

Multizyme®

Contains Digestive Enzymes to Support the Proper Breakdown and Absorption of Proteins, Carbohydrates, Sugars, and Fats

Enzymes are protein molecules that catalyze, or jump-start, nearly all biochemical activity in the body. Enzymes are needed to digest food, produce energy inside cells, activate the brain, help the body maintain cells, tissues, and organs, plus support other functions of the body. Without enzymes, many chemical reactions in the body would not be supported. Enzymes have unique chemical structures and perform specific tasks, so one enzyme cannot substitute for another. Enzymes fall into two main categories: digestive or metabolic. The digestive enzymes work in the intestinal tract to break down the foods we eat, so nutrients can be absorbed into the blood for use in the body. Digestive enzymes are divided into amylases, proteases, and lipases. Amylases are found in saliva and pancreatic juice. The sole responsibility of amylases is to break down carbohydrates and sugars for absorption. Proteases are found in pancreatic, stomach, and intestinal juices and are responsible for digesting proteins. Lipases break down fats and are found in the stomach and pancreatic juices, as well as in foods that contain fat. The body procures some enzymes from food. Raw foods from both plant and animal sources provide the greatest percentage of enzymes, since heat and cooking can destroy these sensitive molecules. Digestive enzymes enable our bodies to obtain optimal nutritional benefit from the foods we eat. Multizyme is an enzyme supplement that can aid in digestion.†

How Multizyme Keeps You Healthy

Supports the proper and efficient breakdown of foods and absorption of nutrients

While the solid foods and liquids we eat every day contain the vital nutrients our bodies need to operate normally, they are of no use unless they can be absorbed into the bloodstream. Digestive enzymes ensure that proteins, carbohydrates, sugars, and fats are chemically transformed into molecules that can be absorbed and used by the tissues of the body.

Figs and almonds contribute fatty acids, fiber, and vitamins and minerals that encourage healthy digestion. The proteolytic enzyme pancreatin is a concentrate of important pancreatic enzymes needed to break down dietary proteins, fats, and starch into amino acids, glycerol and fatty acids, and simple sugars, respectfully. Bromelain and papain are proteolytic enzymes from plants that help the body digest proteins. Lipases trigger lipid breakdown while cellulases work together to hydrolyze cellulose. Amylase sparks the hydrolysis of starch into smaller mono- and polysaccharide carbohydrate molecules. Together, enzymes in Multizyme work synergistically to encourage the efficient breakdown of food in the digestive tract and enhance the absorption of vital nutrients.†

Please copy for your patients.



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.



Introduced in 1963



Content:

40 capsules
150 capsules

Suggested Use: One capsule per meal, or as directed.

Supplement Facts:

Serving Size: 1 capsule

Servings per Container: 40 or 150

	Amount per Serving	%DV
Calories	2	
Cholesterol	5 mg	2%

Proprietary Blend: 410 mg

Fig (fruit), defatted almonds, pancreatin (3x), fatty acids, bromelain, lipase, cellulase, papain, and amylase.

Other Ingredients: Gelatin, lactose (milk), maltodextrin, water, colors, and calcium stearate.

Each capsule supplies approximately: 175 mg pancreatin (3x).

Sold through health care professionals.



800-558-8740 | standardprocess.com

Multizyme®

What Makes Multizyme Unique

Product Attributes

Ingredients are derived from whole food sources

- › Combines multiple digestive enzymes with fatty acids and fiber to stimulate the proper digestion of macronutrients and support gastrointestinal health†

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 Multizyme®.

- Anderson L.E. 1998. *Mosby's Medical, Nursing, & Allied Health Dictionary*. 5th ed. St. Louis, MO: Mosby; 80, 290, 619, 946, 1193, 1196.
- Balch J.F., Balch P.A. *Prescription for Nutritional Healing*. 2nd ed. Garden City Park, NY: Avery Publishing Group; 47-48.
- Boyer P.D. 1971. *The Enzymes*. 3rd ed. New York, NY: Academic Press; 485-546.
- Dressler D., Potter H. 1991. *Discovering Enzymes*. New York, NY: Scientific American Library; 7-13.
- Fisher M., LaChance P. 1999. *Nutrition & Health Aspects of Almonds*. Modesto, CA: Almond Board of California; 1-7.
- Fraser G.E. 1999. Nut consumption, lipids, and risk of a coronary event. *Clinical Cardiology* 22(7): III11-III15.
- Fulton J.S. 1999. *Proteins, Enzymes, Genes: the Interplay of Chemistry and Biology*. New Haven, CT: Yale University Press; 223.
- Goodwin T.W., Harris J.L., Hartley B.S. 1964. *Structure and Activity of Enzymes*. New York, NY: Academic Press.
- Harrow B. 1950. *One Family: Vitamins, Enzymes, Hormones*. Minneapolis, MN: Burgess Publishing Company; 55-74.
- Laidler K.J. 1954. *Introduction to the Chemistry of Enzymes*. New York, NY: McGraw-Hill Book Company, Inc.; 1-2, 34-59.
- Masson M. 1995. *Fortschr Med* 113(19): 303-306.
- Mazda T., et al. 1995. Use of standardized protease enzymes for antibody screening of blood donor samples with the microplate system AutoAnalyzer. *Transfusion Medicine* 5(1): 43-50.
- Metzig C., et al. 1999. Bromelain proteases reduce human platelet aggregations *in vitro*, adhesion to bovine endothelial cells and thrombus formation in rat vessels *in vivo*. *In Vivo* 13(1): 7-12.
- Mihalyi E. 1972. *Application of Proteolytic Enzymes to Protein Structure Studies*. Cleveland, OH: CRC Press; 39-101.
- Monograph: Bromelain. 1998. *Alternative Medicine Review* 3(4): 302-305.
- Nuts Are Back! Mediterranean Diet Pyramid Says Eat Nuts Daily*. 1998-2000. Sacramento, CA: Blue Diamond Growers; 1-4.
- Palmer T. 1995. *Understanding Enzymes*. 4th ed. New York, NY: Prentice Hall/Ellis Horwood; 3-11, 74.
- Pitchford P. 1993. *Healing With Whole Foods*. Revised ed. Berkeley, CA: North Atlantic Books; 50, 68, 78, 163, 227, 275, 578.
- Price N.C., Stevens L. 1989. *Fundamentals of Enzymology*. 2nd ed. Oxford, NY: Oxford University Press; 473.
- Samuelson A. *Phytochemicals in Nuts: New Science With Great Promise*. California Almond Board: Ketchum Public Relations.
- Spiller G.A., Bruce B. 1997. Nuts and healthy diets. *Vegetarian Nutrition* 1(1): 12-16.
- Starley I.F., et al. 1999. The treatment of paediatric burns using topical papaya. *Burns* 25(7): 636-639.
- Subbarayan P.R., et al. 1997. Report on a patient with paroxysmal cold hemoglobinuria. *International Journal of Hematology* 65(2): 165-167.
- Turk B., et al. 1997. Structural and functional aspects of papain-like cysteine proteinases and their protein inhibitors. *Biological Chemistry* 378(3-4): 141-150.
- Whitaker J.R. 1994. *Principles of Enzymology for the Food Sciences*. 2nd ed. New York, NY: Marcel Dekker, Inc.; 469-493, 499-511.

