**Supplementary Table 2. Estimates of TFA Intakes in Countries of the EMR.**

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| --- | --- | --- | --- | --- | --- | --- |
| **Country** | **Reference** | **Year** | **National or Regional** | **Method used** | **Study Population** | **Estimated TFA intake** |
| **EMR** | WHO global trans-fat elimination report 2019; Al Jawaldeh and Al Jawaldeh 2018; Al Jawaldeh and Al Jawaldeh 2018 (1-3) | -- | -- | -- | -- | Mean intakes (% of EI):1.9 |
| **Egypt** | Wang et al 2016 (4) | -- | National | Dietary assessment | Entire population | Mean intakes (% of EI):6.5 |
| **Iran** | Mozaffarian et al 2007 (5) | 2001-2003 | National | 3 consecutive 24-hr dietary recalls | Urban and rural households from the 28 Iranian provinces;N=7158 households, 35924 individuals | Mean intakes (g): 12.3Mean intakes (% of EI):4.2Partially hydrogenated oils were commonly used for cooking in Iranian homes, with average per-person intake of 14 g/1000 kcal, representing 12.5% of all calories.Per capita intake: 19 g/1000 kcal (with the additional intake of partially hydrogenated oils outside the home) (6) |
| Esmaeili et al 2014 (7) | 2014 | National | 24-hr recall | Entire population | Mean intakes (g): 0.32 to 0.67 in different provinces |
| Amerzadeh et al 2020 (8) | 2018 | National | Food consumption data | Entire population | Mean intakes (g): 1.5Mean intakes (% of EI):0.7 |
| Hosseini et al 2013 (9) | -- | National | -- | Entire population | Mean intakes (g): 12.3 in 20071.42 in 2013 |
| Mirmiran et al 2019 (10)Cohort study; Tehran Lipid and Glucose Study (TLGS) | 2006-2008 | Regional; Tehran | Semi-quantitative FFQ | Children and adolescents aged 6-18 years;N=424 | Mean intakes (% of EI) ± SD:Boys: 2.26 ± 1.03Girls: 2.20 ± 1.18 |
| **Jordan** | Alkurd 2011 (11) | 2006-2007 | National | Based on the Jordanian Household Expenditures and Income Survey (JHEIS); questionnaire on expenditure on different foods | Households proportionally distributed across all governorates of Jordan;N=12768 households | Daily per capita consumption of TFA: 1.25 g/dayTFA % share of TEE: 0.4% |
| Takruri and Alkurd 2014 (12)Two-stage cluster stratified sampling | 2006-2007 and 2010 | National | Based on the Jordanian Household Expenditures and Income Survey (JHEIS); questionnaire on expenditure on different foods | All governorates of Jordan;N=13866 | *Daily intake of TFA (g) – 2006/2007 vs 2010:*Amman: 0.91 vs 0.62Balqa: 0.8 vs 0.63Zarqa: 1.08 vs 1.03Madaba: 1.13 vs 0.55Irbid: 1.32 vs 0.82Mafraq: 1.81 vs 0.7Jarash: 1.03 vs 1.66Ajloun: 1.89 vs 1.35Karak: 1.16 vs 0.73Tafilah: 0.95 vs 0.48Ma’an: 1.97 vs 0.32Aqaba: 0.89 vs 0.59Entire country: 1.25 vs 0.72*TFA % share of TEE – 2006/2007 vs 2010:*Amman: 0.3 vs 0.2Balqa: 0.2 vs 0.2Zarqa: 0.3 vs 0.3Madaba: 0.3 vs 0.1Irbid: 0.4 vs 0.2Mafraq: 0.6 vs 0.2Jarash: 0.3 vs 0.4Ajloun: 0.5 vs 0.4Karak: 0.3 vs 0.2Tafilah: 0.3 vs 0.1Ma’an: 0.6 vs 0.1Aqaba: 0.3 vs 0.2Entire country: 0.4 vs 0.2 |
| Tayyem et al 2020 (13)Cross-sectional, observational | 2017-2018 | Regional; Amman | Semi-quantitative FFQ and 24-hr recall | Children and adolescents aged 6-18 years from selected schools;N=136 | Mean intakes (g) ± SD:FFQ: 0.8 ± 0.5; 24-hr recall: 1.3 ± 1.2 |
| Al-Jawaldeh and Al-Jawaldeh 2018 (2) | -- | Regional; Amman | Dietary assessment | Adults | Mean intakes (% of EI):Males: 0.5 Females 0.6 |
| **Lebanon** | Al-Jawaldeh and Al-Jawaldeh 2018 (2) | 2009-2011 | National | Dietary assessment | Adults  | Mean intakes (% of EI):Males: 2.4Females: 2.3 |
| Moghames et al 2016 (14)Random cluster sampling design | 2011-2012 | Regional; Beirut | Semi-quantitative FFQ and 24-hr recall | Children aged 5-10 years from public and private schools;N=111 | Mean intakes (g) ± SD:Boys: FFQ: 0.16 ± 0.14; 24-hr recall: 0.1 ± 0.11Girls: FFQ: 0.15 ± 0.17; 24-hr recall: 0.1 ± 0.1Total: FFQ: 0.16 ± 0.16; 24-hr recall: 0.1 ± 0.1 |
| Farhat et al 2016 (15)Cross-sectional | 2009 and 2011  | Regional | Diet history questionnaire (based on USA National Institute of Health (NIH)) and FFQ (quantitative web-based) | Convenience sample of Lebanese adults aged 19-70 years;N=657 | Mean intakes (% of EI) ± SD:Males: 2.4 ± 0.8Females: 2.3 ± 0.8*19-30 years:*Males: 2.6 ± 0.9 and females: 2.4 ± 0.9*31-50 years:*Males: 2.1 ± 0.7 and females: 2.1 ± 0.7*51-70 years:*Males: 1.9 ± 0.6 and females: 1.8 ± 0.7Mean intakes (g) ± SD by age groups:*19-30 years:*Males: 8.6 ± 5 and females: 2.4 ± 3.5*31-50 years:*Males: 7.2 ± 4.5 and females: 5.1 ± 2.8*51-70 years:*Males: 5.1 ± 3.5 and females: 3.4 ± 3.4 |
| **Morocco** | MOH and WHO 2020 (16) | -- | National | Food consumption data | Entire population | Daily consumption data of the main sources of TFAs:* Table oil: 47.84 g/person
* Red meat: 81 g/person
* Milk: 164 ml/person
* Butter: 6.1 g/person
* Margarine: 2.73 g/person
* Cookies: 8.2 g/person
* Yoghurts: 35.61 g/person

Daily intake (g) of TFAs:* Table oil: 0.32 g
* Butter: 0.21 g
* Margarine: 0.2 g
* Yoghurt: 0.02 g
* Cookies: 0.01 g
* Delicatessen: 0.0012 g

Mean intakes (% of EI):0.34; this intake was calculated from the results of laboratory analyses of foods for which consumption data are available. |
| **Pakistan** | Wang et al 2016 (4) | -- | National | Dietary assessment | Entire population | Mean intakes (% of EI):5.7 |
| **Sudan** | Al-Jawaldeh and Al-Jawaldeh 2018 (2) | 2006 | Regional; North and South | Dietary assessment | Female adults | Mean intakes (% of EI):0.1 |
| **Tunisia** | Al-Jawaldeh and Al-Jawaldeh 2018; Al-Jawaldeh and Al-Jawaldeh 2018 (2, 3) | 2005 | National | Dietary assessment | Adults | Mean intakes (% of EI):Males: 0.1Females: 0.1 |
| **UAE** | Ismail et al 2019 (17)Cross-sectional | 2017-2018 | Regional; Sharjah | 24-hr recall | Students from the University of Sharjah;N=122 | Mean intakes (g) ± SD:Males: 2.6 ± 1.6 Females: 1.9 ± 1.4 Mean intakes (% of EI) ± SD:Males: 1.1 ± 0.6 Females: 1.0 ± 0.5  |
| Al-Jawaldeh and Al-Jawaldeh 2018 (2) | 2014 | Regional; UAE university | Dietary assessment | University females | Mean intakes (% of EI):1.7 |

Abbreviations: EI: energy intake; EMR: Eastern Mediterranean Region; FFQ: food frequency questionnaire; MOH: Ministry of Health; SD: standard deviation; TEE: total energy expenditure; TFA: trans fatty acid; UAE: United Arab Emirates; WHO: World Health Organization.

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