

# Lact-Enz<sup>®</sup>

5125 & 5135

Please Copy for Your Patients

## Lact-Enz Combines Normal Intestinal Flora With Digestive Enzymes to Facilitate Metabolism and Support Cellular and Immune Functions

“Friendly” bacteria that normally occupy the large intestine support human health by metabolizing essential nutrients that are necessary for digestive, immune, and cellular functions in our bodies, but which we cannot metabolize ourselves. Lact-Enz contains digestive enzymes and normal intestinal flora that assist the friendly bacteria in the breakdown of macronutrients. *Bifidobacterium longum*, together with another friendly bacterium, *Lactobacillus acidophilus*, make up the majority of bacteria of a healthy intestine. The ingredients of Lact-Enz work together to support the growth of these friendly bacteria so they can provide optimum metabolism of vitamins, minerals, and nutrients. The normal bacterial composition of a healthy intestine can be harmed by stress, diet, age, and environmental factors. Lact-Enz maintains, supports, and restores intestinal flora to normal healthy levels.†

## How Lact-Enz Keeps You Healthy

### Supports and maintains healthy digestive functions

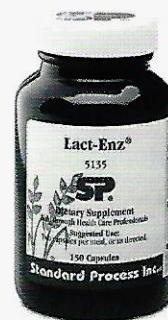
The useful bacteria, *Bifidobacterium longum* and *Lactobacillus acidophilus*, digest proteins and carbohydrates to produce important short-chain fatty acids. These are readily absorbed for energy generation and incorporation into human tissues. These metabolic functions of good intestinal bacteria support health by generating vitamins B and K in the process. *Bifidobacterium longum* supports metabolism by competing for nutrients that would otherwise be lost to harmful bacteria. *Lactobacillus acidophilus* supports nutrient-circulation in which human metabolic products are continually transferred from the large intestine to the liver and then back again. Without this key re-absorption step, several nutrients including estrogens, folic acid, vitamin B<sub>12</sub>, bile acids, and vitamin D would be lost during digestion, compromising health.†

### Promotes cellular health

Studies have shown that ingesting desiccated *Bifidobacterium longum* or *Lactobacillus acidophilus*-fortified milk is associated with digestive health. *Lactobacillus acidophilus* promotes proper natural estrogen, androgen, and steroid metabolism.†

### Strengthens the immune system

*Bifidobacterium longum* and *Lactobacillus acidophilus* protect human health by producing an acidic environment. Several important antibiotic substances are produced as a result of the metabolism of healthy gut flora. Studies have demonstrated that immune functions are improved with live lactobacilli and yogurt containing acidophilus.†



Introduced in:

1988

Content:

40 Capsules - 5125

150 Capsules - 5135

### Supplement Facts:

Serving Size: 2 capsules  
Servings per Container: 20 or 75

		%DV
Calories	4	
Total Carbohydrate	1 g	<1%*

\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

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† These statements have not been evaluated by the Food & Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.



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## What Makes Lact-Enz Unique

### Unique Product Attributes

This is a vegetarian product

A special combination of multiple enzymes and beneficial intestinal flora

- Provides superior macronutrient assimilation
- Supports cellular energy and digestive and immune functions
- Helps maintain the natural health of the large intestine†

### 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.

**Proprietary Blend:** Maltodextrin, amylase, protease, cellulase, lipase, *Lactobacillus acidophilus*, and *Bifidobacterium longum*.

**Other Ingredients:** Gelatin, water, colors, and calcium stearate.

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

**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 Lact-Enz<sup>®</sup>.

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