
271 corresponding HR and 95% CI were 0.32 (0.09-0.60), 0.34 (0.20-0.66), 0.40 (0.24-0.87),
272 0.37 (0.19-0.76), respectively. Results were similar when one-serving/day of PRM
273 (150g) was replaced (**Figure1**). The replacement of one serving/day of RM for one
274 serving/day of PRM was non-significantly associated with a lower risk of MetS
275 development [HR: 0.72(95% CI; 0.34-2.92)].
276

277 **DISCUSSION**

278 To the best of our knowledge, this is the first epidemiologic study that has evaluated the
279 association between total meat and different subtypes of meat and the risk of MetS
280 development in older individuals at high cardiovascular risk. The results showed that a
281 high consumption of total meat (around more than one serving/day), especially RM &
282 PRM, was associated with increased risk of MetS after adjusting for several potential
283 confounders. In contrast, poultry and rabbit consumption was associated with a reduced
284 risk of MetS and all its components except abdominal obesity. The consumption of total
285 meat, RM & PRM and PRM was also associated with components of the MetS such as
286 abdominal obesity, hypertriglyceridemia, low HDL-cholesterol and high fasting
287 glucose. In addition, the substitution of one serving/day of poultry and rabbit, legumes,
288 fish or eggs for one serving/day of RM or PRM was associated with a significant lower
289 risk of developing MetS.

290 Our results regarding RM, PRM and RM & PRM are in line with most of the previous
291 cross-sectional[8–10,12] and prospective studies[3,9]. Although Damião and co-workers
292 showed that individuals with a higher red meat consumption in a Japanese–Brazilian
293 population had an increased risk of developing MetS, this association disappeared after
294 adjustment for saturated fatty acid (SFA) intake[13]. This discrepancy may be due to
295 over-adjustment, because SFA may be mediators of the association rather than
296 confounders.

297 Contrary to our results, two previous studies found no association between consumption
298 of poultry and the risk of MetS[12,13]. This discrepancy may be due to differences in
299 the meat subtypes included in the poultry category of these studies. Cocate et al.,
300 grouped poultry and fish in the same category[12], while Damião et al. did not mention

301 which meats were included in their definition of poultry[13]. In our study, chicken,
302 turkey and rabbit were included in the same category.

303 Various mechanisms can explain the associations observed between meat consumption
304 and MetS incidence. For instance, red meat is a food group rich in compounds harmful
305 for cardiometabolic risk, such as cholesterol, SFA and heme iron. There is compelling
306 evidence suggesting that SFA have a lower thermogenic effect and are more prone to
307 oxidation than unsaturated fatty acids from plant sources[20], and this type of fat has
308 been associated with a higher likelihood of weight gain in animals[21]. Indeed, in a
309 recent meta-analysis[5], consumption of RM and PRM has been associated with higher
310 waist circumference and BMI. Moreover, consumption of SFA from RM, but not from
311 white meat, has also been associated with MetS, which suggests that this nutrient has an
312 important role in the pathogenesis of metabolic disorders[12]. Heme iron from red meat,
313 but not from other food sources, has also been associated with MetS[22]. Iron is
314 potentially harmful because it catalyses cellular reactions and produces reactive oxygen
315 species that increase the oxidative stress. This has a particular effect on pancreatic beta
316 cells, which can lead to insulin resistance[23].

317 Processed meat products are treated by salting, curing, or smoking, thus having high
318 sodium content, besides harmful additives such as nitrites and nitrates, aromatic
319 polycyclic hydrocarbons, and heterocyclic amines. Nitrites and nitrates can be converted
320 into nitrosamines that have been associated with an increased risk of diabetes in
321 experimental animal models[24]. Moreover, blood nitrites have been associated with
322 endothelial dysfunction and impaired insulin response in adults[25], thus increasing the
323 risk of MetS development. Finally, excessive sodium intake is clearly related to high
324 blood pressure.

325 The mechanism by which poultry consumption may decrease MetS risk remains
326 unclear. The substitution of poultry for RM and PRM entails a lower intake of SFA,
327 heme iron, glycotoxins and sodium, which may be involved in the development of MetS
328 through the aforementioned mechanisms. In fact, in observational studies the risk of
329 type 2 diabetes was reduced when one serving of poultry/day was substituted for one
330 serving of total red meat/day[6]. Our results also show that substituting a serving of
331 poultry, fish, legumes or eggs for RM and PRM can protect against MetS development.
332 A recent meta-analysis of prospective studies showed an inverse association between
333 fish consumption and the risk of MetS incidence[26]. The mechanisms explaining this
334 inverse association may be the high fish content of n-3 fatty acids, which have anti-
335 inflammatory effects and may help reduce insulin resistance in muscle, improve the
336 plasma lipoprotein profile and endothelial function, and control blood pressure[27]. In
337 epidemiologic studies legume consumption has been associated with a reduced risk of
338 MetS components such as increased waist circumference and high blood pressure[28].
339 Legumes have a high fiber and magnesium content, which has been associated with a
340 better lipid profile and improved glucose and inflammatory responses[29] that may be
341 responsible in part for these beneficial effects. The inverse association found with MetS
342 when substituting eggs for RM and PRM may be explained in part because eggs are a
343 good source of folate, B vitamins, and carotenoids and promote the absorption of other
344 antioxidants present in vegetables[30]. Robust observational evidence suggests that high
345 egg consumption is not associated with an increased risk of coronary heart disease or
346 stroke, with the probable exception of high consumption levels among diabetic
347 persons[31].

348 Although our study focuses on the risk of MetS attributable to exposure to a specific
349 food group (meat and processed meat), it should be considered that the effect of the

350 overall dietary pattern is likely to have a considerably greater effect than those of
351 individual food groups or nutrients. For example, there is consistent evidence that some
352 dietary patterns, such as the MedDiet, DASH and Nordic diet, have beneficial effects on
353 MetS[32]. Probably, the joint effect of the whole dietary pattern is larger than the sum
354 of its parts. Nevertheless, the associations we found remained significant after
355 adjusting for other food groups within the background diet.

356 Our study has some limitations. First, the results cannot be generalized to other
357 populations because study subjects are older individuals at high cardiovascular risk.
358 Second, MetS was a secondary outcome of the PREDIMED study, hence the results are
359 exploratory in nature. Third, our study has been conducted in the frame of a nutritional
360 field trial with dietary patterns that might have a differential effect on the incidence of
361 MetS or its components. However, this confounding effect was minimized by adjusting
362 analyses for the intervention group. Fourth, as in any prospective study, there can be
363 unknown or unmeasured confounding factors, such as the amounts of nitrates, nitrites
364 and heterocyclic amines consumed, all of which have been related to the occurrence and
365 progress of MetS and its components. This possibility may have introduced some
366 degree of residual confounding.

367 Our study also has strengths, such as the relatively long follow-up, the control for a
368 large number of potential confounders, the analysis of different meat subtypes and
369 yearly repeated dietary assessments during follow-up, which allows updating the
370 consumption of the foods under consideration and is rarely undertaken in large
371 observational studies.

372 In conclusion, the present study suggests that total meat (when consumed to a level of
373 around more than one serving/day), RM and PRM promote MetS development. In
374 contrast, poultry consumption is associated with a lower risk of MetS. The substitution

375 of other protein-rich foods for RM or PRM is also associated with a lower risk of MetS.
376 Therefore, replacing RM and PRM by other healthy foods should be recommended to
377 decrease the risk of MetS in individuals at high cardiovascular risk. Further studies are
378 warranted to confirm these findings and elucidate the possible mechanisms involved.

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379 **Acknowledgements**

380 The authors thank all the participants for their collaboration, all the PREDIMED
381 personnel for their assistance and all the personnel of affiliated primary care centers for
382 making the study possible. CIBEROBN is an initiative of ISCIII, Spain.

383

384 **Authors' responsibilities:** MA.M-G, D.C, R.E, E.R, L.S-M, , J.L, E.G-G, M.F, and
385 J.S-S designed the PREDIMED study; N.B-T, N.B, MA.M-G, D.C, R.E, E.R, M.F, L.S-
386 M, I.S, RM.L-R, J.L, E.G-G, M.F, E.T, JV-S, R.P. and J.S-S conducted the research;
387 N.B-T and N.B analyzed data; N.B-T,N.B, and J.S.-S wrote the manuscript; MA.M-G,
388 D.C, R.E, E.R, L.S-M, M.F, J.L, J.S-S were the coordinators of subject recruitment and
389 follow-up at the outpatient clinics; N.B-T, N.B and J.S-S had full access to all the data
390 in the study and take responsibility for the integrity of the data and the accuracy of the
391 data analysis. All authors have read and approved the final manuscript.

392

393 **Conflict of Interest Statement and Funding sources:**

394 The authors disclose no conflict of interest related with the article.

395 This study was funded, in part, by the Spanish Ministry of Health (ISCIII), ,
396 PI13/00462, ISCIII: PI052584, PI071138, PI13/00462, Thematic NetworkG03/140,
397 RD06/0045, FEDER (European Regional Development Fund), and the Centre Català de
398 la Nutrició de l'Institut d'Estudis Catalans. None of the funding sources played a role in
399 the design, collection, analysis, or interpretation of the data or in the decision to submit
400 the manuscript for publication. CIBEROBN is an initiative of ISCIII, Spain.

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FIGURE LEGEND

Figure 1. HR and 95% CI of metabolic syndrome for replacing red meat and processed red meat with poultry and rabbit, fish, legumes and eggs. Cox regression model adjusted for age (years), sex, leisure time physical activity (METs min/day), BMI (kg/m²), current smoker (yes/no), former smoker (yes/no) at baseline, daily average consumption quintiles of vegetables (g/d), fruit (g/d), legumes (g/d) (except when substitution with legumes was analyzed), cereals (g/d), fish (g/d) (except when substitution with fish was analyzed), dairy products (g/d), biscuits (g/d), olive oil (g/d) and nuts (g/d) and alcohol (as continuous variable in g/d and adding the quadratic term), and for the prevalence of metabolic syndrome components at baseline: abdominal obesity (yes/no), hypertriglyceridemia (yes/no), low HDL-cholesterol (yes/no), hypertension (yes/no) and high fasting plasma glucose (yes/no).

Table 1. Baseline characteristics of the study population according to tertiles of energy-adjusted average daily consumption of total meat^a

	Total meat consumption (g/day)			P-value ^b
	T1	T2	T3	
	≤106.92	106.94-137.80	≥137.82	
	n=622	n=623	n=623	
Age, years	67.3 ± 6.0	66.9 ± 6.0	66.5 ± 6.2	0.06
Women, % (n)	54.0 (336)	52.5 (327)	50.9 (317)	0.54
Waist circumference, cm	95.5 ± 9.8	94.00 ± 9.5	95.7 ± 9.9	0.05
Women	93.2 ± 10.5	91.0 ± 10.9	92.8 ± 10.2	0.02
Men	98.1 ± 8.1	97.3 ± 6.1	98.6 ± 8.5	0.11
BMI, kg/m ²	28.4 ± 3.4	28.1 ± 3.5	28.5 ± 3.6	0.15
Leisure time physical activity, METs-min/d	272 ± 270	269 ± 244	282 ± 248	0.66
Former smokers, % (n)	24.8 (154)	25.7 (160)	27.1 (169)	0.63
Current smokers, % (n)	17.4 (108)	14.6 (91)	15.1 (94)	0.36
Blood pressure, mmHg				

Systolic	145.9 ± 20.0	147.3 ± 21.0	146.3 ± 20.5	0.35
Diastolic	81.4 ± 10.9	82.3 ± 10.7	82.3 ± 10.7	0.27
Biochemistry, mg/dL				
Fasting blood glucose	101.2 ± 37.1	99.0 ± 34.5	99.1 ± 34.6	0.01
HDL-cholesterol, median [IRQ]	59.0 [51.0-68.0]	58.7 [51.0-68.0]	57.0 [50.0-66.5]	0.41
Triglycerides, median [IRQ]	97.0 [75.0-120.0]	94.0 [76.0-116.0]	96.0 [73.0-121.0]	0.56
Current medication use, % (n)				
Use of hypoglycemic agents	13.2 (82)	12.7 (79)	17.2 (107)	0.04
Use hypolipidemic agents	46.9 (292)	47.2 (294)	44.1 (275)	0.31
Use of antihypertensive agents	65.3 (406)	66.5 (414)	63.9 (398)	0.59
Insulin treatment	2.3 (14)	4.7 (29)	6.1 (38)	<0.01
Metabolic syndrome components, % (n)				
Abdominal obesity	47.0 (289)	38.1 (237)	46.6 (288)	<0.01
Hypertriglyceridemia	5.6 (35)	5.1 (32)	4.8 (30)	0.81
Low HDL-cholesterol	2.6 (16)	4.2 (26)	2.2 (14)	0.10

High blood pressure	87.8 (545)	86.8 (541)	86.7 (539)	0.82
High fasting plasma glucose	28.6 (177)	31.7 (196)	34.8 (216)	0.07
Intervention group, % (n)				
MedDiet+EVOO	37.1 (231)	34.3 (214)	32.3 (201)	0.32
MedDiet+nuts	33.8 (210)	35.3 (220)	34.0 (212)	
Low-fat control diet	29.1 (181)	30.3 (189)	33.7 (210)	
Energy intake, kcal/day	2358 ± 534	2279 ± 521	2332 ± 538	0.03
Food consumption, g/day^c				
Vegetables	335 ± 145	330 ± 133	348 ± 151	0.09
Fruits	392 ± 211	388 ± 202	366 ± 194	0.05
Eggs	19 ± 11	20 ± 10	21 ± 12	<0.01
Legumes	23 ± 17	21 ± 11	20 ± 10	<0.01
Dairy	421 ± 241	384 ± 216	360 ± 212	<0.01
Fish	100 ± 47	102 ± 43	105 ± 45	0.10
Cereals	232 ± 92	234 ± 82	225 ± 79	0.11

Biscuits	25 ± 30	24 ± 29	21 ± 24	0.07
Nuts	13 ± 16	12 ± 13	11 ± 14	0.01
Olive oil	43 ± 18	42 ± 16	40 ± 16	0.03
Alcohol	10 ± 16	10 ± 13	10 ± 14	0.61

Data are expressed as means (standard deviation) or medians [IRQ, interquartile range] for continuous variables and percentages and numbers (n) for categorical variables.

Abbreviations: T, Tertile; BMI, Body mass index; MedDiet, Mediterranean diet, EVOO, extra-virgin olive oil.

^aTertile cut-offs are based on energy-adjusted daily average of total meat intake.

^bP values for differences between tertiles were calculated by chi-square or ANOVA tests for categorical and continuous variables, respectively.

^cAll dietary variables were adjusted for total energy intake.

Table 2. Hazard ratios (95% confidence intervals) of metabolic syndrome incidence across average energy-adjusted tertiles of total meat, red meat and processed red meat, red meat, processed red meat and poultry and rabbit consumption during the follow-up^a

	Meat consumption (g/day)			P-trend
	T1 ^a	T2	T3	
Total meat, median g/day^b	87.0	120.6	158.9	
Metabolic syndrome incidence, % (n)	49.2 (306)	42.1 (262)	58.1 (362)	<0.01
Crude model	1.00 ref.	0.82 (0.69-0.97)	1.31 (1.12-1.54)	<0.01
Multivariable model 1	1.00 ref.	0.83 (0.70-0.98)	1.32 (1.12-1.55)	<0.01
Multivariable model 2	1.00 ref.	0.95 (0.80-1.13)	1.29 (1.09-1.53)	0.01
Multivariable model 3	1.00 ref.	0.93 (0.78-1.11)	1.23 (1.03-1.45)	0.02
Red meat and processed red meat, median g/day^c	38.4	62.9	96.4	
Metabolic syndrome incidence, % (n)	45.5 (283)	44.3 (276)	59.6 (371)	
Crude model	1.00 ref.	0.96 (0.81-1.14)	1.61 (1.37-1.89)	<0.01
Multivariable model 1	1.00 ref.	0.97 (0.82-1.15)	1.67 (1.41-1.97)	<0.01
Multivariable model 2	1.00 ref.	1.03 (0.87-1.23)	1.57 (1.32-1.86)	<0.01
Multivariable model 3	1.00 ref.	0.98 (0.82-1.17)	1.46 (1.22-1.74)	<0.01
Red meat, median g/day^d	19.5	39.3	67.5	
Metabolic syndrome incidence, % (n)	47.9 (298)	44.1 (275)	57.3 (357)	<0.01
Crude model	1.00 ref.	0.89 (0.75-1.05)	1.38 (1.17-1.63)	<0.01
Multivariable model 1	1.00 ref.	0.89 (0.75-1.05)	1.43 (1.21-1.68)	<0.01
Multivariable model 2	1.00 ref.	0.91 (0.77-1.09)	1.32 (1.10-1.57)	<0.01

Multivariable model 3	1.00 ref.	0.86 (0.72-1.02)	1.27 (1.06-1.52)	<0.01
Processed red meat, median g/day^c	12.3	22.4	35.3	
Metabolic syndrome incidence, % (n)	46.0 (286)	45.1 (281)	58.3 (363)	<0.01
Crude model	1.00 ref.	0.96 (0.81-1.14)	1.44 (1.22-1.69)	<0.01
Multivariable model 1	1.00 ref.	0.97 (0.82-1.14)	1.46 (1.24-1.72)	<0.01
Multivariable model 2	1.00 ref.	1.06 (0.89-1.26)	1.42 (1.20-1.68)	<0.01
Multivariable model 3	1.00 ref.	1.06 (0.89-1.26)	1.37 (1.15-1.62)	<0.01
Poultry and rabbit, median g/day^f	28.9	58.6	79.4	
Metabolic syndrome incidence, % (n)	56.4 (351)	43.2 (269)	49.8 (310)	<0.01
Crude model	1.00 ref.	0.67 (0.57-0.79)	0.79 (0.67-0.93)	<0.01
Multivariable model 1	1.00 ref.	0.67 (0.57-0.78)	0.78 (0.66-0.92)	<0.01
Multivariable model 2	1.00 ref.	0.76 (0.64-0.90)	0.85 (0.72-1.01)	0.03
Multivariable model 3	1.00 ref.	0.74 (0.63-0.88)	0.83 (0.70-0.99)	0.02

Abbreviations: T, Tertile.

Multivariable model 1 adjusted for intervention group, sex, age (years), leisure time physical activity (METs-min/day), BMI (kg/m²), current smoker (yes/no), former smoker (yes/no). Multivariable model 2 additionally adjusted for average consumption quintiles of vegetables (g/d), fruit (g/d), legumes (g/d), cereals (g/d), fish (g/d), dairy products (g/d), alcohol (g/d and quadratic term), biscuits (g/d), olive oil (g/d) and nuts (g/d). Multivariable model 3 additionally adjusted for the prevalence of metabolic syndrome components at baseline: abdominal obesity (yes/no), hypertriglyceridemia (yes/no), low HDL-cholesterol (yes/no), hypertension (yes/no) and high fasting plasma glucose (yes/no). All models were stratified by recruitment centre.

^aTertile cut-offs are based on energy-adjusted daily average of total meat, red meat and processed red meat, red meat, processed red meat and poultry and rabbit. ^bIncludes all meat products: chicken, turkey, rabbit, pork, beef, veal, lamb, several types of sausages and processed red meat. ^cIncludes pork, veal, lamb, several types of sausages and processed red meat. ^dIncludes pork, beef, veal and lamb. ^eIncludes several types of sausages and processed red meat. ^fIncludes chicken, turkey and rabbit.

Table 3. Hazard ratios (95% CI) of metabolic syndrome components (abdominal obesity, hypertriglyceridemia, low HDL-cholesterol, high blood pressure and high fasting plasma glucose) across energy-adjusted tertiles of specific meat consumption^a

	T1	T2	T3	P- trend
Total Meat^b				
Abdominal obesity	1.00 ref.	0.87 (0.69-1.09)	1.34 (1.07-1.68)	0.01
Hypertriglyceridemia	1.00 ref.	0.94 (0.80-1.09)	1.21 (1.03-1.41)	0.01
Low HDL-cholesterol	1.00 ref.	0.90 (0.77-1.06)	1.29 (1.10-1.50)	<0.01
High blood pressure	1.00 ref.	0.76 (0.52-1.12)	0.88 (0.59-1.31)	0.64
High fasting plasma glucose	1.00 ref.	0.87 (0.72-1.05)	1.21 (1.00-1.46)	0.04
Red and processed red meat^c				
Abdominal obesity	1.00 ref.	1.19 (0.96-1.49)	1.73 (1.36-2.18)	<0.01
Hypertriglyceridemia	1.00 ref.	1.02 (0.87-1.19)	1.47 (1.26-1.72)	<0.01
Low HDL-cholesterol	1.00 ref.	1.08 (0.92-1.26)	1.45 (1.24-1.70)	<0.01
High blood pressure	1.00 ref.	0.95 (0.66-1.37)	1.25 (0.84-1.88)	0.28
High fasting plasma glucose	1.00 ref.	0.99 (0.82-1.19)	1.28 (1.05-1.56)	0.01
Red meat^d				
Abdominal obesity	1.00 ref.	1.07 (0.86-1.33)	1.4 (1.19-1.88)	<0.01
Hypertriglyceridemia	1.00 ref.	0.88 (0.76-1.03)	1.25 (1.08-1.46)	<0.01
Low HDL-cholesterol	1.00 ref.	0.99 (0.86-1.16)	1.36 (1.17-1.59)	<0.01
High blood pressure	1.00 ref.	0.78 (0.55-1.12)	1.05 (0.71-1.54)	0.69
High fasting plasma glucose	1.00 ref.	1.07 (0.89-1.29)	1.18 (0.97-1.43)	0.09
Processed red meat^e				
Abdominal obesity	1.00 ref.	0.83 (0.66-1.03)	1.50 (1.21-1.86)	<0.01
Hypertriglyceridemia	1.00 ref.	0.89 (0.77-1.04)	1.26 (1.09-1.46)	<0.01
Low HDL-cholesterol	1.00 ref.	0.90 (0.77-1.04)	1.25 (1.08-1.45)	<0.01

High blood pressure	1.00 ref.	0.94 (0.66-1.34)	0.97 (0.66-1.41)	0.88
High fasting plasma glucose	1.00 ref.	0.96 (0.80-1.15)	1.23 (1.02-1.48)	0.02
Poultry and rabbit^f				
Abdominal obesity	1.00 ref.	0.72 (0.59-0.89)	0.81 (0.65-1.01)	0.03
Hypertriglyceridemia	1.00 ref.	0.69 (0.59-0.80)	0.78 (0.67-0.91)	<0.01
Low HDL-cholesterol	1.00 ref.	0.70 (0.61-0.82)	0.83 (0.71-0.96)	<0.01
High blood pressure	1.00 ref.	0.69(0.48-0.99)	0.68 (0.47-0.97)	0.02
High fasting plasma glucose	1.00 ref.	0.74 (0.62-0.88)	0.83 (0.69-0.99)	0.01

Abbreviations: CI, confidence interval, T, tertile.

^aTertile cut-offs are based on energy-adjusted daily average meat intake.

The metabolic syndrome components were defined according to updated harmonizing criteria.

Cox regression models adjusted for intervention group, sex, age (year), leisure time physical activity (METs-min/day), BMI (kg/m²), current smoker (yes/no), former smoker (yes/no), quintiles of average consumption of vegetables (g/d), fruit (g/d), legumes (g/d), cereals (g/d), fish (g/d) dairy (g/d), biscuits (g/d), olive oil (g/d) and nuts (g/d), and alcohol (g/d) (continuous and quadratic term). All models were stratified by recruitment center.

^bIncludes all meat products: chicken, turkey, rabbit, pork, beef, veal, lamb, several types of sausages and processed red meat.

^cIncludes pork, beef, veal, lamb, several types of sausages and processed red meat.

^dIncludes pork, beef, veal and lamb.

^eIncludes several types of sausages and processed red meat.

^fIncludes chicken, turkey and rabbit.

