

# NZYMES PRO-B

PROBIOTIC/DIGESTIVE ENZYME BLEND FOR PEOPLE OF ALL AGES

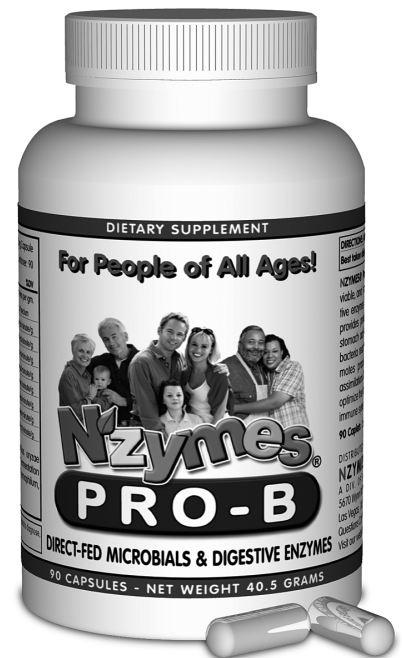
NZYMES® Pro-B is a blend of live, viable, and naturally occurring micro-organisms and digestive enzymes for people of all ages. It helps to promote proper digestion and natural assimilation of foods to optimize the health of the digestive tract and immune system. The **Micro-Encapsulation** process used provides protection against the breakdown from heat and stomach acid and insures that 95% of the viable bacteria reach the GI tract.

## GUARANTEED ANALYSIS:

**Lactic Acid Producing Bacteria** - 2.1 Billion Colony Forming Units per gm.

(Lactobacillus acidophilus, Bifidobacterium Thermophilum, Enterococcus faecium.)

alpha-Amylase (Aspergillus oryzae)	18,750 µg starch hydrolyzed/minute/g.
Protease (Aspergillus oryzae)	2500 µg amino acids hydrolyzed/minute/g.
Hemi-Cellulase (Aspergillus niger)	2200 µg hemicellulose broken-down/minute/g.
Phytase (Aspergillus niger)	1,200 µg of phytate hydrolyzed/minute/g.
Cellulase (Aspergillus niger)	1,000 µg cellulose broken-down/minute/g.
Lipase (Aspergillus oryzae)	750 µg fatty acids hydrolyzed/minute/g.
Pectinase (Aspergillus oryzae)	500 µg pectin broken-down/minute/g.
Beta-Glucanase (Aspergillus niger)	375 µg beta glucans hydrolyzed/minute/g.



General Daily Usage: 1 Capsule  
Each bottle contains 90 capsules or a  
3-month supply for the average adult.

**INGREDIENTS:** Dried Yucca Schidigera, Dried Aspergillus oryzae Fermentation Product Extract, Dried Aspergillus niger Fermentation Product Extract, Lactobacillus acidophilus, Bifidobacterium Thermophilum, Enterococcus faecium, and Bacillus subtilis.

## DIRECT FED MICROORGANISMS

These help supplement with the production of Lactic Acid producing bacteria in the digestive tract of Individuals which helps reduce the pH and colonization of beneficial bacteria in the lower intestinal tract. This creates a hostile environment for undesirable bacteria to colonize and enhances the growth of several digestive enzymes found in various stages in the digestive system. The synergistic effect aids in maintaining more normal intestinal functions.

**Lactobacillus Acidophilus** - *Micro encapsulated* (protective coating) species specific designed to be viable (live) until it reaches the small Intestine, to stimulate the lactic acid production, creating a sudden down shift In the pH In the small intestine. With Increased levels of lactic acid or the down shift in the pH a hostile environment is created for undesirable bacteria and pathogens in the Intestinal tract, allowing for greater fluid and nutrient transfer across the intestinal wall.

**Lactobacillus acidophilus** (L. acidophilus) is the most commonly used probiotic, or "friendly" bacteria. Such healthy bacteria inhabit the intestines and vagina and protect against the entrance and proliferation of "bad" organisms that can cause disease. This is accomplished through a variety of mechanisms. For example, the breakdown of food by L. acidophilus leads to production of lactic acid, hydrogen peroxide, and other byproducts that make the environment hostile for undesired organisms. L. acidophilus also produces lactase, the enzyme that breaks down milk sugar (lactose) into simple sugars. People who are lactose intolerant do not produce this enzyme. For this reason, L. acidophilus supplements may be beneficial for these individuals.

**Bifidobacterium Thermophilum** - Micro encapsulated species specific, designed to be viable (live) until it reaches the small intestine, aids in stimulating the lactic acid production, a very beneficial colonizer In the

intestine tract (replacing the space vacated by the undesirable bacteria after a downshift in the pH). This particular strain is very quick to colonize (multiply) in the intestinal tract.

**Bifidobacterium longum** - (*Micro encapsulated*) for storage and viability until it reaches the lower gut (small intestine). This provides Very quick response time at colonizing (attaching to the lining of the intestinal tract) therefore leaving less space for undesirable bacteria to attach. It also helps to maintain a higher percentage of fluid and nutrient assimilation through the intestinal wall.

**Enterococcus faecium** - (*Micro encapsulated*) durable strain of bacteria that is a great stimulator of lactic acid production in the intestinal tract of the individual. This particular strain is very beneficial in the synthesizing of B vitamins.

**Bacillus Subtilis** - A very durable strain of bacteria. It enhances lactic acid production. This particular strain demonstrates properties that have shown to reduce nitrates and stimulates the production of additional enzymes (amylase, protease and lipase).

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## ENZYMES

Specific enzymes have been selected to break down the major substrates of nutrients that are being consumed by the individual thus enhancing the overall nutrient assimilation of the food that is being consumed. This relates to more bioavailable nutrients being used for the health of the individual and less being passed away in the stools.

**Amylase** - Increases the utilization of starches that are being consumed by reducing the molecules to smaller molecular weights, which can be more readily absorbed into the blood system.

**Protease** - or proteolytic enzymes enhances the utilization of the proteins that are being consumed, reducing them to usable peptides and amino acids which make this substance more bioavailable to the individual. Protease helps to clean up your body by removing the unwanted protein from your circulatory system and blood stream, and helps restore your energy and balance.

**Hemi-cellulase** - Readily digestible cellulose is held in bundles by Hemi-cellulose fractions. Hemi-cellulase specifically aim at and breakdown these

hemi-cellulose fractions opening up the cellulose to make it more available for digestion.

**Phytase** - Hydrolyzes phytic acid which is wide spread in nature and the principle form of phosphorus in many seeds (phytic acid contents are about 60-80% of the total phosphorus in seeds), Phytic acid binds minerals such as iron, zinc, calcium and magnesium, therefore it reduces their bioavailability.

**Cellulase** - Enhances the utilization of the fibrous portions of the food that is being consumed.

**Lipase** - Helps to supplement the inherent enzyme system in the break down of fats and lipids. Also increases the bioavailability of the fat soluble vitamins.

**Pectinase** - Reduces the structure size of the plant pectin into galacturonic acid to maintain water balance to avoid excessive fluid passage, which is essential for cell growth and development

**Beta-glucanase** - Specific enzyme to hydrolyze and enhance the bio-availability of specific types of starch molecules.

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## YUCCA SCHIDIGERA POWDER

Yucca Schidigera is a natural plant fiber which has ammonia binding capabilities. This helps stimulation of blood flow by reducing the blood cholesterol and abnormal blood triglycerides. It also helps to reduce the inflammation in joints, which include chronic arthritis and decreases the amount of toxins available for absorption from the digestive system. The body's elimination system (kidneys, Liver, lymph and blood) are

thus less taxed to remove poisons from the body. This lowers the build up of toxins in the joints and elsewhere which seem to be related to diseases like arthritis.