Digestzyme-V

Ortho Molecular Products®
Because Efficacy Matters®

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*

VIEW VIDEO

GASTROINTESTINAL SUPPORT

Digestzyme-V 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. Digestzyme-V also contains gentian root, a traditional bitter herb as well as artichoke, a natural choleretic, added to stimulate the body's natural production of enzymes and bile.

Overview

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 occasional gas, cramping, diarrhea or constipation, and even lead to incomplete digestion of food proteins that have been linked to food sensitivities. 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. In addition, regular bowel movements result from this better digestion. Digestzyme-V is specifically designed to support digestion and help unlock more nutrition from food.

Enzyme Depletion†

Chronic overuse of certain medications may contribute to side effects stemming from low acid production, including poor mineral absorption and poor absorption of B12.[1] 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.[2] 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 in order to be activated. Digestzyme-V utilizes 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 especially helpful for individuals with lower gastric acid or inconsistent pH levels. Each enzyme has been tested in pH, temperature, and gastric survivability studies to ensure enzyme activity. The blend of proteases in Digestzyme-V 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.

† 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.

eFFICACY the power of e

Enzyme	Breaks down
Amylase	Starches such as potatoes, rice and bread
Protease 4.5 Neutral Protease	Proteins, such as meats and eggs
Peptidase	Proteins, such as meats and eggs
Lactase	Lactose (milk sugar)
Glucoamylase	Starches such as potatoes, rice and bread
CereCalase®	Vegetables/plant cell walls
Alpha-Galactosidase	Oligosaccharides/raffinose in legumes and cruciferous vegetables
Pectinase	Pectin, a fiber found in fruits and vegetables
Cellulase	Cellulose, a fiber found in fruits and vegetables
Xylanase	Hemicellulose, a fiber found in plant cell walls
Acid Maltase	Glycogen, the storage form of glucose
Bromelain	Proteins, such as meats and eggs
Lipase	Fats

Sustaining a Plant-Rich Diet†

Digestzyme-V 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, so as to help people maintain a plant-rich diet. Both animal and human trials indicate that the supplementation of phytase helps release these nutrients and improve the nutrition of the consumer.[5,6,7] Furthermore, a large portion of the fibrous components of botanicals are composed of non-starchy polysaccharides (NSPs), the primary ones being hemicelluloses and beta-glucans. These two compounds can alter the transit times of foods, bind digestive enzymes and trap essential plant constituents. Enzymes that 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 more efficiently break them down. Artichoke and gentian root provide an excellent vegetarian alternative to ox bile, which is traditionally used in digestive supplements to support bile production.

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)	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

† 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.

eFFICACY the power of e

References

1. Staying Healthy - Harvard Health. Harvard Health. Published 2024. Accessed October 1, 2014. http://www.health.harvard.edu/fhg/updates/
2. Greenberg RE, Holt PR. Influence of aging upon pancreatic digestive enzymes. Dig Dis Sci. 1986 Sep;31(9):970-7.
3. Halgreen H, Pedersen NT, Worning H. Symptomatic effect of pancreatic enzyme therapy in patients with chronic pancreatitis. *Scand J Gastroenterol.* 1986 Jan;21(1):104-8.
4. Scolapio JS, Malhi-Chowla N, Ukleja A. Nutrition supplementation in patients with acute and chronic pancreatitis. *Gastroenterol Clin North Am.* 1999 Sep;28(3):695-707. Review.
5. Sandberg, AS et al. "Dietary Aspergillus niger Phytase Increases Iron Absorption In Humans." *J Nutr.* 1996. 126: 476.
6. Ravindran, V et al. "Effects Of Phytase Supplementation, Individually and In Combination, With Glycanase On The Nutritive Value Of Wheat And Barley." *Poult Sci.* 1999. 78:1588-95.
7. Nasi, M et al. "Comparison Of Aspergillus Niger Phytase And Trichoderma Reesei Phytase And Acid Phosphatase On Phytate Phosphorus Availability In Pigs Fed On Maize-Soybean Meal Or Barley-Soybean Meal Diets." *Arch Tierernahr.* 1999. 52(1):15-27.
8. Graham, H et al. "Effect Of Pelleting And Beta-Glucanase Supplementation On The Ileal And Fecal Digestibility Of A Barley-Based Diet In The Pig." *J Anim. Sci.* 1989.67:1293-1298.
9. Almirall, M.; Francesch, M.; Perez,-Vendrell, A.M.; Brufau, J.; Esteve-Garcia, E. "The Differences In Intestinal Viscosity Produced By Barley And Beta-Glucanase Alter Digesta Enzyme Activities And Ileal Nutrient Digestibilities More In Broiler Chicks Than In Cocks." *J Nutr.*1995. 125(4): 947-55.
10. Cowan, W.D. Animal Feed in Industrial Enzymology, 2nd edition (New York: Stockton Press, 1996).