

Digestzyme-V



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

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GASTROINTESTINAL SUPPORT

Digestzyme-V is a comprehensive formulation of acid-resistant microbial- and plant-derived enzymes designed to enhance the digestion and absorption of nutrients from food. Each capsule contains clinically meaningful amounts of over twenty bioactive compounds to support the breakdown of foods commonly associated with digestive difficulty and food sensitivities. CereCalase®, a special blend of hemicellulase, β -glucanase, and phytase, is engineered to degrade plant cell walls. Digestzyme-V also contains gentian root, which stimulates endogenous enzyme and bile production.

Overview

Digestive enzymes play an essential role in facilitating macronutrient breakdown and optimizing nutrient absorption.¹ Poor digestive function can lead to bloating, gas, cramping, diarrhea and constipation.² Additionally, incomplete digestion of dietary proteins has been associated with the exacerbation of food sensitivities.³ Adequate enzymatic degradation of food helps to prevent gastrointestinal fermentation and the possible subsequent development of dysbiosis.⁴ Digestzyme-V is specifically formulated to support efficient digestive processes and promote overall gastrointestinal function.

Enzyme Depletion†

Low stomach acid is prevalent among approximately 2% of individuals under 60, with a nearly three-fold increase in older adults.⁵ Low stomach acid is associated with dysbiosis, and is compounded by age-related declines in digestive enzyme production, which have been associated with vitamin and mineral deficiencies.^{6,7,8} This convergence of digestive system

disturbances could lead to suboptimal nutritional status which may be alleviated with the supplementation of exogenous digestive enzymes.

Enzyme Blend†

The use of herbs to promote digestive enzymes is commonly used in traditional medicine.⁹ Supplemental digestive enzymes have been shown to improve gastrointestinal symptoms and quality of life among individuals with functional dyspepsia.¹⁰ Digestzyme-V incorporates plant-based enzymes bromelain and papain that remain active across a pH range of 3.0-12.0.^{11,12} Likewise, digestive enzymes (e.g., protease, lipase, amylase, glucoamylase) have demonstrated efficacy in supporting food digestion across suboptimal digestive conditions such as functional dyspepsia (i.e., gastric pH 5.0) or age-related declines in digestive enzyme concentration.¹³ A preparation containing five of the enzymes included in Digestzyme-V (i.e., amylase, protease, cellulase, lactase and lipase) has been associated with reductions in the frequency and severity of dyspepsia symptoms, along with high tolerability, in adults with functional dyspepsia after 60 days of use.¹⁴ The pH window of activity of enzymes in Digestzyme-V makes it especially helpful for individuals with low stomach acid or fluctuating gastric pH levels.

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

Enzyme	Breaks down
Amylase Glucoamylase	Starches such as potatoes, rice and bread
Acid Maltase	Starches and other polysaccharides
Protease 4.5 Bromelain Peptidase Papain Neutral Bacterial Protease Protease 6.0 Acid Protease	Proteins
Lactase	Lactose
CereCalase® Cellulase Xylanase	Plant cell walls
Alpha-galactosidase	Oligosaccharides in legumes and cruciferous vegetables
Lipase	Fats
Pectinase	Pectin, a fiber found in fruits and vegetables
Invertase	Sucrose
Cellulase	Cellulose, a fiber found in fruits and vegetables
Xylanase	Hemicellulose, a fiber found in plant cell walls

Supporting a Plant-Rich Diet†

Digestzyme-V offers additional support for those who have difficulty digesting plant-based foods. Optimal breakdown of plant cell walls and absorption of nutrients contained within can be difficult.¹⁵ The addition of CereCalase® assists in the breakdown of plant cell walls and helps to release nutrients. Alpha-galactosidase is included for difficult-to-digest foods such as legumes and cruciferous vegetables. Phytase helps to break down phytate, a form of phosphorus stored in seeds, grains and legumes, for enhanced mineral bioavailability.

Gentian Root and Artichoke†

For centuries, traditional medicine has used the bitter herb gentian root to help ease gastrointestinal maladies including dyspepsia and bloating.¹⁶ Gentian has been shown to stimulate stomach acid production and cephalic phase response.^{17,18} Artichoke stimulates endogenous bile production and release, thereby enhancing the emulsification of fats.^{19,20} Together, artichoke and gentian root provide broader digestive support than digestive enzymes alone, offering complementary mechanisms that enhance overall gastrointestinal function.

Directions

1 capsule 15 minutes before a meal or as recommended by your health care professional.

Does Not Contain

Artificial colors or flavors.

Cautions

If you are pregnant or nursing, consult your physician before taking this product.

Supplement Facts^{V4}

Serving Size 1 Capsule

Servings Per Container 90 & 180

	Amount Per Serving	% Daily Value
Enzyme Blend	190 mg	
Amylase	7,650 DU	*
Protease 4.5	20,400 HUT	*
Acid Maltase	10.7 MaltU	*
Bromelain (from Pineapple)	382,500 FCCPU (25.5 GDU)	*
Glucoamylase	12.8 AGU	*
Peptidase	2,550 HUT	*
Lactase	816 ALU	*
CereCalase® Blend		
Hemicellulase	750 HCU	*
Beta-Glucanase	6.4 BGU	*
Phytase	1.9 FTU	*
Papain	357,000 FCCPU	*
Alpha-galactosidase	102 GALU	*
Lipase	1,070 FIP	*
Neutral Bacterial Protease	3,825 PC	*
Pectinase	7.7 ENDOPG	*
Protease 6.0	2,550 HUT	*
Acid Protease	10 SAP	*
Invertase	433 SU	*
Cellulase	178 CU	*
Xylanase	255 XU	*
Artichoke Leaf Extract (Standardized to contain 5% Cynarin and Derivatives)	150 mg	*
Gentian Root Extract	100 mg	*

* Daily Value not established.

Other Ingredients: Hypromellose (Natural Vegetable Capsule), Microcrystalline Cellulose, Silicon Dioxide and Magnesium Stearate.

ID# 128090 90 Capsules

ID# 128180 180 Capsules

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