ENZYMEDICA®
The Enzyme Experts

Introducing Enzymedica

research nutrition

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.

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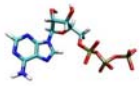
Mission Statement



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.

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Company Initiatives

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.

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Company Initiatives

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 C02 emissions and conserve energy
- Low energy fluorescent lights throughout the facility
- Low facility, vehicle and air travel emissions

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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.

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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.

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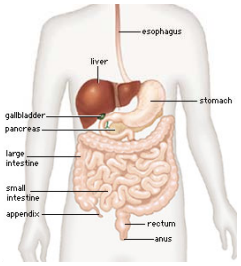
Digestive Enzymes

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

- Lipase
- Amylase
- Protease
- Many others…



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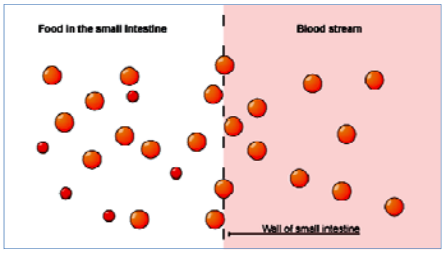
Absorption

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

Large insoluble substances cannot pass through.



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Digestive (Food) Enzymes

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

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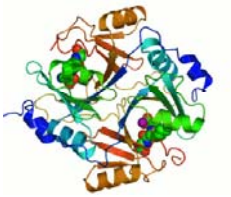
Metabolic Enzymes

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



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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

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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)"

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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?)

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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

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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!

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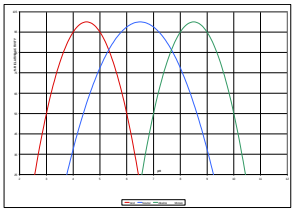
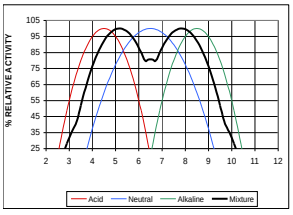
Blends





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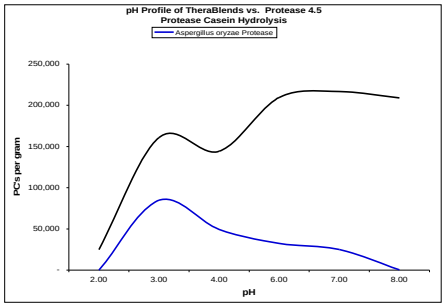
Blends



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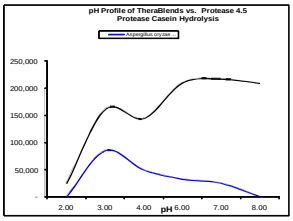
Critical Need



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Enzymedica Products

Enzymedica Products are:

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

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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

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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 Blend Peptidase Protease 4.5 Protease 6.0	70,000 HUT
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

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

Enzymedica does not use ingredients produced using biotechnology.

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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

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Intolergest

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- **Cellulase** helps the body digest dietary fibre

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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:

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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.

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Recommendation Guide

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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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