



Introducing Enzymedica

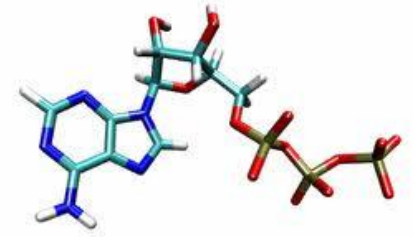


Company Background

Enzymedica was founded in 1998 with the purpose of offering the highest-quality enzyme products possible.

Today, as one of the global leaders in the industry, they still strive for no less.

Mission Statement



Enzymedica is dedicated to providing exceptional enzyme-focused supplements at the most therapeutic levels available in the natural foods industry and beyond.

It is our commitment to provide **unprecedented education and research** that propels individuals on the path to vibrant health.

Company Initiatives

AUTISM HOPE



ALLIANCE



PROUD SUPPORTER

Enzymedica is a founding member of the Autism Hope Alliance, a nonprofit foundation to promote education and awareness autism and other neurological difficulties.

Enzymedica also donates to Vitamin Angels to support vital nutrition to families in need.

Company Initiatives



Green
Mountain
Energy®

NEW LEAF PAPER® ENVIRONMENTAL BENEFITS STATEMENT <i>of using post-consumer waste fiber vs. virgin fiber</i>				
Enzymedica saved the following resources by using New Leaf Sakura Silk, made with 100% de-inked recycled fiber and 50% post-consumer waste, processed chlorine free, and manufactured with electricity that is offset with Green-e® certified renewable energy certificates.				
trees	water	energy	solid waste	greenhouse gases
7 fully grown	3,584 gallons	4 million Btu	335 pounds	833 pounds
Calculations based on research by Environmental Defense Fund and other members of the Paper Task Force.				
©2008 New Leaf Paper www.newleafpaper.com				
   				

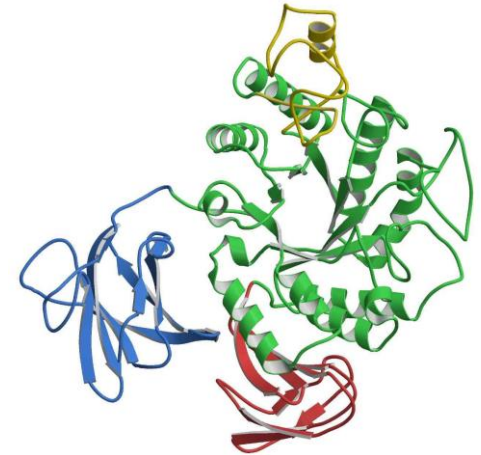
Enzymedica has been certified “Carbon Neutral”, due to its numerous green actions.

Among these actions include

- Printing literature on 100% de-inked, recycled paper
- Facility built using all recycled steel
- 113 solar panels to reduce CO2 emissions and conserve energy
- Low energy fluorescent lights throughout the facility
- Low facility, vehicle and air travel emissions

Enzymes

- Biologically active proteins that are *necessary for life to exist*.
- Unique protein structures → unique functions.
- Catalyze and regulate every biochemical reaction that occurs within the human body, making them essential to cellular function and overall health.



Enzyme Facts

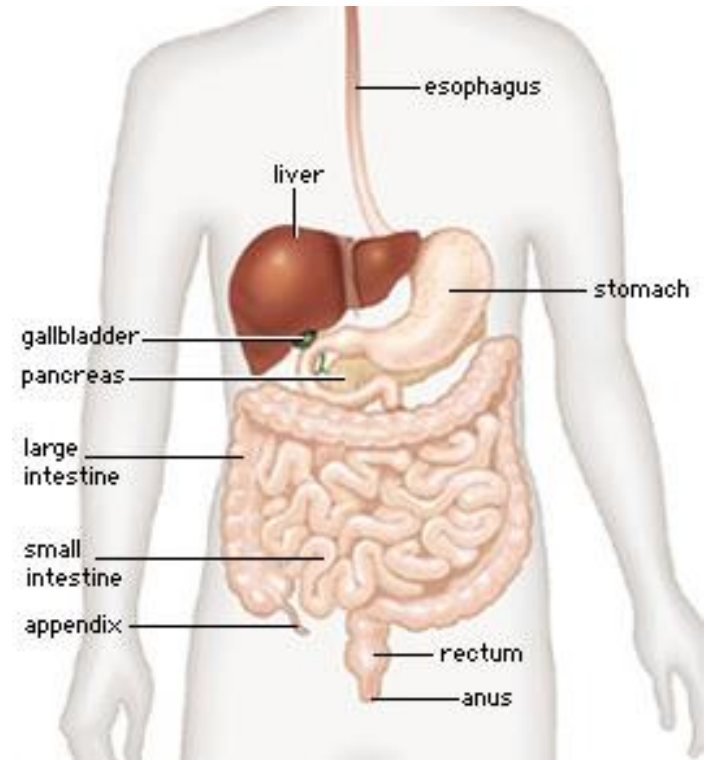
- All living things manufacture enzymes
- Enzymes perform specific functions.
- All enzymes work within a specific pH and temperature range
- There are thousands of different enzymes functioning in our bodies, each with a unique role.



Digestive Enzymes

The enzymes that are secreted along the digestive tract to break down and help absorb nutrients include:

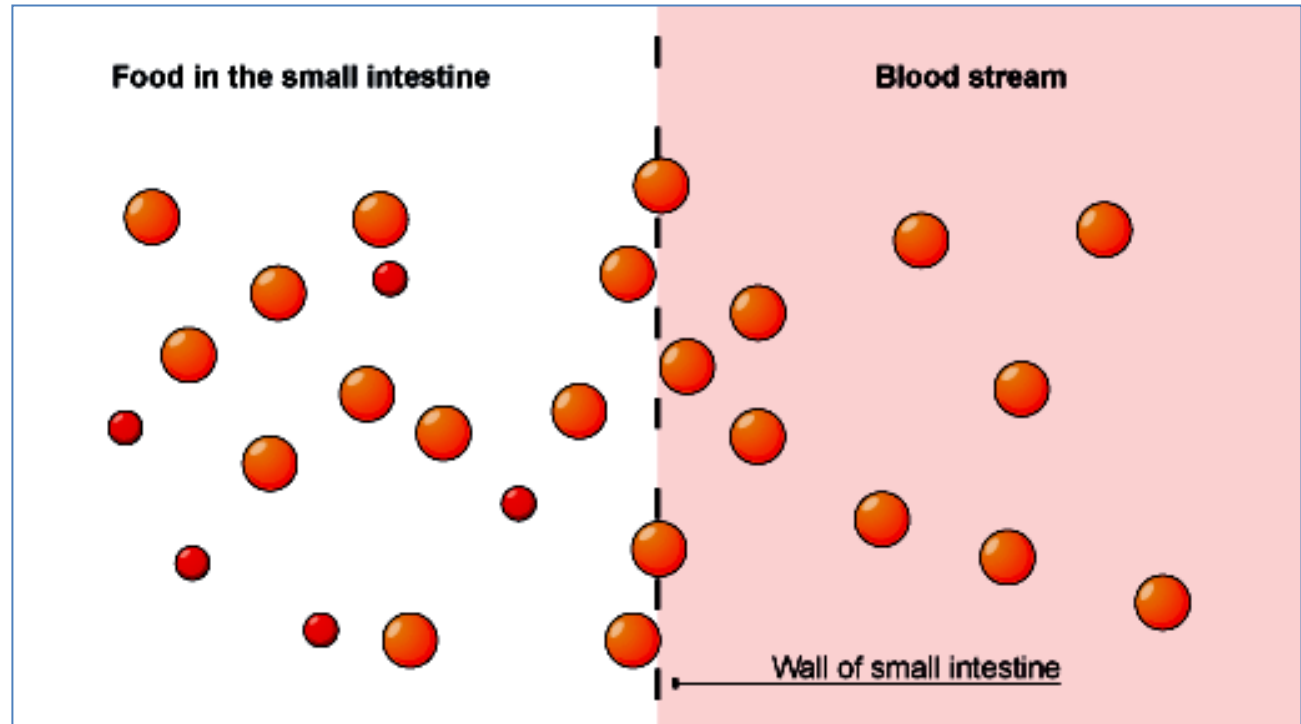
- Lipase
- Amylase
- Protease
- Many others...



Absorption

Only small, soluble substances can pass across the wall of the small intestine.

Large insoluble substances cannot pass through.



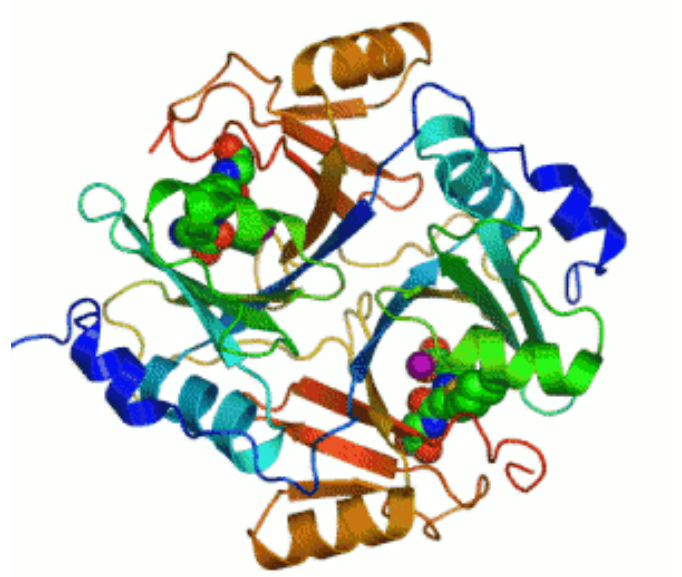
Digestive (Food) Enzymes

- Found in raw foods
- Help us digest food
- Destroyed easily by heat or processing
- Only enough to digest that one food



Metabolic Enzymes

- Catalyze and regulate all biochemical function
 - Life cannot exist without them
 - Give life



Health & Energy

There is a direct correlation between health and cellular (metabolic) energy. High energy availability equates to greater disease-fighting capability (metabolic efficiency).



- *Energy Allocation*
- *Energy Demand Restriction*

The **more energy** required by digestion, the less energy available for proper metabolic function.

Health = Energy Availability & Allocation

Scientific American

“Maintenance of the human body is expensive and resources are generally limited. Out of the daily intake of energy, some might go to growth, some to physical work and movement and some to reproduction... Another allocation powers the energy-hungry garbage disposal mechanisms that clear molecular debris.”



“Restricting calories effects **energy allocation** (from growth and reproduction to maintenance and repair)”

The Basics

Life Span

- Support the immune system
- Reduce inflammation
- Protect against oxidation

Health Span

- CR (Calorie restriction / 900 - 1500)
- Fasting (Walford)
- Raw foods (Harvey Diamond)
- Enzyme supplementation (why?)



Supplemental Enzymes

TYPES:

- **Glandular**
 - Animal based
 - Trypsin, pancreatin, pepsin...
 - Enzymedica does not use
- **Plant / Tropical**
 - Bromelain, Papain
- **Microbial – (Vegetarian)**
 - 1000's of different types harvested from microorganisms
 - Cover all needs
 - Digestive or Therapeutic



Supplemental Enzymes

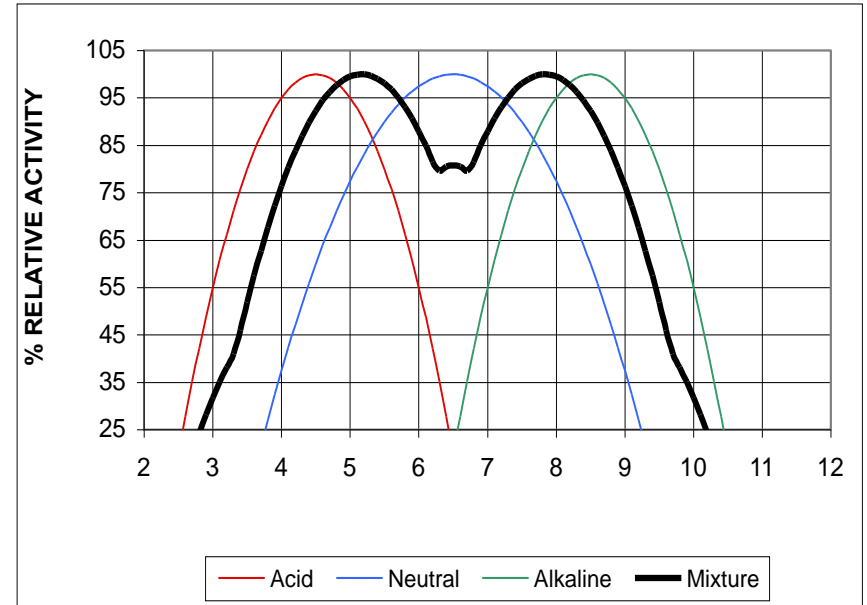
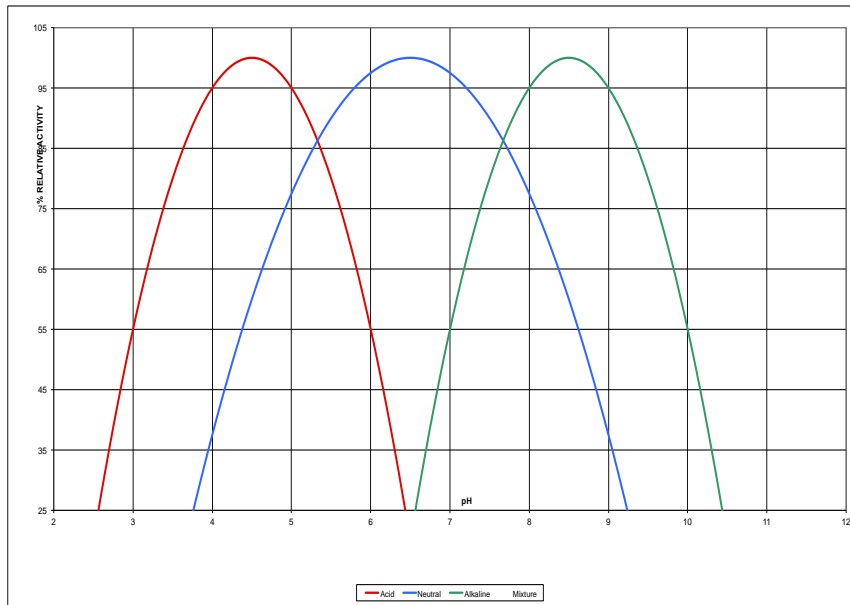
Targeted enzyme strains =
More food broken down across a
wide pH

Targeted enzyme strains =
Activity throughout digestive system

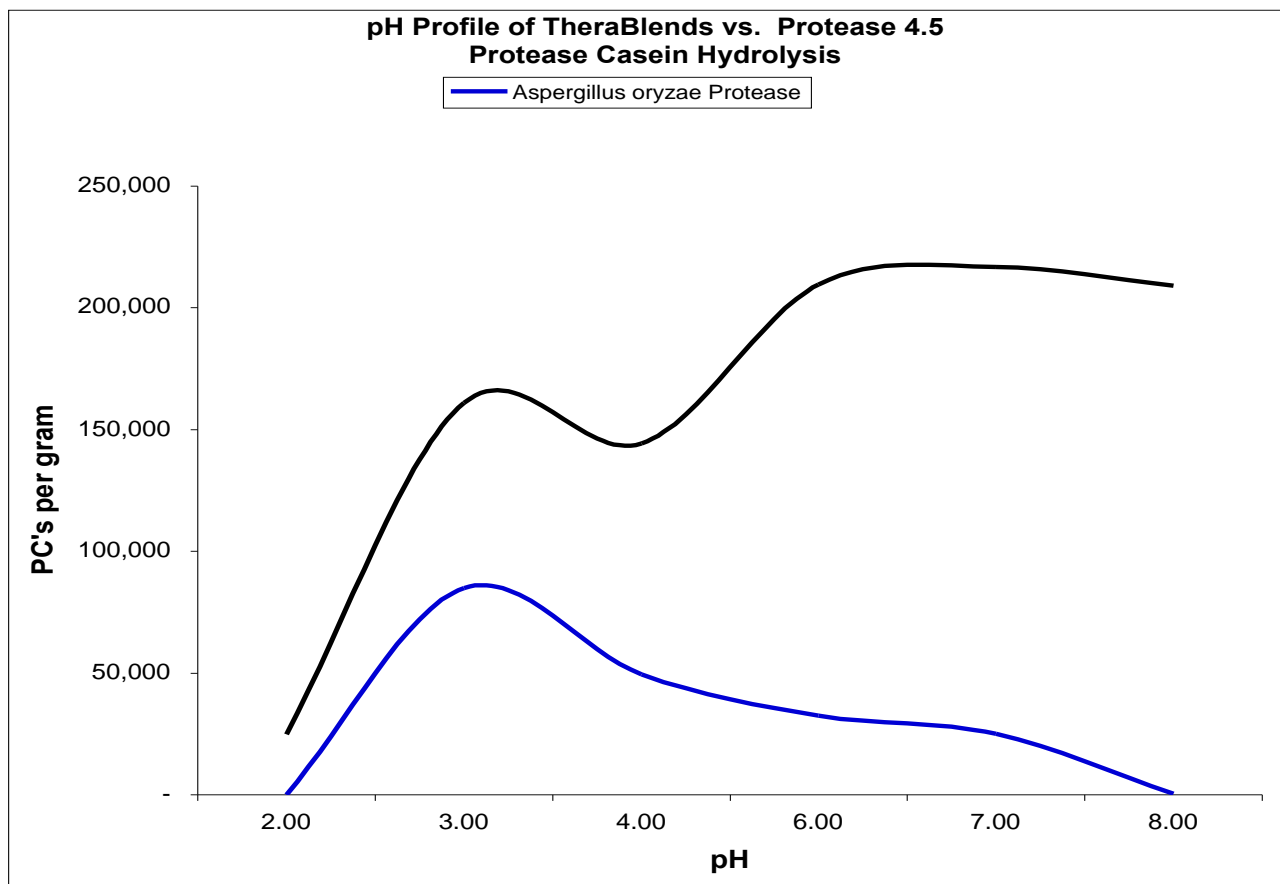
Targeted enzyme activity =
Better Assimilation/Elimination!



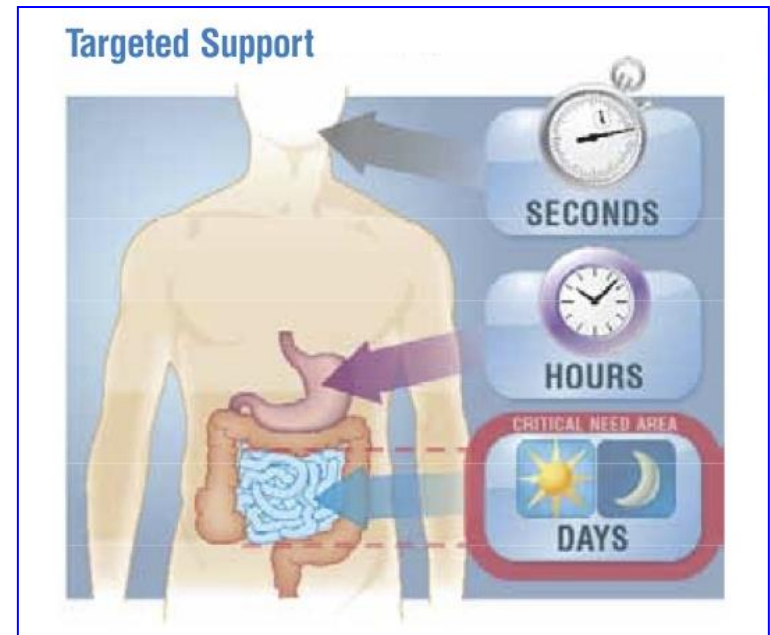
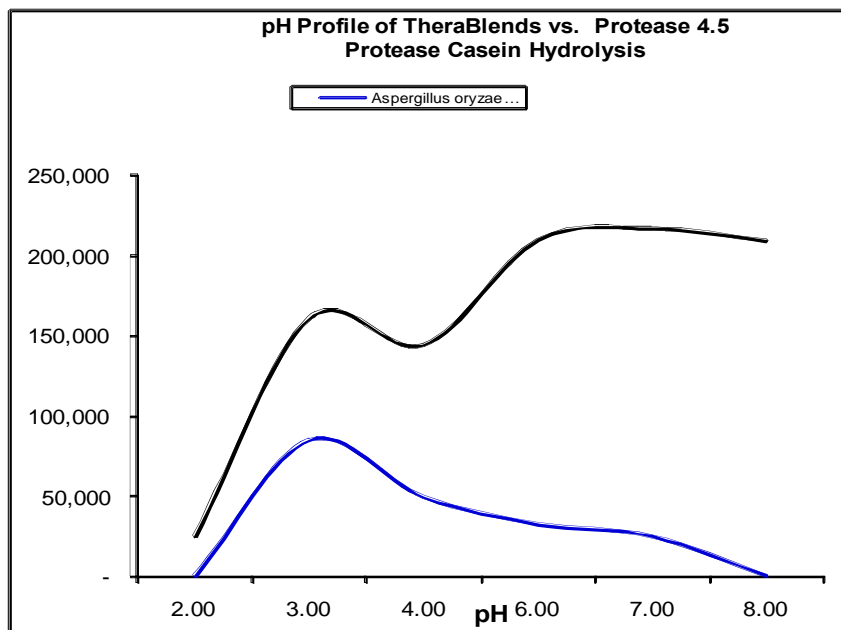
Blends



Blends



Critical Need



Autism – Link to Digestion

- Stomach Pain
- Constipation
- Diarrhea
- Gas, Bloating
- Dark Circles Under Eyes
- Food particles in Stools
- Fatigue
- IBS

“Obvious Symptoms”



Other Symptoms

- Hyper Activity
- Poor Memory
- Moody Behavior
- Constant Hunger
- Sleep Problems
- Extreme Picky Eater



Gut / Brain

The gut is intricately connected with the...

- Immune System
- Nervous System
- Behavior and Learning



Michael D. Gershon, M.D. (Author of The Second Brain) helped prove that serotonin is a primary neurotransmitter in the gut and these investigations, long rebuffed in the neuroscience world, have lead to the discovery of numerous other gut neurotransmitters.

Food Allergies

Food Allergies

- **IgE**: Immediate histamine release
- Anaphylaxis - life threatening



Food Sensitivities / Intolerances

- **IgG, IgA**: Delayed reaction (hrs / days)
- 80% to Wheat, Dairy, Eggs, Sugar

Enzyme Deficiencies

- Non-immune reactions
- Lactose, Gluten, Disaccharide, Phenols...

Research

- A Randomised, Placebo-controlled Trial of Digestive Enzymes in Children with Autism Spectrum Disorders
- 101 children (82 boys and 19 girls) aged from 3 to 9 years

Results: The ASD group receiving digestive enzyme therapy for **3 months** had **significant improvement** in emotional response, general impression, autistic score, general behavior and gastrointestinal symptoms. Our study demonstrated the usefulness of digestive enzyme in our population of ASD patients.

Conclusion: Digestive enzymes are inexpensive, readily available, have an excellent safety profile, and have beneficial effects in ASD patients...we **propose digestive enzymes for managing symptoms of ASD**. Digestive enzyme therapy may be a possible option in treatment protocols for ASD in the future.

Clinical Psychopharmacology and Neuroscience 2015;13(2):188-193

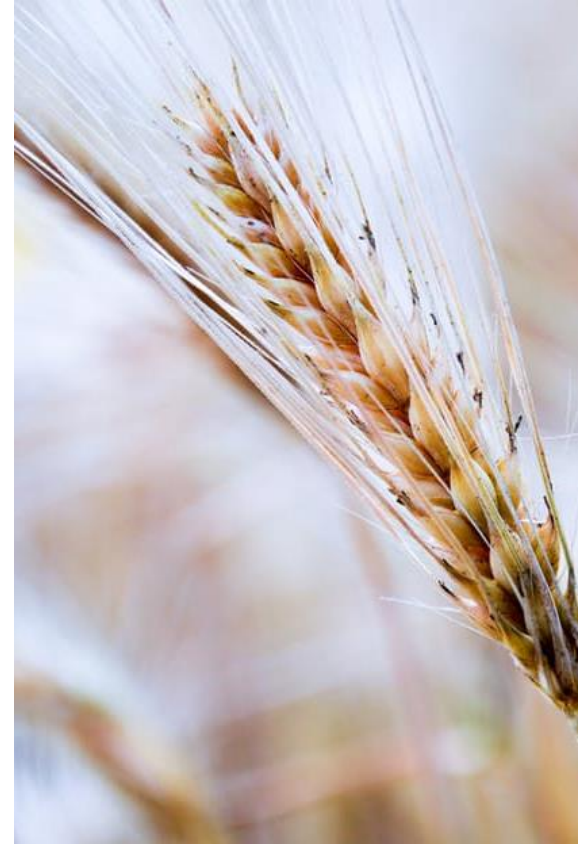
Gluten & Casein

- 1% Celiac
- 15% Gluten Intolerance
- Much higher in Autism Spectrum Disorder

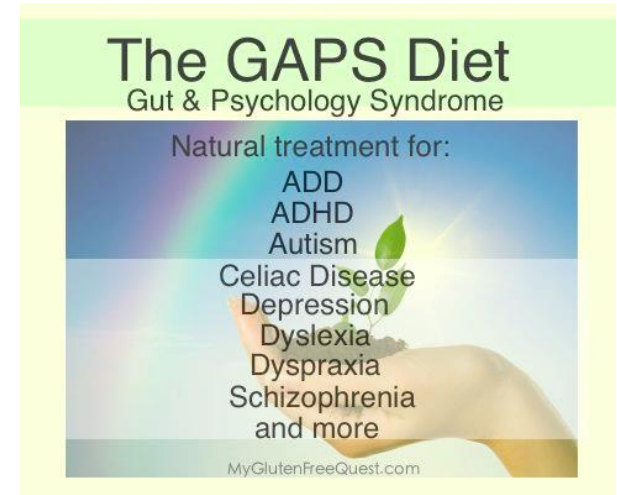
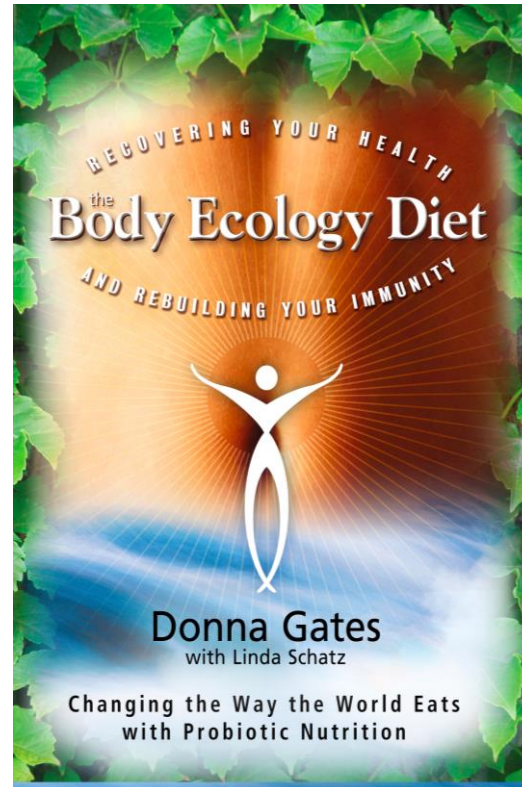
SOLUTION?

- GFCF Diet
- Gluten and Casein Digestive Enzymes*

* Enzymes do not replace diet.



Elimination Diets



Enzymedica Products



Capsules Over Tablets



Enzyme Specialists



Vegetarian and Gluten Free



Absolutely filler free



Green Business Practices



Non GMO



Enzymedica Products are:



- Vegan
- Gluten free
- 3rd party tested
(for gluten and other ingredients)
- Filler free
- Non-GMO
- No tablets

Heartburn Soothe

MANAGEMENT OF OCCASIONAL GI DISCOMFORT

- Contains enzymes plus natural ingredients that soothe the digestive tract
- Fast acting!
- Support for those who are challenged with occasional **heartburn** and **indigestion**



Heartburn Soothe

BOTANICAL SUPPORT

- **Marshmallow root**-
mucilaginous root helps relieve
GI mucous membrane
irritation & normalize mucous
secretions
- **Papaya fruit**, source of
proteolytic papain, is well-
studied for soothing benefits &
cleansing activity w/in GI tract
- **Gotu Kola** rich in B vitamins
and potassium

Each Capsule Contains:

Amylase	2,130 DU
Lipase	120 LipU
Cellulase	340 CU
Althaea Officianalis root powder	110 mg
Carica Papaya fruit powder	120 mg
Centella Asiatica herb powder	63 mg

OTHER INGREDIENTS: 100% Vegetarian Capsule (cellulose, water)

NO FILLERS ADDED

CONTAINS NO dairy, egg, salt, sucrose, soy, wheat, yeast, nuts, casein, potato, rice, artificial colours, flavours or fillers.

Enzymedica does not use ingredients produced using biotechnology.

Enzymedica
Supports



ENZYMEDICA®
— The Enzyme Experts —

Digest Premium

OPTIMAL DIGESTIVE SUPPORT

- Highest Potency
- Enhances digestion and assimilation of food & other supplements
- For the whole family

Support for those:

- With digestive challenges
- Who need gallbladder support
- Understand the benefits of enzymes with every meal



Digest Premium

- **Protease Blend** - active at a wide pH range - helps break down proteins, including gluten and the dairy protein casein
- **Tilactase (lactase)** helps the body break down lactose
- **Amylase** is responsible for breaking down starch and carbohydrates into smaller sugars
- **Lipase** helps the body break down fats
- **Cellulase** helps the body digest dietary fibre

Each Capsule Contains:

Protease <i>Blend</i>	70,000 HUT
Peptidase	
Protease 4.5	
Protease 6.0	
Amylase	19,600 DU
Lipase	1,700 LipU
Cellulase	850 CU
Tilactase (Lactase)	765 ALU

OTHER INGREDIENTS: 100% Vegetarian Capsule (cellulose, water)

NO FILLERS ADDED

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ENZYMEDICA®
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Intolergest

SPECIALISED DIGESTIVE SUPPORT

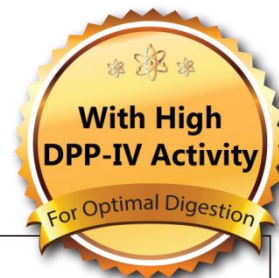
- Food Intolerance Support
- For the whole family
- Supports digestion of gluten, lactose and casein
- One intolerance may lead to others
- Increased mealtime flexibility
- High DPP-IV Activity



ENZYMEDICA
— The Enzyme Experts —

Intolergest

- **Protease Blend** - active at a wide pH range - helps break down proteins, including gluten and the dairy protein casein
- **Tilactase (lactase)** helps the body break down lactose
- **Amylase** is responsible for breaking down starch and carbohydrates into smaller sugars
- **Lipase** helps the body break down fats
- **Cellulase** helps the body digest dietary fibre



2 Capsules Contain:

Protease <i>Blend</i>	49.000 HUT
Peptidase (with DPP-IV activity)	
Protease 4.5	
Protease 6.0	
Amylase	6,000 DU
Lipase	430 LipU
Cellulase	600 CU
Tilactase (Lactase)	3,840 ALU

OTHER INGREDIENTS: 100% Vegetarian Capsule (cellulose, water)

NO FILLERS ADDED

CONTAINS NO dairy, egg, salt, sucrose, soy, wheat, yeast, nuts, casein, rice, artificial colours, flavours or fillers.

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Enzymedica
Supports



ENZYMEDICA®
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Intolergest

What's DPP-IV Activity?

Dipeptidyl peptidase IV (DPP-IV) activity assists in the complete breakdown of allergenic proteins such as gluten (wheat, rye, barley) and casein (milk and dairy products).

DPP-IV:



**MAY ENHANCE
GLUTEN & CASEIN
DEGRADING
CAPACITY**



**PLAYS AN
IMPORTANT
ROLE IN
DIGESTION**



**MAY REDUCE
MUCOSAL
DAMAGE**

Intolergest

- Intolergest's Protease blend with high DPP-IV activity is one of the key points of difference for those looking to most effectively support gluten and casein digestion.
- This in combination with specifically chosen enzymes to support the break-down of gluten and casein makes it the gold standard in food intolerance support.



Recommendation Guide

**Trouble digesting
lactose, dairy &
gluten?**



**Want Optimal
Digestive
Support?**



**Occasional Heartburn,
Acid Reflux or
Indigestion?**



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Thank you



*“The more we come to know, the more we realise
how little we know....*

*Everything we have learned is nothing compared to
what we have yet to learn.”*

A Science Odyssey: 100 Years of Discovery by Charles Flowers

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