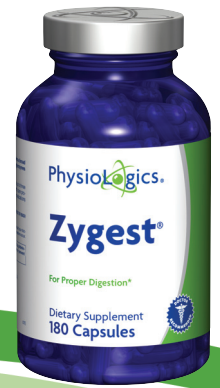


Zygest®

For Enzymatic Digestion of Carbohydrates, Proteins & Fats*

Item #55121 180 Capsules



UNIQUE PRODUCT BENEFITS

- Zygest® contains multiple enzymes designed to serve as biological catalysts for the breakdown of macronutrients.*
- Zygest® is formulated to provide gastric support for all types of nutritional plans, whether they are low or high in carbohydrate, fat and protein.*
- Zygest® utilizes digestive enzymes studied in scientific gastrointestinal models and certified through FCC standards.*
- Zygest® provides multi-level support by supplying nine distinct digestive enzymes.*
- All enzymes formulated from vegetarian sources.*

PRODUCT DISCUSSION

Zygest® is a registered dietary supplement with the United States Patent and Trademark office. This specialized formulation contains a broad spectrum of protein, carbohydrate, and fat-digesting enzymes to promote digestion of nutrients. Zygest® is designed to offer support at various levels including digestion occurring in the fundus and antrum of the gastric region, as well as digestion taking place in the duodenum and other areas of the small intestine. Enzymes are formulated to reflect activity levels as certified by a Quality Control specialist, utilizing standards set through the Food and Chemical Codex (FCC).*

INDICATIONS

Most of the food consumed today is devoid of enzymes due to cooking and processing. Zygest® is a comprehensive blend of enzymes for digestion of proteins, carbohydrates and fats that promote the assimilation of food by promoting normal breakdown of important macronutrients in the diet.* The enzymes in Zygest® help break down proteins, fats and carbohydrates making these nutrients available for the body's energy needs, cell growth and other vital functions.*

NUTRIENT DEPLETION/DRUG INTERACTION

If you are pregnant, nursing or taking any medications, consult your doctor before use. Discontinue use and consult your doctor if any adverse reactions occur.

NUTRITIONAL BENEFITS:

Carbohydrate Digestion

Amylase (from *Aspergillus oryzae*)—An enzyme that converts starches to simple sugars for energy.

Cellulase (from *Trichoderma longibrachiatum*)—An enzyme that helps digest cellulose fiber in foods.

Hemicellulase (from *Aspergillus niger*)—An enzyme that helps digest hemicelluloses in foods.

Lactase (from *Aspergillus oryzae*)—An enzyme that helps digest lactose to make milk and dairy products more digestible and reduce lactose intolerance.

Fat Digestion

Lipase (from *Aspergillus niger*)—An enzyme which digests fats in foods by converting lipids into their component fatty acids so they can be metabolized.

Protein Digestion

These proteases are enzymes that convert proteins into amino acids and peptides.

Bromelain (from Pineapple)

Papain (from Papaya Fruit)

Protease 3.0 (from *Aspergillus niger*)

Protease 4.5 (*Aspergillus oryzae*)

Amylase is an enzyme that is naturally secreted by pancreatic cells in-vivo. Release of this enzyme is stimulated by carbohydrate containing foods. Once released, amylase can biochemically react with digestion products such as starches and glycogen to form di- and trisaccharides through hydrolysis. The amylase within Zygest® is certified in dextrinizing units, which is defined as the quantity of alpha-amylase that will dextrinize soluble starch in the presence of excess beta-amylase.*

Proteases are enzymes designed to assist in protein digestion. Protein digestion begins in the gastric region when splitting occurs at the nitrogen bonds of proteins to form products such as proteoses, peptones, and large polypeptides. Digestion to amino acids continues with pancreatic enzymes of the upper small intestine and with the epithelial cells of the small intestinal wall. Zygest® contains Proteases standardized through both Hemoglobin Unit of Tyrosine Basis (HUT's) and Spectrophotometric Acid Protease Units (SAPU's), two different measures of protein digestion.*

Lipase is another naturally occurring enzyme which helps digest fat, and can be found in-vivo in the pancreas and epithelial cells of the small intestine. Fat digestion is a multi-level process which includes emulsification to decrease the interfacial tension of the fat globule surface. Once this is achieved, enzymes such as lipase can then help split fat into monoglycerides and fatty acids. Zygest® contains Lipase which is certified through Lipase Units, which is based on digestion of a standard olive oil substrate.*

Lactase is a specialized enzyme designed to split lactose disaccharides into glucose and galactose monosaccharides. Lactase is naturally found in the microvilli of the brush border of the epithelial cells. Once lactose digestion occurs, glucose and galactose are immediately absorbed into the portal blood. The lactase in Zygest® is certified through Acid Lactase Units (ALU's), which is a measure of its ability to liberate o-nitrophenol per conditions of the assay.*

Both proteases, **Bromelain** and **Papain**, are added for their protein digestibility scores. Each is certified through Papain Units as defined by the FCC. Papain Units measure tyrosine liberation per hour under the specific conditions of the assay.*

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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 any disease.

**Note: Zygest® is not intended to serve as a replacement for any medications, nor should you discontinue taking any prescribed medications while supplementing with Zygest®

Supplement Facts

Serving Size 2 Capsules

Serving Per Container: 90

Amount Per Serving	%Daily Value
Zygest® Blend Contains: 80 mg	**
Bromelain (from Pineapple) 90 GDU ¹	
Papain (from Papaya fruit) 787,500 FCCPU ²	
Protease 3.0 (from <i>Aspergillus niger</i>) 10.5 SAPU ³	
Amylase (from <i>Aspergillus oryzae</i>) 484 DU ⁴	
Lipase (from <i>Aspergillus niger</i>) 63 FCCLU ⁵	
Protease 4.5 (from <i>Aspergillus oryzae</i>) 420 HUT ⁶	
Lactase (from <i>Aspergillus oryzae</i>) 24.2 ALU ⁷	
Cellulase (from <i>Trichoderma longbrachiatum</i>) 10.5 CU ⁸	
Hemicellulase (from <i>Aspergillus niger</i>) 10.5 HCU ⁹	

**Daily Value not established.

¹Gelatin Digesting Units; ²FCC Papain Units; ³Spectrophotometric Acid Protease Units; ⁴Dextrinizing Units; ⁵FCC Lipase Units; ⁶Hemoglobin Units Tyrosine; ⁷Acid Lactase Units; ⁸Cellulase Units; ⁹Hemicellulase Units.

Other Ingredients: Rice Powder, Gelatin, Rice Bran, Vegetable Magnesium Stearate, Silica.

Contains milk, wheat and soy ingredients.

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Cellulase and **Hemicellulase** round out the Zygest® formula. Cellulase is certified through Cellulase Units, which measure the quantity of enzyme required to produce a relative fluidity change of 1 in 5 minutes of a standard cellulose solution. Hemicellulase is certified through Hemicellulase Units per FCC regulations, which is the amount of enzyme required that will produce a relative fluidity change of 1 over a period of 5 minutes in a locust bean gum substrate under specific assay conditions.*

CLINICAL EVIDENCE

- A digestion study was conducted by The Netherlands Organisation for Applied Scientific Research. The experimental protocol was conducted with a computer controlled dynamic gastrointestinal model (TIM). TIM is a patented technology designed to stimulate the conditions of the human stomach and small intestine and allows for sampling at various stages to obtain real time data. Results found that adding digestive enzymes, as found in Zygest®, promoted digestion of carbohydrates as compared to digestion without additional digestive enzymes. Results also found that digestion of proteins in the ileum was positively supported as compared to digestion without added enzymes.

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- A second digestion study was conducted by the same research group, this time using a model that simulated conditions when digestion would be significantly reduced. Results found that adding digestive enzymes promoted digestion of carbohydrates and proteins compared to digestion without enzymes. These results were obtained through samples taken at the level of the jejunum and ileum. Based on the results of both studies, the researchers concluded that enzymes from the National Enzyme Company (suppliers of Zygest®) can be used to support digestion.

SUMMARY

Zygest® is a specialized blend of digestive enzymes that can be easily incorporated into multiple types of nutritional plans. The enzyme blend is processed through the National Enzyme Company, which is the leader in nutritional enzyme technology. All the digestive enzymes are labeled according to activity units as opposed to mg amounts, and are certified by a Quality Control specialist based on the regulations set forth in the Food and Chemical Codex.*

SUGGESTED DOSAGE

For adults, take one (1) to two (2) capsules up to three times daily with meals or follow the advice of your health care professional. As a reminder, discuss the supplements and medications you take with your health care providers.

COMPLEMENTARY SUPPLEMENTATION

- Acidophilus..... #50272
- BioFlora..... #55027
- Coloklysis Daily..... #55006
- Complete Cleanse..... #3012

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