

Lact-Enz®

Combines Digestive Enzymes With Friendly Intestinal Flora to Support Healthy Digestion and Immune Function

Keeping your gastrointestinal system healthy is a way to support digestion and immune function. The digestive enzymes in Lact-Enz aid in the breakdown of carbohydrates, fats, and proteins to support more efficient nutrient absorption. The friendly bacteria *Lactobacillus acidophilus* and *Bifidobacterium longum*, called probiotics, provide a healthy balance of intestinal flora, support immune function, and produce nutrients. Together, the enzymes and friendly flora in Lact-Enz provide optimal support for a healthy gut.†

How Lact-Enz Keeps You Healthy

Supports healthy digestion

Lact-Enz contains the digestive enzymes amylase, lipase, cellulase, and protease. These enzymes target different food compounds. Amylase helps digest dietary starches, protease breaks down proteins, cellulase helps digest carbohydrates, and lipase, aids in the digestion of fats.†

Provides a healthy balance of intestinal flora to support immune function and much more

The gastrointestinal system houses billions of microorganisms—both friendly and unfriendly. Maintaining a healthy gastrointestinal environment requires a healthy balance of these microorganisms, and one way to achieve that balance is to supplement with a probiotic, like Lact-Enz. Friendly microorganisms like *Lactobacillus acidophilus* and *Bifidobacterium longum* strengthen the mucosal barrier of the gut, helping to maintain gastrointestinal health, and produce nutrients like the B vitamins, vitamin K, and short-chain fatty acids.†



Introduced in 1988



Content:

40 capsules
150 capsules

Suggested Use: Two capsules per meal, or as directed.

Supplement Facts:

Serving Size: 2 capsules

Servings per Container: 20 or 75

	Amount per Serving	%DV
Calories	4	
Total Carbohydrate	1 g	<1%*

*Percent Daily Values (DV) are based on a 2,000-calorie diet.

Proprietary Blend: 1,000 mg

Maltodextrin, amylase, protease, cellulase, lipase, *Lactobacillus acidophilus* (milk), and *Bifidobacterium longum*.

Other Ingredients: Gelatin, water, colors, and calcium stearate.

Sold through health care professionals.

Please copy for your patients.

GF This product contains less than 10 parts per million of gluten per serving size or less than 20 parts per million per the suggested use listed on each product label.

†These statements have not been evaluated by the Food & Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.



800-558-8740 | standardprocess.com

Lact-Enz[®]

What Makes Lact-Enz Unique

Product Attributes

A special combination of multiple enzymes and beneficial intestinal flora

- › Provides superior macronutrient assimilation
- › Supports cellular energy and digestive and immune functions
- › Helps maintain the natural health of the large intestine[†]

Manufacturing and Quality-Control Processes

Degreed microbiologists and chemists in our on-site laboratories continually conduct bacterial and analytical tests on raw materials, product batches, and finished products

- › Ensures consistent quality and safety

Vitamin and mineral analyses validate product content and specifications

- › Assures high-quality essential nutrients are delivered

Whole Food Philosophy

Our founder, Dr. Royal Lee, challenged common scientific beliefs by choosing a holistic approach of providing nutrients through whole foods. His goal was to provide nutrients as they are found in nature—in a whole food state where he believed their natural potency and efficacy would be realized. Dr. Lee believed that when nutrients remain intact and are not split from their natural associated synergists—known and unknown—bioactivity is markedly enhanced over isolated nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to an isolated or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the basis for much of the information we provide you in this publication about whole food ingredients. See the supplement facts for Lact-Enz[®].

- Alvarez-Olmos, M. I., & Oberhelman, R. A. (2001). Probiotic agents and infectious diseases: a modern perspective on a traditional therapy. *Clin Infect Dis*, 32(11), 1567-1576.
- de Roos, N. M., & Katan, M. B. (2000). Effects of probiotic bacteria on diarrhea, lipid metabolism, and carcinogenesis: a review of papers published between 1988 and 1998. *Am J Clin Nutr*, 71(2), 405-411.
- Donnet-Hughes, A., Rochat, F., Serrant, P., Aeschlimann, J. M., & Schiffrin, E. J. (1999). Modulation of nonspecific mechanisms of defense by lactic acid bacteria: effective dose. *J Dairy Sci*, 82(5), 863-869.
- Elmer, G. W., Surawicz, C. M., & McFarland, L. V. (1996). Biotherapeutic agents. A neglected modality for the treatment and prevention of selected intestinal and vaginal infections. *JAMA*, 275(11), 870-876.
- Ferrone, M., Raimondo, M., & Scarpio, J. S. (2007). Pancreatic enzyme pharmacotherapy. *Pharmacotherapy*, 27(6), 910-920.
- Friedrich, M. J. (2000). A bit of culture for children: probiotics may improve health and fight disease. *JAMA*, 284(11), 1365-1366.
- Gill, H. S. (2003). Probiotics to enhance anti-infective defences in the gastrointestinal tract. *Best Pract Res Clin Gastroenterol*, 17(5), 755-773.
- Gill, H. S., Rutherford, K. J., & Cross, M. L. (2001). Dietary probiotic supplementation enhances natural killer cell activity in the elderly: an investigation of age-related immunological changes. *J Clin Immunol*, 21(4), 264-271.
- Gill, H. S., Rutherford, K. J., Cross, M. L., & Gopal, P. K. (2001). Enhancement of immunity in the elderly by dietary supplementation with the probiotic *Bifidobacterium lactis* HN019. *Am J Clin Nutr*, 74(6), 833-839.
- Gismondo, M. R., Drago, L., & Lombardi, A. (1999). Review of probiotics available to modify gastrointestinal flora. *Int J Antimicrob Agents*, 12(4), 287-292.
- Hove, H., Norgaard, H., & Mortensen, P. B. (1999). Lactic acid bacteria and the human gastrointestinal tract. *Eur J Clin Nutr*, 53(5), 339-350.
- Hoyle, T. (1997). The digestive system: linking theory and practice. *Br J Nurs*, 6(22), 1285-1291.
- Kalliomaki, M., Salmiinen, S., Arvilommi, H., Kero, P., Koskinen, P., & Isolauri, E. (2001). Probiotics in primary prevention of atopic disease: a randomised placebo-controlled trial. *Lancet*, 357(9262), 1076-1079.
- Kasper, H. (1998). Protection against gastrointestinal diseases—present facts and future developments. *Int J Food Microbiol*, 41(2), 127-131.
- Madsen, K. (2006). Probiotics and the immune response. *J Clin Gastroenterol*, 40(3), 232-234.
- Marteau, P. R., de Vrese, M., Cellier, C. J., & Schrezenmeir, J. (2001). Protection from gastrointestinal diseases with the use of probiotics. *Am J Clin Nutr*, 73(2 Suppl), 430S-436S.
- O'Sullivan, G. C., Kelly, P., O'Halloran, S., Collins, C., Collins, J. K., Dunne, C., et al. (2005). Probiotics: an emerging therapy. *Curr Pharm Des*, 11(1), 3-10.
- Schneeman, B. O. (2002). Gastrointestinal physiology and functions. *Br J Nutr*, 88 Suppl 2, S159-163.
- Tuohy, K. M., Probert, H. M., Smejkal, C. W., & Gibson, G. R. (2003). Using probiotics and prebiotics to improve gut health. *Drug Discov Today*, 8(15), 692-700.
- Whitcomb, D. C., & Lowe, M. E. (2007). Human pancreatic digestive enzymes. *Dig Dis Sci*, 52(1), 1-17.
- Yan, F., & Polk, D. B. (2006). Probiotics as functional food in the treatment of diarrhea. *Curr Opin Clin Nutr Metab Care*, 9(6), 717-721.

