DIGESTION & COMFORT

Full-spectrum enzymes for complete digestion

Digestive Enzymes is a full-spectrum, synergistic enzyme blend that enhances and normalizes digestion. It helps to break down protein, carbohydrate, fat, fiber and dairy molecules while helping in the absorption of nutrients. Provides optimal support in healthy digestion. Excellent adjunct to your probiotic supplementation. Digestive enzymes are secreted along the gastrointestinal tract and break down foods, enabling the nutrients to be absorbed into the bloodstream for use in various bodily functions. Enzymes are extremely sensitive to heat and are easily destroyed by cooking in temperatures above 47C (117F). Age and various digestive system problems can reduce the production of digestive enzymes and impair the digestive system's ability to adequately digest food. Innovite Health Digestive Enzymes supports healthy digestion and stomach comfort.

Medicinal Ingredients: Each capsule contains:

alpha-Amylase (4-alpha-D-Glucan glucanohydrolase)	63 mg	(6300 FCC DU)
Fungal protease	55 mg	(22100 FCC HUT)
Stem bromelain	50 mg	(750 FCC PU)
Lipase (Triacylglycerol lipase)	31.25 mg	(250 FCC LU)
Cellulase (4-(1,3;1,4)-beta-D-Glucan 4-glucanohydrolase)	18 mg	(90 FCC CU)
Papain	12.5 mg	(225 FCC PU)
beta-1,3-xylanase (1,3-beta-D-xylan xylanohydrolase, Xylanase)	10 mg	(100 XU)
Malt diastase	10 mg	(30 FCC DP)
Lactase (beta-D-galactoside galactohydrolase)	5.75 mg	(290 FCC ALU)
Bacterial Protease	5 mg	(2400 FCC PC)
Invertase (beta-Fructofuranosidase)	2 mg	(20 FCC INVU)

Non-medicinal Ingredients: Microcrystalline cellulose, gelatin, purified water, magnesium stearate.

Directions for Use: Adults: 1 - 2 Capsule(s) 3 time(s) per day. Take with food/meal. Swallow whole. Do not crush or chew.

Cautions and Warnings: If you are pregnant or breastfeeding, have diabetes, have gastrointestinal lesions/ulcers, are taking anticoagulant agents or anti-inflammatory agents, or are having surgery, consult a health care practitioner prior to use. If you have an allergy to latex or fruits (such as avocado, banana, chestnut, passion fruit, fig, melon, mango, kiwi, pineapple, peach, and tomato), consult a health care practitioner prior to use. Do not use if seal is broken. Keep out of reach of children. Store in a cool dry place to **preser**ve freshness.

Known Adverse Reactions: Hypersensitivity/allergy, nausea, vomiting, diarrhoea, headaches, heartburn, and bloating have been known to occur, in which case, discontinue use.

Free from dairy, eggs, nuts, peanuts, fish, shellfish/crustaceans, artificial colours or flavours.

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PRODUCT OVERVIEW

Enzyme	Description	NPN 80063436	NPN 80063436
Xylanase	Fiber-breaking enzyme capable of hydrolyzing the nondigestible carbohydrates that comprise fiber. The human body does not produce enzymes to break down fiber. Food grade xylanase enzyme is obtained by the controlled fermentation of Trichoderma longibrachiatum. This enzyme catalyzes the hydrolysis of 1,4 *a*-D-xylosidic linkages in xylans to produce D-xylose.	1,3-beta-D-xylan xylanohydrolase	10.0 milligrams
Cellulase	Fiber-breaking enzyme capable of hydrolyzing the nondigestible carbohydrates that comprise fiber. The human body does not produce enzymes to break down fiber. Food grade cellulase enzyme is obtained by the controlled fermentation of Trichoderma longibrachiatum. It hydrolyzes the beta-D-1,4- glucosidic bonds of cellulose, its oligomers and derivatives. This enzyme is a complex composed of three distinct enzymes to convert cellulose to glucose. One component serves to weaken the structure of native cellulose by weakening the hydrogen bonds. A second component consists of exo and endo-beta- 1,4- glucanases. The exo-glucanase removes single glucose units from the non-reducing end of the cellulose chain, while the endo-glucanase hydrolyzes the interior glucosidic bonds of cellulose to liberate oligomers of lower molecular weight. A third component consists of the betaglucosidases, including cellobiase, which are active on the dimers and oligomers of cellulose.	Cellulase (4-(1,3:1,4)-beta-D-Glucan 4-glucanohydrolase)	18.0 milligrams
Amylase	Digests starch-breaking (carbohydrates) enzymes break both *a*-1,4 and *a*-1,6 bonds to more fully digest the various types of dietary starches. Food grade amylase enzyme is obtained by controlled fermentation of Aspergillus oryzae. This enzyme will randomly hydrolyze the interior alpha-1,4- glucosidic bonds of starch. This enzyme has a dextrinizing action that reduces the viscosity of gelatinous starch, amylose and amylopectin solutions yielding soluble dextrins. Its saccharifying action liberates glucose and maltose.	Alpha-amylase (4-alpha-D-Glucan glucanohydrolase)	63.0 milligrams
Diastase	Converts complex sugars from grains into glucose. Starch-breaking enzymes, such as diastase work together to break both *a*-1,4 and *a*-1,6 bonds to more fully digest the various types of dietary starches.Our food grade diastase s is obtained by the controlled fermentation of Aspergillus oryzae. This enzyme will randomly hydrolyze the interior alpha-1,4-glucosidic bonds of starch. This enzyme has a dextrinizing action that reduces the viscosity of gelatinous starch, amylose and amylopectin solutions yielding soluble dextrins. Its saccharifying action liberates glucose and maltose.	Malt diastase	10.0 milligrams
Papain	Food grade papain is mixture of proteolytic enzymes isolated from the fruit of the tropical plant, Carica papaya. Papain contains a wide array of proteolytic enzymes, incorporating a broad range of substrate specificity and optimum environments. Because of this attribute, papain easily and efficiently hydrolyzes most soluble protein, yielding peptides and amino acids.	Papain	12.5 milligrams
Bromelain	The proteolytic fraction from the pineapple has a long history of use for immune support. Food grade bromelain enzyme is a mixture of enzymes isolated from both the ripe and unripe fruit as well as the stem of the pineapple plant, Ananas comosus. Bromelain contains several proteolytic enzymes that differ in their specificity and optimum environments. Bromelain breaks down proteins to form peptides and amino acids with preferential cleavage of peptide bonds where the carbonyl group is from either a basic amino acid or an aromatic amino acid.	Stem bromelain	50.0 milligrams
Lipase	The fat-splitting enzyme in pancreatic juice; it hydrolyzes triacylglycerol to produce a diacylglycerol and a fatty acid anion; a deficiency of the hepatic enzyme results in hypercholesterolemia and hypertriglyceridemia. (If you have IBS, cystic fibrosis , celiac disease, no gallbladder or gallbladder dysfunction and/or obesity, you may benefit from higher levels of lipase. Also, fluorinated water may decrease lipase and protease production).	Triacylglycerol lipase	31.25 milligrams
Invertase	"Sugar-breaking enzymes such as invertase break down disaccharides, trisaccharides and oligosaccharides that may cause gastric discomfort or dietary intolerances for some individuals. Food grade invertase enzyme s is obtained by the controlled fermentation of Saccharomyces cerevisiae and is characterized by its ability to catalyze the inversion of sucrose solution. This enzyme catalyzes the hydrolysis of sucrose into its component parts D-fructose and D-glucose."	Invertase (beta-Fructofuranosidase)	2.0 milligrams
Lactase	Lactase breaks down lactose, the sugar found in milk and dairy products. As humans age, lactase secretion decreases and the consumption of dairy products becomes a discomfort for many. Supplemental lactase works alongside any lactase the body produces to gain the benefits of dairy consumption without the gastric distress associated with lactose intolerance. Food grade lactase enzyme is obtained by the controlled fermentation of Aspergillus oryzae and is characterized by its ability to hydrolyze lactose over a wide range of temperatures and pH. This lactase catalyzes the hydrolysis of the lactose beta-D- galactoside linkage liberating one mole of D-glucose and one mole of D-galactose.	Lactase (beta-D-galactoside galactohydrolase	5.75 milligrams
Bacterial Protease	Proteases include both endo-peptidases and exo-peptidases. Endo-peptidases break the internal bonds of a protein and produce shorter peptide fragments. Exo-peptidases break the terminal bonds and release free amino acids. These proteases work synergistically with endogenous enzymes to help digest the proteins found in meats, eggs, cheese, legumes, nuts and other foods. Food grade neutral bacterial protease enzyme ts is obtained by the controlled fermentation of Bacillus subtilus. Neutral bacterial protease is an endopetidase that hydrolyzes the interior bonds of proteins. This protease easily and efficiently hydrolyzes most soluble proteins.	Bacterial Protease	5.0 milligrams
Fungal protease	Digest protein. Fungal pancreatin is a subset of fungal protease. It specifically refers to a mix of vegetarian sourced enzymes that mimics the enzymes produced by your pancreas. It is primarily a combination of trypsin, amylase, and lipase.Proteases are one of the largest groups of hydrolytic enzymes having 60% share in world enzyme market. Currently a large proportion of commercially available proteases is of bacterial origin and they require cost-intensive methodologies to obtain a microbe-free enzyme preparation. Fungal proteases offer an advantage where the mycelium can be easily removed by filtration.	Fungal protease	55.0 milligrams

HOW TO ORDER

Product	Description	Size	WHL	SRP	Unit Width (cm)	Unit Depth (cm)	Unit Height (cn)	Unit UPC	Case Width (cm)	Case Depth (cm)	Case Height (cm)	Case Weight (kg)	Case UPC
AD10319	Digestive Enzymes	90 capsules	$ 12.00	$ 19.95	6.5	6.5	11.0	6 26712 10319 0	28.0	21.0	13.0	1.8	106 267 12 10319 7

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