AbsoZyme



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Clinical Applications

- Supports Healthy Digestion and Maximizes Nutrient Absorption*
- Targeted Enzyme Support for Food Sensitivities*
- · Designed to Enhance the Benefits of a Plant Rich Diet
- Stimulates the Release and Production of Natural Digestive Enzymes in the Pancreas*
- Supports Gastric Acid Balance and Digestive Function *

AbsoZyme is a comprehensive blend of acid-resistant, plant-based enzymes designed to help maximize the digestion and absorption of nutrients from food. Each capsule includes lipase, amylase, lactase, CereCalase and protease to aid in the digestion of protein, fat, starches, fiber and other difficult to digest foods known to cause food sensitivities. CereCalase, a special blend of hemicellulase, beta-glucanase and phytase, is specially formulated to digest the cell walls of plants, providing better nutrition from a plant-based diet.

All Absolute Health Formulas Meet or Exceed cGMP Quality Standards

Discussion

Because of our hectic lifestyle, and the way we often consume food that is frequently overcooked, digestion can often be less than optimal. Poor digestion can produce bloating and gas, cramping, diarrhea, or constipation, and even lead to incomplete digestion of food proteins that have been linked to food allergies. Conversely, more thorough digestion of foodstuffs with enzymes prevents foods from being fermented in the gut and the proliferation of "bad" bacteria and yeast at the expense of "good" intestinal bacteria. More complete digestion of carbohydrates removes the food source for these bad organisms. Another benefit of enzymes is that more nutrition can be derived from food. AbsoZyme is specifically designed to support digestion and help unlock more nutrition from food.

Enzyme Depletion Research has shown that the widespread chronic use of proton pump inhibitor medications contributes to side effects stemming from low acid production, including poor mineral absorption and poor absorption of B12 which have been linked with a multitude of health problems. In addition, an estimated 30% of Americans suffer from low levels of acidity. The depletion of stomach acidity due to medications and age, are further compounded by the age-related decline of enzyme production which both influence the breakdown of foods into absorbable nutrients. This can lead to suboptimal nutritional status of certain vitamins and minerals and insufficient enzyme activation in the stomach.

Enzyme Blend Digestive enzymes have a long history of use for those who need digestive enzyme support.^{3,4} In the past, animal enzymes were preferred to vegetable enzymes for their protein digesting strength though they required a narrower pH window of 6.5-7.5 to be activated. AbsoZyme utilizes new, plant- based enzymes which function within a broader pH range of 2.5-8.5, and still offer the digestive strength of animal-based enzymes. This broad pH window of activity makes it helpful for individuals with lower gastric acid levels or inconsistent pH's. Each enzyme has been tested in pH, temperature, and gastric survivability studies to ensure enzyme activity. In addition, AbsoZyme also includes peptidase, which has been shown to digest and neutralize gluten. This may help to support gluten-sensitive individuals who ingest it inadvertently. The blend of proteases in AbsoZyme is effective in breaking down proteins from soy, whey, and casein from milk products. Lipases for fat breakdown as well as amylases for carbohydrate breakdown are also included for full spectrum digestive support.

Sustaining a Plant-Rich Diet AbsoZyme offers additional support for those who have difficulty digesting plant-based foods. Optimal breakdown of plant cell walls is complex, and nutrients contained within the cell walls can be difficult to absorb. For this reason, CereCalase, pectinase, xylanase, cellulose, glucoamylase and alpha galactosidase, plant enzymes not produced in the body, are added to the formula. The addition of CereCalase assists in the breakdown of plant cell walls and helps to release trapped nutrients from plant materials. Alpha-galactosidase is also included for difficult-to-digest foods such as beans, legumes, and cruciferous vegetables, to help people maintain a plant-rich diet. Studies show that the supplementation of phytase helps release these nutrients and improve the nutrition of the consumer of Enzymes which degrade these components have been shown to improve the digestibility and nutrient profiles of plant foods and products. 8,9,10 Gentian and artichoke are also added to help stimulate the body's own digestive processes for optimal digestive capacity.

Gentian and Artichoke Herbalists have used bitters, including gentian, to stimulate natural digestive enzymes in the mouth and stomach for hundreds of years. Studies have shown that artichoke, categorized as a choleretic, stimulates the body's natural production of bile, which is responsible for emulsifying fats in our diets. Artichoke also increases the surface area of fats, which allows enzymes to break them down more efficiently. Artichoke and gentian root provide an excellent vegetarian alternative to ox bile, which is traditionally used in digestive supplements to support bile production.



capsule contains	Amount Per Serving	% Dai Valu
nzyme Blend	235 mg	
Providing:		
Amylase	7,650 DU	*
Protease 4.5	20,400 HUT	*
Protease 6.0	2,550 HUT	2
Protease 3.0	10 SAPU	*
Neutral Protease	3,825 PC	*
Acid Maltase	10.7 MaltU	*
Bromelain (equivalent to 25.5 GDU) (from Pir	neapple)	
Papain	357,000 USP U	
Glucoamylase	12.75 AGU	*
Peptidase	2,550 HUT	*
Lactase	816 ALU	
Alpha-galactosidase	102 GalU	
Lipase	1,070 FIP	*
Pectinase	7.65 endo-P	GU*
Invertase	433 SU	*
Cellulase	178 CU	*
Xylanase	255 XU	*
CereCalase® (Hemicellulase, Beta-G	150 MU Slucanase, and P	* hytase
rtichoke Leaf Extract Standardized to contain	150 mg 5% Cynarin)	*
Gentian Root Extract 4:1		*

Directions

Take 1 capsule 15 minutes before a meal or as directed by your healthcare provider.

Does Not Contain

Gluten, yeast, artificial colors, and artificial flavorings.



References

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