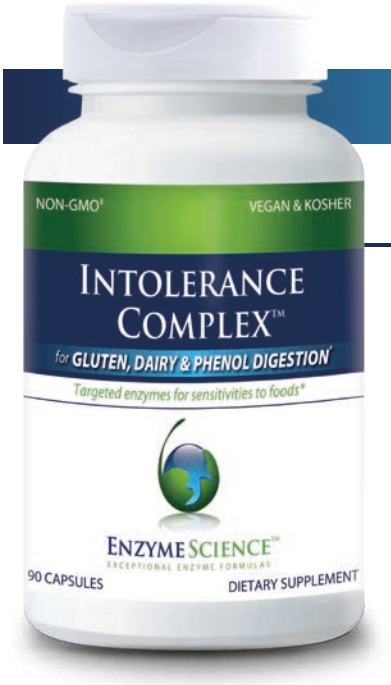
ENZYME SCIENCE™
EXCEPTIONAL ENZYME FORMULAS

INTOLERANCE COMPLEX™

for GLUTEN, DAIRY & PHENOL DIGESTION*



*Targeted enzymes for sensitivities to foods**

Physical discomforts brought on by occasional indigestion like bloating, gas, and stomach cramping are very common after eating certain foods.

The prevalence of adults having an intolerance to food is 15-20%.[1] In addition, over 65% of the human population has a reduced ability to digest lactose or experiences some form of lactose intolerance as they age.[2] Research concludes that digestive enzyme supplementation offers great support for most digestive complaints.*[3]

FOOD INTOLERANCE

Food intolerance occurs when the body has difficulty digesting certain foods. This sensitivity manifests itself as occasional indigestion, bloating, diarrhea, gas, and overall abdominal discomfort. Since there may be overlap of gastrointestinal symptoms between food allergy and intolerance, individuals often confuse the two. In contrast to a food allergy, food intolerance does not involve the immune system nor presents life threatening reactions. While allergies are brought on by an adverse reaction to specific food proteins, symptoms of intolerance are brought on by a lack of enzymes to properly break down food.[1]

The most common foods individuals have difficulty digesting include lactose (dairy sugar), casein (dairy protein), gluten (protein from grains—wheat, barley, oats and rye), phenols (naturally occurring compounds in plants), and complex carbohydrates (vegetables, legumes, grains, cereals, nuts and seeds).[4]

SPECIALIZED ENZYMES FOR TARGETED DIGESTION

Considering enzymes cleave very specific bonds on a single substrate, it is essential to have sufficient enzymes for not only general protein, carbohydrate, fat and fiber digestion, but also enzymes specialized for digesting food components common to food intolerance. Intolerance Complex™ includes a multitude of high potency protease, amylase, lipase and cellulase including enzymes dipeptidyl peptidase IV (DPP-IV), lactase, xylanase, and alpha galactosidase for targeted gluten, dairy, phenol and complex carbohydrate digestion.*

A human clinical study published in Clinical and Translational Gastroenterology has shown that administering a mixture of digestive enzymes significantly improved the symptoms of non-celiac gluten sensitivity.*[5] The proteolytic enzyme dipeptidyl peptidase IV (DPP-IV) has demonstrated the ability of breaking down moderate amounts of both gluten (wheat protein) and casein (dairy protein) which are common to intolerance.*[3,4] Lactase enzyme supplementation has been shown to efficiently digest lactose and alleviate abdominal discomfort.*[6,7] With natural levels of lactase diminishing significantly with age, lactase supplementation is essential for optimal digestion.*

SUPPLEMENT FACTS

DPP-IV	2,000 DPPU
Xylanase	30,000 XU
Protease Thera-blend™	140,000 HUT
ATPro™ Blend	156 mg
Magnesium Citrate, CoQ10, Phytase, ATP	
Amylase Thera-blend™	14,000 DU
Alpha Galactosidase	1,200 GalU
Glucoamylase	40 AGU
Lactase	3,000 ALU
Pectinase	50 Endo-PGU
Maltase	200 DP°
Lipase Thera-blend™	800 FIP
Cellulase Thera-blend™	400 CU
Invertase	150 SU
Hemicellulase	50 HCU

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

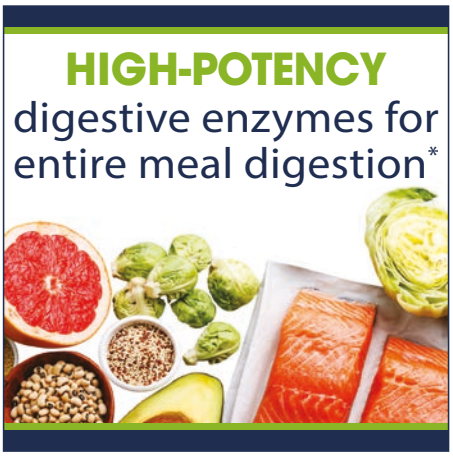
CONTAINS NO:
dairy, egg, preservatives, salt, sucrose, soy, wheat, yeast, nuts, corn, gluten, casein, potato, rice, artificial colors or flavors.

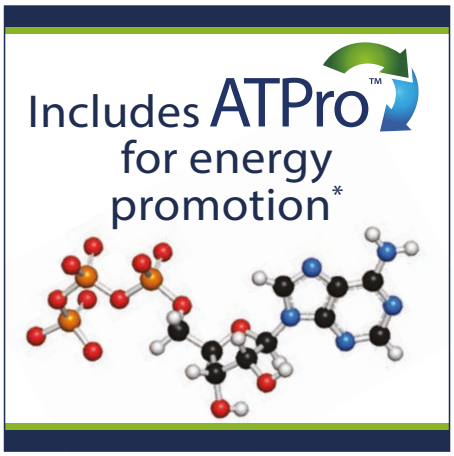
RECOMMENDED DOSAGE:
Take 1-2 capsules per meal with the first bite of food. More may be taken as recommended by your healthcare practitioner.

OUR QUALITY

GLUTEN FREE · DAIRY FREE · SOY FREE · NO FILLERS · NON GMO · KOSHER · VEGAN

3 Benefits in 1





Those who have physical symptoms after consuming foods rich in phenolic compounds such as berries, citrus fruits, vegetables, grains, spices, coffee or red wine, may be intolerant to phenols. Even though these foods provide great antioxidant benefits, some individuals find these compounds difficult to digest and metabolize. Xylanase breaks down components of plant cell walls to aid in proper digestion which allows for valuable nutrients to be available to the body.*[8] Undigested complex carbohydrates also cause digestive discomforts like gas and bloating. Studies have shown that supplementing with carbohydrate- and starch-digesting enzymes including alpha-galactosidase, hemicellulase, and cellulase result in a reduction in gas production and related abdominal symptoms.*[9,10]

THERA-BLEND® & ATPro™

Enzyme Science® formulates with unique protease, amylase, cellulase and lipase enzymes that are scientifically designed to provide optimal solutions for digestive health and wellness.* While individual enzymes work within a specific pH or pH range, Thera-blend enzymes remain active across a broad pH range allowing greater interactions with substrates to promote superior digestion.* In addition to Thera-blend enzymes, Intolerance Complex™ includes enzymes such as glucoamylase, pectinase, maltase, invertase and hemicellulase to further promote digestion of the entire meal.*

As an added benefit, Intolerance Complex features the blend, ATPro™, consisting of ATP, magnesium citrate, phytase and Coenzyme Q10. Metabolic reactions utilize nutrients to produce ATP, adenosine triphosphate, the body's energy source. ATP is used to power energy-requiring cellular or enzymatic reactions and is vital for muscle contraction during digestion. Phosphate, required for ATP synthesis, is released from phytic acid found in foods by the enzymatic action of phytase. CoQ10 is fundamental in ATP production and ATP must bind to magnesium to be biologically active.[11] Replenishing ATP and supporting ATP production thru the actions of CoQ10, magnesium citrate and phytase from ATPro™ further encourages digestive health.*

INTOLERANCE COMPLEX™ ACHIEVING OPTIMAL HEALTH

In optimal health, the body is supplied with sufficient enzymes for completely digesting all food groups which, in turn, supply the body with valuable nutrients necessary for health and wellness. Certain foods can cause upset in individuals as a result of an enzyme deficiency specific to the digestion of these foods. Intolerance Complex offers a targeted approach to digestive sensitivities by providing specialized enzymes for the most common food intolerances to promote full meal digestion, nutrient absorption and energy promotion.*

REFERENCES

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