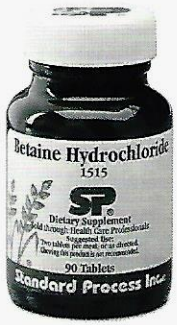
Betaine Hydrochloride

1515

Please Copy for Your Patients

Betaine Hydrochloride Provides Acidifying Agents to Help Maintain Healthy Gastrointestinal Function

Betaine Hydrochloride increases the level of hydrochloric acid for proper digestion and overall gastrointestinal function. Normal levels of hydrochloric acid are required for complete digestion of proteins and absorption of amino acids. Without adequate levels of hydrochloric acid in the stomach, digestive function may be compromised. Inadequate hydrochloric acid secretion in the stomach can be caused by poor nutrition. Betaine hydrochloride restores proper hydrochloric acid levels to support and maintain healthy gastrointestinal function.†



Introduced in:

1947

Content:

90 Tablets

How Betaine Hydrochloride Keeps You Healthy

Supports healthy gastrointestinal function

Hydrochloric acid helps digestion by stimulating the flow of bile and pancreatic enzymes. Hydrochloric acid secretion maintains the sterility of the stomach. Hydrochloric acid secreted by the stomach assists protein digestion by converting pepsinogen to pepsin, the enzyme that breaks proteins down into peptides and amino acids. Without proper hydrochloric acid levels in gastric secretions, proteins cannot be properly digested and amino acids and vitamins cannot be efficiently absorbed. In particular, vitamin B_{12} and vitamin C may not be absorbed, and there is a long-term risk for the potential of food sensitivity to undigested food proteins. Studies have shown that individuals with low levels of hydrochloric acid in their gastric juices will absorb less calcium from their diets and supplements. Hydrochloric acid facilitates the absorption of a variety of nutrients, including folic acid, ascorbic acid, beta carotene, non-heme iron, and some forms of magnesium and zinc. In patients who are iron deficient, optimal absorption of iron has been found to be related to proper gastric secretion of hydrochloric acid. Safety has been demonstrated in long-term supplementation with hydrochloric acid, such as Betaine Hydrochloride.†

Insufficient levels of hydrochloric acid are more common in older individuals. Several studies have shown that hydrochloric acid secretion declines with advancing age. It is estimated that 30 percent of men and women older than age 60 have a condition in which little or no acid is secreted by the stomach, and 40 percent of postmenopausal women have no basal gastric acid secretion. Animal studies indicate that reduced gastric acidity may cause a marked and rapid reduction in bone weight and density.†

Supplement Facts:		
Serving Size: 2 tablets		
Servings per Container: 45		
		%DV
Calories	1	

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Standard Process

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Betaine Hydrochloride

What Makes Betaine Hydrochloride Unique

Unique Product Attributes

Each tablet supplies 135 mg betaine hydrochloride and 65 mg ammonium chloride

- These ingredients are acidifiers which help support the gastrointestinal system
- Betaine hydrochloride helps maintain healthy hydrochloric acid levels in the stomach and throughout the gastrointestinal tract†

Contains 40 mg of pepsin (1:10,000) in each tablet

- Pepsin is a digestive enzyme secreted by the stomach that ignites the process of protein digestion†

Unique Processing

Degreed microbiologists and chemists in our on-site laboratories constantly conduct bacterial and analytical tests on raw materials, product batches, and finished products

- Ensures consistent quality and safety

Vitamin and mineral analyses validate product content and specifications

- Assures high-quality essential nutrients are delivered

Whole Food Philosophy

Dr. Lee challenged common scientific beliefs by choosing a holistic approach of providing nutrients through whole foods. His goal was to provide nutrients as they are found in nature–in a whole food state where he believed their natural potency and efficacy would be realized. Dr. Lee believed that when nutrients remain intact and are not split from their natural associated synergists–known and unknown–bioactivity is markedly enhanced over synthetic nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to a synthetic or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Each tablet supplies 135 mg betaine hydrochloride, 65 mg ammonium chloride, and 40 mg pepsin (1:10,000).

Proprietary Blend: *Betaine hydrochloride, ammonium chloride, calcium lactate, pepsin (1:10,000), and magnesium citrate.*

Other Ingredients: *Cellulose, lactose, and calcium stearate.*

Suggested Use: *Two tablets per meal, or as directed.*

Special Information: *Chewing this product is not recommended.*

Sold to health care professionals.

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the basis for much of the information we provide you in this publication about whole food ingredients. ***See the supplement facts for Betaine Hydrochloride.***

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