

Product Name:

Enzy-Factors

NPN:

EN 111459

Galenic Form:

Capsules

Format:

90 capsules.

Ingredients:

Each capsule contains:

Enzyme Blend	500 mg
Protease (<i>Aspergillus oryzae</i> , <i>Bacillus</i> spp.).....	41,000 HUT ¹
Amylase (<i>Aspergillus oryzae</i>).....	11,900 DU ²
Cellulase (<i>Aspergillus niger</i>).....	175 CU ³
Lipase (<i>Rhizopus oryzae</i>).....	1,050 FIP ⁴
Phytase (<i>Aspergillus niger</i> , <i>Trichoderma longibrachiatum</i>).....	0.85 FTU ⁵
Lactase (<i>Aspergillus oryzae</i>).....	800 ALU ⁶
Invertase (<i>Saccharomyces cerevisiae</i>).....	150 INVU ⁷
Maltase (<i>Aspergillus niger</i>)	160.5 DP ⁸

¹Hemoglobin Unit Tyrosine base; ²Dextrinizing Units;
³Cellulase Units; ⁴International Pharmaceutical Federation
Units; ⁵Phytase Units; ⁶Acid Lactase Units; ⁷Invertase Units;
⁸Diastatic Powder Units.

Non-medicinal ingredients:

Cellulose, maltodextrin, ascorbyl palmitate, dicalcium phosphate.

Formula Rationale:

RxBalance™ Enzy-Factors is a blend of highly concentrated plant enzymes. These enzymes digest all major dietary components including protein, carbohydrates and fats across a broad pH range in the gastrointestinal tract.

Enzymes are categorized by the reactions they catalyze (increase the rate of a chemical reaction). The enzyme activity of products is measured and reported in FCC units with measurements expressed specifically for each category of enzyme. It is important to ensure that enzyme activity in a specific product is noted using the proper measurement units.

Protease - Proteases, or proteolytic enzymes, are a class of enzymes that break down the peptide bonds joining amino acids in a protein.

HUT - Hemoglobin Unit Tyrosine base.

Amylase - Amylases are enzymes that catalyze the hydrolysis of alpha-1, 4-glycosidic linkages of polysaccharides to yield dextrans, oligosaccharides, maltose and D-glucose.

DU - Dextrinizing Unit

Cellulase - Cellulase hydrolyzes the indigestible plant polysaccharide cellulose. It hydrolyzes the beta-D-1,4-glycosidic bonds of cellulose to beta-dextrans and ultimately to glucose.

CU - Cellulase Unit

Lipase - Dietary lipids are attacked by lipases to yield simple fatty acids and glycerol.

FIP units - Fédération Internationale Pharmaceutique (one FIP unit = ten LU units)

Phytase - An enzyme that catalyzes the breakdown of phytic acid which is responsible for significantly hindering the bioavailability of nutrients by forming non-digestible complexes. Phytase improves absorption of phytic acid bound minerals in particular.

PU - Phytase Unit

Lactase - Lactase is a sugar-splitting enzyme that hydrolyses lactose, a milk sugar, yielding galactose and glucose. Lactase maybe helpful in reducing GI symptoms in those with lactose intolerance.

ALU - Acid Lactase Unit

Sucrase (Invertase) - An enzyme that catalyzes the hydrolysis of sucrose into glucose and fructose.

INVU - Invertase Unit

Malt Diastase - Maltase hydrolyses maltose, malt sugar, into two separate glucose molecules.

DP - degrees of Diastatic power

Primary indication(s):

Assists in the proper digestion of food by providing supplemental digestive enzymes. The inclusion of cellulase and phytase increases the bioavailability of nutrients.

Recommended dosage:

Adults: Take 2 capsules with each meal or as recommended by a health care practitioner.

Complements:

IBS-Plex

Caution:

Consult a health care practitioner if you are pregnant, breastfeeding or have a gastrointestinal disorder. Stop taking the product and consult a health care practitioner if there is gastrointestinal upset after ingestion.



Dr. Crisafi's comments:

Digestive enzymes are often used to reduce various digestive symptoms such as gas or bloating. Enzy-Factors, however, can also be used for a variety of other effects.

Improperly digested proteins, even when gastro-intestinal symptoms are absent, play an important role in the development of food allergies or food intolerances. The use of a digestive enzyme blend with high protein foods helps reduce the risk of developing food allergies by "denaturing" the consumed proteins through proper digestion.

I suggest that my patients with gastrointestinal problems such as Irritable Bowel, Crohn's or Ulcerative Colitis consume digestive enzymes daily as a preventative against potential irritation by improperly digested sugars or proteins.

Digestive enzymes are also a useful adjunct when one has to eat under stressful conditions.

Digestive enzyme production invariably slows down as we get older. Since the nutrients are needed to help repair and thereby slow the aging process, most individuals over 55 should look at the usefulness of consuming extra digestive enzymes.

Selected References

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