**Supplemental Information**

Processing of NHANES-III data for Year 1988

NHANES-III data were obtained to characterize foods available in the US food system for 1988. NHANES-III dietary intake data were collected from 1988-1994 using 24-hour dietary recall assessment (N=448982 foods and beverages reported across 30,000 participants), the same dietary assessment used in more recent NHANES and corresponding FNDDS databases.

All foods and beverages reported in the NHANES-III dietary recalls were aggregated into a dataset representing the US food system for 1988-1994, which paralleled the process used by the USDA to create FNDDS datasets. USDA reference values for food items were used to identify nutrient data using two reference databases: the USDA Survey Nutrient Database System (SNDB) and the University of Minnesota Nutrition Coordinating Center (NCC) database. The SNBD was considered the corollary to the USDA’s Standard Reference database used for FNDDS and was the primary database used to identify values for food weights and nutrients. However, sugar was not reported in the SNDB, and thus the NCC database was used to obtain nutrient data for sugar. The values for sugar in the NCC database were presented as separate values for four mono and di-saccharides (glucose, fructose, sucrose, lactose, and maltose) that together were summed to define total sugar, consistent with the calculation of total sugars in the FNDDS.

Processing of Food Data in Preparation for Analysis

Data were processed in preparation for applying the HPF definition consistent with the procedures from Fazzino et al (2019). Specifically, percent kilocalories (kcal) from fat, sugar, and carbohydrates (following subtraction of dietary fiber and simple sugars) were calculated using the standard values of 9 kcal/gram for fat and 4 kcal/gram for carbohydrates and sugars. Percent sodium by weight in grams per serving was calculated as 1000 mg sodium per gram. Liquids and items generally consumed with liquids (nutritional powder mixes, and infant formula) were removed before analyses because the HPF definition does not apply to liquids (Fazzino et al, 2019). In addition, items with zero kilocalories were removed from analyses because the nutrient calculations required to apply the HPF definition are not possible with zero-kilocalorie values. Finally, infant foods were excluded as they are produced to meet the taste and health needs of infants, which differ from those of adults.