

Digest-Zyme



DESCRIPTION:

Over 62 million adults have some form of digestive illness, making it the third largest category of illness in this country. Overwhelming evidence shows that food enzymes play an important role in digestion by predigesting food in the upper stomach before hydrochloric acid has even been secreted. Supplementing food enzymes is helpful in today's society due to the prevalence of cooked and/or processed foods. Many food enzymes are essentially destroyed at the temperatures used to cook and process food, leaving foods devoid of digestive enzyme activity. Placing the full digestive burden on the body, the body's digestive process can become overstressed and vital nutrients may not be released from food for assimilation by the body. While our bodies make digestive enzymes, supplemental enzymes support more complete digestion. Nearly every person can benefit from an enzyme supplement. People generally see improvement in their absorption and utilization of nutrients. Most people will feel less fullness after meals and experience increased energy levels. Changes in bowel habits also occur with decreased gas and more regular bowel movements being common. The reduction or the elimination of heartburn has also been reported with enzyme supplements. Benefits will vary for each individual depending on diet and general health. The causes of digestive disorders include: overeating, eating food uncommon to diet, eating cooked and processed food (devoid of enzymes) and aging.

90 capsules per bottle

Two capsules provide:

| | |
|----------------|--------------|
| Enzyme Blend | 252 mg |
| Amylase | 8500 DU |
| Lipase | 170 LU |
| Protease | 16000 HUT |
| Glucoamylase | 16.50 AG |
| Invertase | 0.50 IAU |
| Cellulase | 650 CU |
| Lactase | 700 ALU |
| Protease conc. | 5000 HUT |
| Bromelain | 50000 FCC PU |
| Papain | 50000 FCC PU |
| Marshmallow | 180 mg |
| Ginger | 100 mg |

Other ingredients: Beet Root Fiber, Gelatin, Water.

ACTIVES:

Digest-Zyme is a complete digestive enzyme formula that aids in complete digestion of fats, carbohydrates and protein. It contains vegetable enzymes from *Aspergillus oryzae*. These enzymes function in a pH range from 2.4-9.8 and are not destroyed by HCl.

Marshmallow – eases heartburn and acid indigestion. Marshmallow soothes the gastrointestinal tract. This herb has a long history of use for gastric problems including ulcers due to the high content of demulcent mucilage.

Ginger – is considered a “hot bitter” which stimulates the production of stomach secretions. This herb also combats nausea and vomiting. Ginger also possesses carminative, antifatulent, and spasmolytic activities.

Lipase – breaks down fat that is found in butter, cheese, and meat.

Protease – breaks down protein that is found in meat, nuts, and cheese.

Amylase – breaks down carbohydrates, starches, and sugars that are prevalent in potatoes, fruits, vegetables, and snack foods.

Lactase – breaks down lactose that is found in milk sugars.

Cellulase – breaks down fiber, helping to solubilize nutrients from fruits and vegetables.

CLINICAL INDICATIONS:

- Indigestion
- Reflux Esophagitis
- Constipation
- Bloating
- Heartburn
- Irritable bowel syndrome
- Gas
- Food allergies

SUGGESTED USAGE:

Each person is different, so start with small doses and work up till you find the dose that matches your system and your diet. This is usually between 1-3 capsules with each meal, more with a heavier meal. Some individuals have problems digesting different components of food, so a product containing a broad spectrum of enzymes will generally have the best results.

CONTRAINDICATIONS: None Known

DRUG INTERACTIONS: None Known

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These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent disease.