**Supplementary Material 1. Characteristics of participants and non-participants**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Table 4. Characteristics of participants and non-participants (n=866).** | | | | | | |
|  | **Total**  **(n=866)** | **Participation** | | | |  |
|  | **No**  **(n=66)** | | **Yes**  **(n=800)** | | **p** |
|  | **n** | **n** | **%** | **n** | **%** |  |
| **District** |  |  |  |  |  | 0.121 |
| *Firdavsi* | 508 | 28 | 5.5 | 480 | 94.5 |  |
| *Shohmansour* | 214 | 23 | 10.8 | 191 | 89.3 |  |
| *Sino* | 103 | 13 | 12.6 | 90 | 87.4 |  |
| *Somoni* | 41 | 2 | 4.9 | 39 | 95.1 |  |
| **Market** |  |  |  |  |  | 0.229 |
| *Shohmansour* | 214 | 23 | 10.8 | 191 | 89.3 |  |
| *Korvon* | 198 | 5 | 2.5 | 193 | 97.5 |  |
| *Sakhovat* | 153 | 15 | 9.8 | 138 | 90.2 |  |
| *Sultoni Kabir* | 81 | 1 | 1.2 | 80 | 98.8 |  |
| *46th Microregion* | 47 | 1 | 2.1 | 46 | 97.9 |  |
| *Zarafshon* | 44 | 7 | 15.9 | 37 | 84.1 |  |
| *Varzob* | 41 | 1 | 2.0 | 4.88 | 95.1 |  |
| *Kariyai-Bolo* | 32 | 6 | 18.8 | 26 | 81.3 |  |
| *Yakkachinor* | 29 | 6 | 20.7 | 23 | 79.3 |  |
| *Mirzokhuja* | 27 | 0 | 0.0 | 27 | 100.0 |  |
| **Type of vendor** |  |  |  |  |  | **0.005** |
| Stationary | 737 | 64 | 8.7 | 673 | 91.3 |  |
| Mobile | 129 | 2 | 1.6 | 127 | 98.5 |  |
| **Physical setup (stationary)** |  |  |  |  |  | 0.658 |
| Bench with tableboard | 194 | 19 | 9.8 | 175 | 90.2 |  |
| *Dukoni* | 185 | 14 | 7.6 | 171 | 92.4 |  |
| Stand, stall or booth | 101 | 11 | 10.9 | 90 | 89.1 |  |
| Table with chairs for customers | 75 | 6 | 8.0 | 69 | 92.0 |  |
| On the ground | 60 | 2 | 3.3 | 58 | 96.7 |  |
| Soft ice-cream machine or freezer | 54 | 3 | 5.6 | 51 | 94.4 |  |
| Truck | 45 | 5 | 11.1 | 40 | 88.9 |  |
| Push cart | 23 | 4 | 17.4 | 19 | 82.6 |  |

**Supplementary Material 2. Description of the homemade street foods collected in Dushanbe, Tajikistan**

|  |  |
| --- | --- |
| **1. *Baklava***  Sweet pastry dessert made of f*ilo* layers, chopped nuts and syrup or honey. | C:\Users\raquel\Dropbox\Food Samples Collected - Pictures TJK\10065-74.jpg |
| **2. *Belyashi***  Traditional small meat pie, filled with minced meat and/or vegetables | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10075-84.jpg |
| **3. Bread (*chapoti*)** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10028-37.jpg |
| **4. Bread (dark wheat)** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10057-66.jpg |
| **5. Bread (*fatir*)** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10015-24.jpg |
| **6. Bread (*girdacha*)** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10086-95.jpg |
| **7. Bread (*kulcha*)** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10074-83.jpg |
| **8. Bread (*lepyoshka*)** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10021-30.jpg |
| **9. Bread (*samarkand*)** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10029-38.jpg |
| **10. Bun** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10063-72.jpg |
| **11. Cake** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10045-54.jpg |
| **12. *Chebureki***  Traditional fried savoury pastry, usually filled with  ground or minced meat and onions. | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10009-18.jpg |
| **13. Fried fish** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10022-31.jpg |
| **14. Fried potatoes** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10056-65.jpg |
| **15. Hamburger** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10064-73.jpg |
| **16. Hot-dog** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10002-11.jpg |
| **17. Ice-cream** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10077-86.jpg |
| **18. *Kurut***  Salty snack made by straining and drying sour milk or yoghurt. | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10076-85.jpg |
| **19. *Piroshky***  Baked pie made from yeast dough, usually stuffed with meat (typically beef) or vegetables. | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10073-82.jpg |
| **20. *Plov***  Rice cooked in a seasoned broth with a mixture of spices, vegetables and other ingredients, such as meat, fish and/or dried fruit. | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10060-69.jpg |
| **21. *Sambusa***  Minced meat (lamb, beef or  chicken) and vegetables  wrapped in flaky pastry or bread. | https://photos-1.dropbox.com/t/2/AAA96rEAltnz3GSj8Frwq7IQvOVi6PSEi62hGmzVvM_hsQ/12/383746192/jpeg/32x32/3/1490792400/0/2/10000-09.jpg/EL2w54YDGP--BSACKAI/J1Oc9_PLLVsizvaMfbQIYRi-mDtEpXb1soNkasV0ma8?dl=0&size=800x600&size_mode=3 |
| **22. Sausage bun** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10071-80.jpg |
| **23. *Shawarma*** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10051-60.jpg |
| **24. Soup** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10014-23.jpg |
| **25. Sweet pastry** | C:\Users\Gabriela Albuquerque\Dropbox\Food Samples Collected - Pictures TJK\10050-59.jpg |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Table 5. Nutritional composition (energy and macronutrients) of the street food samples evaluated by proximate analysis, per 100g.** | | | | | | | | | | | | | | | | | | | |
| **Industrial food** | **N** | **Mean serving size** **(min–max)**  **(g/100 g)** | | | **Mean energy (min–max)**  **(kcal/100 g)** | | | **Mean protein (min–max) (g/100 g)** | | | **Mean carbohydrates (min–max)**  **(g/100 g)** | | | **Mean total fat (min–max) (g/100 g)** | | | **Mean water (min–max) (g/100 g)** | | |
| Biscuit rolls | 3 | 57 | (55 | - 61) | 384.7 | (350.0 | -449.4) | 6.4 | (4.5 | -8.3) | 68.7 | (63.2 | -71.5) | 9.4 | (4.8 | -16.2) | 14.3 | (6.5 | -19.9) |
| Bread | 3 | 50 | (50 | - 50) | 260.1 | (243.3 | -274.0) | 8.5 | (8.1 | -9.0) | 54.5 | (51.6 | -56.5) | 0.9 | (0.3 | -1.7) | 34.1 | (31.6 | -37.9) |
| Chips | 3 | 20 | (20 | - 20) | 515.0 | (503.6 | -533.6) | 5.2 | (3.8 | -7.6) | 58.3 | (55.3 | -63.6) | 29.0 | (25.9 | -31.0) | 3.3 | (1.3 | -5.0) |
| Chocolate | 4 | 54 | (25 | - 95) | 485.7 | (426.8 | -534.3) | 4.8 | (2.5 | -8.7) | 69.7 | (60.0 | -80.3) | 20.8 | (10.0 | -29.1) | 2.8 | (1.2 | -4.7) |
| Cookies | 4 | 33 | (29 | - 39) | 466.2 | (443.3 | -506.6) | 5.9 | (4.7 | -6.9) | 68.2 | (66.0 | -71.1) | 18.9 | (15.6 | -24.7) | 6.0 | (3.4 | -7.6) |
| Corn snacks | 4 | 38 | (38 | - 38) | 446.6 | (412.8 | -499.5) | 3.7 | (3.2 | -4.5) | 76.2 | (69.1 | -80.9) | 14.1 | (8.5 | -23.4) | 5.7 | (4.0 | -7.1) |
| Croutons | 3 | 39 | (37 | - 41) | 395.1 | (379.4 | -421.4) | 11.4 | (10.9 | -12.1) | 72.8 | (69.7 | -74.5) | 6.5 | (4.2 | -11.0) | 4.9 | (3.5 | -6.3) |
| Sunflower seeds | 4 | 53 | (50 | - 60) | 517.8 | (477.5 | -549.9) | 14.4 | (10.4 | -47.5) | 39.9 | (31.0 | -50.1) | 33.4 | (27.1 | -40.3) | 2.7 | (2.2 | -3.3) |
| Sweet pastries | 4 | 51 | (33 | - 61) | 440.0 | (408.3 | -509.9) | 6.9 | (5.1 | -8.4) | 60.3 | (58.6 | -63.1) | 19.0 | (16.0 | -27.2) | 12.9 | (5.8 | -18.3) |
| Wafers | 3 | 107 | (101 | - 111) | 525.4 | (515.1 | -543.9) | 3.9 | (3.1 | -4.3) | 66.5 | (63.3 | -68.6) | 27.1 | (25.1 | -30.4) | 1.9 | (1.3 | -2.8) |
| **Homemade food** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| *Baklava* | 4 | 88 | (57 | - 100) | 433.1 | (421.6 | -447.5) | 12.2 | (8.7 | -13.9) | 57.1 | (54.7 | -59.3) | 17.3 | (15.2 | -18.9) | 12.3 | (11.0 | -13.3) |
| *Belyashi* | 4 | 81 | (65 | - 97) | 268.9 | (259.5 | -286.4) | 7.3 | (6.7 | -8.4) | 38.8 | (37.3 | -42.0) | 9.3 | (6.9 | -11.0) | 42.7 | (39.9 | -44.7) |
| Bread (*chapoti*) | 4 | 120 | (120 | - 120) | 287.4 | (282.8 | -298.0) | 10.1 | (9.5 | -10.9) | 61.3 | (60.3 | -63.2) | 0.2 | (0.2 | -0.2) | 26.3 | (23.3 | -27.6) |
| Bread (dark wheat) | 4 | 120 | (120 | - 120) | 277.1 | (267.9 | -289.5) | 12.0 | (10.6 | -12.6) | 56.7 | (55.0 | -59.2) | 0.3 | (0.2 | -0.4) | 29.1 | (26.0 | -31.3) |
| Bread (*fatir*) | 4 | 120 | (120 | - 120) | 317.5 | (303.5 | -336.0) | 9.7 | (8.9 | -10.5) | 55.5 | (50.1 | -61.2) | 6.3 | (3.1 | -8.6) | 26.9 | (23.8 | -31.4) |
| Bread (*girdacha*) | 4 | 120 | (120 | - 120) | 271.6 | (266.6 | -277.1) | 10.5 | (8.9 | -12.3) | 56.5 | (55.2 | -58.2) | 0.4 | (0.1 | -0.7) | 30.9 | (29.3 | -32.7) |
| Bread (*kulcha*) | 4 | 137 | (114 | - 185) | 309.4 | (286.2 | -325.9) | 10.1 | (9.1 | -11.0) | 58.9 | (54.8 | -62.9) | 3.7 | (2.6 | -5.0) | 25.1 | (20.7 | -29.9) |
| Bread (*lepyoshka*) | 4 | 120 | (120 | - 120) | 274.0 | (264.0 | -280.6) | 10.6 | (10.0 | -11.1) | 57.5 | (54.5 | -59.5) | 0.2 | (0.1 | -0.3) | 30.1 | (28.3 | -32.6) |
| Bread (*samarkand*) | 4 | 120 | (120 | - 120) | 283.4 | (274.3 | -302.5) | 11.0 | (10.5 | -11.5) | 56.8 | (56.2 | -57.5) | 1.4 | (0.5 | -3.9) | 28.6 | (27.0 | -29.7) |
| Cake | 4 | 125 | (86 | - 180) | 305.4 | (288.3 | -318.0) | 8.8 | (6.9 | -9.8) | 59.3 | (52.8 | -63.7) | 3.7 | (1.4 | -7.1) | 27.6 | (23.7 | -32.6) |
| *Chebureki* | 4 | 91 | (73 | - 104) | 406.9 | (371.1 | -466.3) | 7.0 | (6.7 | -7.7) | 54.4 | (48.2 | -63.0) | 17.9 | (15.4 | -23.3) | 19.9 | (11.8 | -27.3) |
| Fried fish | 4 | 96 | (60 | - 144) | 208.8 | (129.5 | -283.0) | 5.5 | (3.3 | -6.8) | 26.7 | (16.5 | -35.2) | 8.9 | (5.6 | -13.0) | 56.8 | (43.8 | -73.0) |
| Fried potatoes | 4 | 226 | (215 | - 234) | 337.1 | (170.7 | -491.7) | 24.8 | (21.2 | -27.7) | 10.2 | (1.2 | -16.1) | 21.9 | (7.5 | -35.2) | 35.8 | (10.7 | -62.6) |
| Hamburger | 4 | 204 | (188 | - 218) | 227.9 | (204.4 | -277.1) | 4.0 | (3.2 | -4.7) | 30.9 | (27.4 | -37.0) | 9.8 | (8.2 | -12.2) | 52.2 | (42.5 | -57.9) |
| Hot dog | 4 | 186 | (141 | - 218) | 210.3 | (168.3 | -258.3) | 8.0 | (6.7 | -9.8) | 28.3 | (26.7 | -31.1) | 7.2 | (3.0 | -12.0) | 54.9 | (48.5 | -59.9) |
| Ice cream | 4 | 48 | (41 | - 55) | 189.3 | (173.0 | -205.7) | 7.1 | (6.1 | -8.1) | 26.3 | (20.7 | -29.5) | 6.2 | (3.8 | -10.9) | 58.5 | (56.8 | -60.7) |
| Kurut | 4 | 18 | (14 | - 25) | 129.7 | (123.0 | -136.3) | 3.1 | (2.6 | -3.9) | 24.0 | (20.1 | -28.8) | 2.4 | (1.1 | -4.1) | 69.8 | (66.7 | -72.3) |
| *Piroshky* | 4 | 59 | (44 | - 73) | 329.0 | (284.2 | -443.8) | 33.1 | (15.6 | -40.3) | 20.7 | (7.6 | -50.7) | 12.6 | (2.3 | -27.7) | 23.2 | (18.9 | -31.9) |
| *Plov* | 4 | 491 | (315 | - 646) | 299.0 | (264.0 | -330.4) | 7.0 | (6.6 | -7.9) | 42.4 | (38.4 | -45.2) | 11.3 | (9.4 | -13.1) | 38.0 | (32.9 | -44.3) |
| *Sambusa* | 4 | 94 | (84 | - 102) | 173.9 | (163.3 | -182.6) | 5.1 | (4.4 | -5.5) | 25.3 | (21.5 | -27.9) | 5.8 | (4.2 | -7.1) | 62.4 | (61.1 | -65.6) |
| Sausage bun | 4 | 50 | (45 | - 57) | 238.4 | (207.5 | -281.6) | 8.8 | (7.6 | -9.8) | 37.4 | (34.0 | -40.1) | 6.0 | (2.4 | -11.9) | 46.0 | (42.8 | -48.9) |
| *Shawarma /Doner Kebab* | 4 | 277 | (256 | - 304) | 223.0 | (195.9 | -242.2) | 8.1 | (7.1 | -8.6) | 25.4 | (18.8 | -33.3) | 9.9 | (7.5 | -15.0) | 54.4 | (49.6 | -57.9) |
| Soup | 4 | 632 | (508 | - 781) | 222.6 | (161.8 | -288.0) | 11.1 | (9.2 | -14.4) | 17.8 | (15.6 | -19.5) | 11.9 | (6.9 | -17.5) | 57.3 | (48.0 | -66.0) |
| Sweet bun | 4 | 60 | (48 | - 73) | 77.8 | (44.2 | -111.6) | 7.1 | (2.9 | -11.4) | 3.8 | (0.5 | -7.7) | 3.8 | (1.7 | -6.5) | 83.9 | (75.2 | -89.6) |
| Sweet pastries | 3 | 39 | (39 | - 39) | 378.1 | (282.9 | -459.6) | 7.2 | (6.1 | -9.2) | 50.0 | (34.0 | -60.2) | 16.6 | (12.7 | -23.6) | 25.3 | (13.8 | -45.3) |

**Supplementary Material 3. Nutritional Composition of the street food samples evaluated by proximate analysis, per 100g.**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Table 6. Nutritional composition (fatty acid profile) of the street food samples evaluated by proximate analysis, per 100g.** | | | | | | | | | | | | | | | | | | | | | | |
| **Industrial food** | **N** | **Mean serving size (min–max)**  **(g/100 g)** | | | **Mean SFA (min–max)**  **(g/100 g)** | | | **Mean MUFA (min–max)**  **(g/100 g)** | | | **Mean PUFA (min–max)**  **(g/100 g)** | | | **Mean n-6 (min–max)**  **(g/100 g)** | | | **Mean n-3 (min–max)**  **(g/100 g)** | | | **Mean TFA (min–max)**  **(g/100 g)** | | |
| Biscuit rolls | 3 | 57 | (55 | - 61) | 3.7 | (0.9 | - 4.0) | 1.8 | (0.9 | - 3.4) | 1.0 | (0.8 | - 1.2) | 0.9 | (0.7 | - 1.2) | 0.1 | (0.0 | - 0.1) | 0.4 | (0.1 | - 1.0) |
| Bread | 3 | 50 | (50 | - 50) | 0.2 | (0.0 | - 0.2) | 0.1 | (0.0 | - 0.2) | 0.2 | (0.1 | - 0.4) | 0.2 | (0.1 | - 0.4) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Chips | 3 | 20 | (20 | - 20) | 5.9 | (0.7 | - 2.1) | 1.8 | (0.9 | - 3.3) | 2.7 | (0.7 | - 4.1) | 2.7 | (0.7 | - 4.1) | 0.0 | (0.0 | - 0.0) | 0.1 | (0.0 | - 0.1) |
| Chocolate | 4 | 54 | (25 | - 95) | 12.4 | (3.0 | - 9.6) | 4.0 | (0.1 | - 11.4) | 0.56 | (0.1 | - 1.5) | 0.5 | (0.0 | - 1.4) | 0.0 | (0.0 | - 0.1) | 0.0 | (0.0 | - 0.1) |
| Cookies | 4 | 33 | (29 | - 39) | 7.8 | (1.3 | - 4.1) | 2.0 | (1.2 | - 3.6) | 1.3 | (0.4 | - 1.9) | 1.2 | (0.4 | - 1.8) | 0.0 | (0.0 | - 0.1) | 0.3 | (0.0 | - 0.8) |
| Corn snacks | 4 | 38 | (38 | - 38) | 2.0 | (0.4 | - 1.1) | 1.0 | (0.6 | - 1.5) | 3.5 | (2.1 | - 6.2) | 3.5 | (2.1 | - 6.2) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Croutons | 3 | 39 | (37 | - 41) | 1.0 | (0.2 | - 0.7) | 0.6 | (0.4 | - 1.0) | 1.5 | (0.9 | - 2.8) | 1.5 | (0.9 | - 2.7) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Sunflower seeds | 4 | 53 | (50 | - 60) | 4.2 | (1.6 | - 2.7) | 4.3 | (3.7 | - 5.2) | 11.0 | (7.9 | - 13.6) | 10.9 | (7.9 | - 13.5) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Sweet pastries | 4 | 51 | (33 | - 61) | 5.9 | (1.7 | - 4.5) | 3.0 | (1.2 | - 5.2) | 3.1 | (1.0 | - 8.4) | 3.0 | (1.0 | - 8.3) | 0.0 | (0.0 | - 0.0) | 0.8 | (0.5 | - 1.4) |
| Wafers | 3 | 107 | (101 | - 111) | 12.1 | (9.6 | - 17.1) | 9.7 | (8.5 | - 11.8) | 3.5 | (2.2 | - 5.9) | 3.5 | (2.1 | - 5.9) | 0.0 | (0.0 | - 0.1) | 2.5 | (1.8 | - 3.4) |
| **Homemade food** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| *Baklava* | 4 | 88 | (57 | - 100) | 5.2 | (3.4 | - 5.3) | 5.5 | (3.1 | - 6.7) | 4.7 | (2.9 | - 6.0) | 4.4 | (2.5 | - 5.7) | 0.2 | (0.1 | - 0.4) | 0.3 | (0.3 | - 0.4) |
| *Belyashi* | 4 | 81 | (65 | - 97) | 2.7 | (0.8 | - 3.3) | 2.4 | (1.7 | - 3.1) | 2.8 | (0.8 | - 4.5) | 2.7 | (0.7 | - 4.5) | 0.1 | (0.0 | - 0.4) | 0.1 | (0.1 | - 0.2) |
| Bread (*chapoti*) | 4 | 120 | (120 | - 120) | 0.0 | (0.0 | - 0.1) | 0.0 | (0.0 | - 0.0) | 0.1 | (0.1 | - 0.2) | 0.1 | (0.1 | - 0.2) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Bread (dark wheat) | 4 | 120 | (120 | - 120) | 0.1 | (0.1 | - 0.1) | 0.1 | (0.0 | - 0.1) | 0.2 | (0.2 | - 0.3) | 0.2 | (0.1 | - 0.2) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Bread (*fatir*) | 4 | 120 | (120 | - 120) | 1.8 | (0.9 | - 3.1) | 1.8 | (0.8 | - 2.3) | 3.4 | (1.9 | - 4.7) | 3.2 | (1.9 | - 4.4) | 0.2 | (0.0 | - 0.3) | 0.1 | (0.0 | - 0.2) |
| Bread (*girdacha*) | 4 | 120 | (120 | - 120) | 0.1 | (0.0 | - 0.2) | 0.1 | (0.0 | - 0.1) | 0.3 | (0.1 | - 0.5) | 0.3 | (0.1 | - 0.5) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Bread (*kulcha*) | 4 | 137 | (114 | - 185) | 1.2 | (0.9 | - 3.1) | 1.5 | (0.7 | - 2.7) | 1.8 | (0.8 | - 3.2) | 1.8 | (0.7 | - 3.1) | 0.0 | (0.0 | - 0.1) | 0.0 | (0.0 | - 0.0) |
| Bread (*lepyoshka*) | 4 | 120 | (120 | - 120) | 0.0 | (0.0 | - 0.1) | 0.0 | (0.0 | - 0.0) | 0.1 | (0.1 | - 0.2) | 0.1 | (0.1 | - 0.2) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Bread (*samarkand*) | 4 | 120 | (120 | - 120) | 0.3 | (0.1 | - 1.2) | 0.4 | (0.1 | - 1.1) | 0.8 | (0.3 | - 2.3) | 0.8 | (0.3 | - 2.3) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.0) |
| Cakes | 4 | 125 | (86 | - 180) | 1.6 | (3.6 | - 8.0) | 5.8 | (5.0 | - 7.0) | 6.2 | (0.1 | - 12.8) | 6.1 | (0.0 | - 12.7) | 0.1 | (0.0 | - 0.1) | 1.8 | (0.4 | - 2.7) |
| *Chebureki* | 4 | 91 | (73 | - 104) | 4.6 | (0.9 | - 6.5) | 2.3 | (0.9 | - 5.0) | 2.6 | (1.1 | - 3.6) | 2.6 | (1.0 | - 3.6) | 0.0 | (0.0 | - 0.0) | 0.1 | (0.1 | - 0.2) |
| Fried fish | 4 | 96 | (60 | - 144) | 3.1 | (1.5 | - 5.6) | 4.8 | (2.0 | - 6.7) | 7.8 | (6.6 | - 9.0) | 6.6 | (5.6 | - 7.8) | 0.3 | (0.0 | - 0.7) | 0.2 | (0.0 | - 0.3) |
| Fried potatoes | 4 | 226 | (215 | - 234) | 5.6 | (2.9 | - 8.6) | 5.5 | (4.0 | - 7.8) | 11.3 | (2.0 | - 18.6) | 11.1 | (1.9 | - 18.4) | 0.1 | (0.1 | - 0.1) | 0.2 | (0.1 | - 0.4) |
| Hamburger | 4 | 204 | (188 | - 218) | 2.2 | (1.4 | - 6.2) | 3.9 | (1.8 | - 6.8) | 6.6 | (3.1 | - 9.0) | 6.4 | (3.0 | - 8.7) | 0.1 | (0.1 | - 0.2) | 0.1 | (0.1 | - 0.3) |
| Hot dog | 4 | 186 | (141 | - 218) | 1.7 | (1.4 | - 3.9) | 3.0 | (1.8 | - 5.3) | 6.5 | (2.7 | - 14.5) | 6.3 | (2.5 | - 14.3) | 0.1 | (0.1 | - 0.2) | 0.1 | (0.0 | - 0.2) |
| Ice cream | 4 | 48 | (41 | - 55) | 1.2 | (0.3 | - 1.2) | 0.3 | (0.1 | - 0.6) | 0.1 | (0.0 | - 0.2) | 0.1 | (0.0 | - 0.2) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.1) |
| *Kurut* | 4 | 18 | (14 | - 25) | 1.4 | (0.2 | - 2.1) | 0.6 | (0.1 | - 1.2) | 0.1 | (0.1 | - 0.2) | 0.0 | (0.0 | - 0.1) | 0.0 | (0.0 | - 0.1) | 0.1 | (0.0 | - 0.1) |
| *Piroshky* | 4 | 59 | (44 | - 73) | 7.1 | (1.4 | - 2.7) | 1.7 | (1.0 | - 2.3) | 3.0 | (0.6 | - 6.2) | 2.9 | (0.6 | - 6.1) | 0.0 | (0.0 | - 0.0) | 0.1 | (0.0 | - 0.1) |
| *Plov* | 4 | 491 | (315 | - 646) | 3.2 | (4.7 | - 22.0) | 7.8 | (4.7 | - 15.3) | 9.5 | (6.5 | - 13.0) | 7.6 | (4.6 | - 11.0) | 1.8 | (0.5 | - 2.8) | 0.4 | (0.1 | - 0.8) |
| *Sambusa* | 4 | 94 | (84 | - 102) | 2.1 | (1.2 | - 3.6) | 1.4 | (0.7 | - 2.6) | 1.5 | (0.4 | - 3.4) | 1.5 | (0.3 | - 3.3) | 0.0 | (0.0 | - 0.0) | 0.1 | (0.1 | - 0.2) |
| Sausage bun | 4 | 50 | (45 | - 57) | 2.4 | (0.7 | - 1.1) | 1.3 | (1.0 | - 1.7) | 2.5 | (1.9 | - 3.9) | 2.5 | (1.8 | - 3.9) | 0.0 | (0.0 | - 0.1) | 0.0 | (0.0 | - 0.1) |
| *Shawarma/Doner Kebab* | 4 | 277 | (256 | - 304) | 1.9 | (6.3 | - 8.9) | 10.8 | (9.3 | - 13.1) | 13.9 | (4.3 | - 24.2) | 13.6 | (4.1 | - 23.9) | 0.2 | (0.2 | - 0.2) | 0.1 | (0.1 | - 0.2) |
| Soup | 4 | 632 | (508 | - 781) | 2.7 | (4.8 | - 24.3) | 8.6 | (4.0 | - 19.4) | 2.7 | (0.9 | - 7.4) | 2.6 | (0.7 | - 7.3) | 0.1 | (0.1 | - 0.2) | 1.2 | (0.4 | - 2.6) |
| Sweet bun | 4 | 60 | (48 | - 73) | 1.6 | (0.2 | - 2.2) | 0.7 | (0.2 | - 1.5) | 0.5 | (0.4 | - 0.5) | 0.4 | (0.4 | - 0.5) | 0.0 | (0.0 | - 0.0) | 0.0 | (0.0 | - 0.1) |
| Sweet pastries | 3 | 39 | (39 | - 39) | 6.3 | (1.4 | - 3.8) | 1.7 | (1.0 | - 2.5) | 1.9 | (0.6 | - 2.8) | 1.8 | (0.6 | - 2.6) | 0.1 | (0.0 | - 0.2) | 0.4 | (0.1 | - 0.6) |
| SFA, saturated fatty acids. MUFA, monounsaturated fatty acids. PUFA, polyunsaturated fatty acids. TFA, trans fatty acids. | | | | | | | | | | | | | | | | | | | | | | |

**Supplementary Material 4. Characteristics of street food vendors, vending sites and food availability in *Dushanbe*, Tajikistan**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Table 7. Characteristics of street food vendors, vending sites and food availability, by type of vending site in *Dushanbe*, Tajikistan.** | | | | | | | |
|  | **Total (n=800)** | | **Stationary (n=673)** | | **Mobile (n=127)** | | **p** |
| **Food Vendor characteristics** | n | % | n | % | n | % |  |
| **Sex (women)** | 493 | 61.6 | 416 | 61.8 | 77 | 60.6 | 0.799 |
| **Owner (yes)** | 539 | 67.4 | 436 | 64.8 | 103 | 81.1 | 0.050 |
| **Vending sites characteristics** |  |  |  |  |  |  |  |
| **Access to drinking water** | 787 | 98.4 | 664 | 98.7 | 123 | 96.9 | **0.047** |
| **Access to toilet facility** | 776 | 97.0 | 659 | 97.9 | 117 | 92.1 | **0.007** |
| **Food Availability** |  |  |  |  |  |  |  |
| **Fruit** | 36 | 4.5 | 36 | 5.4 | 0 | 0.0 | 0.294 |
| **Food other than fruit** | 699 | 87.4 | 583 | 86.6 | 116 | 91.3 | **0.018** |
| Industriala | 135 | 19.4 | 122 | 20.9 | 13 | 11.4 | **0.001** |
| **Homemade and Industrial** a | 119 | 17.1 | 115 | 19.7 | 4 | 3.5 |
| **Homemade**a | 443 | 63.6 | 346 | 59.4 | 97 | 85.1 |
| Cookedb | 460 | 81.9 | 373 | 80.9 | 87 | 86.1 | **0.031** |
| Prepared but uncooked b | 111 | 19.8 | 98 | 21.3 | 13 | 12.9 | **0.035** |
| Unprepared and uncooked b | 35 | 6.2 | 31 | 6.7 | 4 | 4.0 | 0.138 |
| **Beverages** | 324 | 40.5 | 308 | 45.8 | 16 | 12.6 | **<0.001** |
| a For this variable, sample size is lower (n= 697)  b The sum of the values for this variable is higher than the total number of homemade foods, as each vendor could have available foods prepared in different ways. | | | | | | | |

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Table 8. Characteristics of the stationary street food vending sites by physical setups in *Dushanbe*, Tajikistan (n=673).** | | | | | | | |
|  | **Total** | | **Physical Setupa** | | | |  |
|  | **Informal**  **(n=303)** | | **Formal**  **(n=370)** | | **p** |
| **Food vendor characteristics** | n | **%** | n | **%** | n | **%** |  |
| Sex (women) | 416 | 61.8 | 206 | 68.0 | 210 | 56.8 | 0.064 |
| Owner (yes) | 436 | 64.8 | 238 | 78.6 | 198 | 53.5 | **<0.001** |
| **Business characteristics** |  |  |  |  |  |  |  |
| Operating the whole week | 615 | 91.4 | 271 | 89.4 | 344 | 93.0 | 0.140 |
| Operating the whole year | 477 | 70.9 | 219 | 77.3 | 258 | 69.7 | 0.613 |
| Operating under every type of weather | 473 | 70.3 | 192 | 63.4 | 281 | 76.0 | **0.028** |
| **Hygiene and Food Safety** |  |  |  |  |  |  |  |
| Access to electricity | 429 | 63.7 | 124 | 40.9 | 305 | 82.4 | **<0.001** |
| Access to drinking water | 664 | 98.7 | 294 | 97.0 | 370 | 100.0 | **<0.001** |
| Access to toilet facility | 659 | 97.9 | 293 | 96.7 | 366 | 98.9 | **0.035** |
| **a Informal physical setups:** bench with table board (n= 175); displaying foods on the floor (n=58); push cart (n=19) and other sites (n=51) as freezer (n=22); soda water machine (n=16); soft ice-cream machine (n=8); pop-corn machine (n=1); car trunk (n=1) and unspecified (n=3). **Formal physical setups:** *dukoni* (n=171); stand, stall or booth (n= 90); tables with chairs for customers (n=69); and truck (n=40). | | | | | | | |