

Supplemental Table: Steps in computing the estimated cost to meet the weekly recommended number of servings of fruits and vegetables from fresh produce.

Step 1: Categorize fruit and vegetable items audited into subgroups based on U.S.D.A. recommended daily servings.

- The fruit group consists of two subgroups: 1) Citrus, berries, melons, and kiwi and 2) Other.
- The vegetable group consists of five subgroups: 1) Deep green, 2) Deep yellow, 3) Starchy, 4) Dried legumes and 5) Other.

Items audited are listed per each subgroup in box A.

Box A. Subgroups of fruits and vegetables defined by the U.S.D.A. as recommended in meeting dietary guidelines, and the fruits and vegetable items included as part of store audit.

<u>U.S.D.A. Subgroup</u>	<u>Items Audited</u>
Fruit: Citrus, berries, melons, and kiwi	Strawberries, oranges (naval), honeydew melon, cantaloupe, watermelon
Fruit: Other	Pineapple, grapes (red and green seedless), pears (D'Anjou), peaches, apples (red delicious), avocado (Hass), Mexican papaya, mangos, bananas
Vegetables: Deep green	Lettuce (green leaf or romaine), spinach
Vegetables: Deep yellow	Yams/or sweet potatoes, carrots
Vegetables: Starchy	Potatoes (russet), corn
Vegetables: Dried Legumes	<i>Not collected as part of this study</i>
Vegetables: Other	Chili (Serrano), green bell pepper, tomatillo, broccoli, cauliflower, tomatoes, celery, zucchini, lettuce (iceberg), jicama, cucumbers, nopales

Step 2: Compute price per serving of each item audited.

- Serving size was based on the U.S.D.A. recommended servings per each item. Specifically, the U.S.D.A. recommends four, ½ cup servings per day of fruits and five, ½ cup servings per day of vegetables for a 2,000 calorie per day diet.
- These servings are to be equally spread out between the fruit and vegetable subgroups.

- This study did not audit dried legumes. Thus, calculations of recommended vegetable servings per day for this study are four, ½ cup servings.
- To get cost per one ½ cup serving, the price per unit audited was divided by the number of ½ cup servings per unit.
- The U.S.D.A.'s Food Buying Guide for Child Nutrition was used to determine number of ½ cup serving sizes per unit audited. This method accounts for waste due to cutting/preparation and non-edible portions.
- Some items were audited per piece. The following serving sizes were used for these items to meet one recommended serving: 1/5 of one whole avocado, 1/2 mango, 1/8 of one whole pineapple, 1/2 of one cucumber, 1/2 ear of corn, and 1/10 of one bunch of celery (assuming 10 stalks per bunch and 1 stalk equals 1/2 cup). For lettuce, 1 cup is equal to one serving, and we assumed there were five 1-cup servings per one bunch of green leaf lettuce, one head of iceberg lettuce, or one bunch of spinach.

Step 3: If an item within a store was missing, the price per servings was imputed using the median price per item from stores with the item present, based on store type.

- For example, two Latino stores did not have strawberries available. Thus, the cost per serving of strawberries for these two stores was imputed using the median price per serving over the eight Latino stores that did have strawberries available.

Step 4: The cost per serving within each subgroup was computed, within each store.

- For example, the median cost per one serving of fruit from the citrus, berries, melons, and kiwi subgroup per store was equal to the median cost of each of the five individual items audited as part of that subgroup (see Box A).
- This was repeated for each subgroup

Step 5: Compute the weekly cost within each subgroup to meet the U.S.D.A. recommended servings.

- For example, based on a 2,000 calorie per day diet, the recommended number of ½ cup servings of fruit for one week is 28 (4, ½ cup servings X 7 days). Assuming these servings are equally divided among each of the two fruit subgroups, this yields 14, ½ cup servings per subgroup. Thus, the cost per subgroup is 14 x the median cost per serving within each subgroup.
- This was repeated per each subgroup.

Step 6. Within each store, total the weekly cost per each subgroup to get the overall cost to meet the U.S.D.A.'s recommended fruits and vegetable guidelines.

- These total costs per each store are then compared by store type.