

Okra Pepsin E₃

Provides Bowel-Cleansing Action and Tissue-Healing Properties

The ingredients of Okra Pepsin E₃ act in concert to help keep the stomach and gastrointestinal system healthy. These ingredients provide and facilitate relief of temporary gastrointestinal symptoms. In agriculture, experts emphasize the nutritional importance of okra, calling it a “powerhouse of valuable nutrients.” In addition to providing important vitamins and minerals, nearly half the nutrients in okra are soluble fiber in the form of gums and pectins, which promote cardiovascular and gastrointestinal health. The natural beneficial properties of okra, vitamin E₃, and allantoin protect tissues in the stomach and the gastrointestinal tract.[†]

How Okra Pepsin E₃ Keeps You Healthy

Maintains healthy gastrointestinal function

The okra contained in Okra Pepsin E₃ provides high levels of insoluble fiber and mucilage. This fiber and mucilage help keep the intestinal tract healthy. Ingredients in Okra Pepsin E₃ help the intestinal tract stay healthy during periods of diarrhea and hard stools. Hydrophilic colloids from mucilage relieve constipation by providing motility of feces. Folic acid, also found in okra, is an important source of vitamin B, which has been linked to better gastrointestinal health. Pepsin is a natural enzyme that aids digestion by degrading protein in the stomach.[†]

Promotes cardiovascular health

Okra provides significant levels of fiber, which has been found to support cardiovascular health. Okra also contains oils that provide unsaturated fatty acids. Okra provides a source of folic acid, which also supports cardiovascular health.[†]

Supports tissue health

Okra Pepsin E₃ provides healing through stimulating elevated serum levels of calcium and promoting phagocytosis, the process in which unwanted microorganisms and harmful debris are removed from the body. Allantoin has been demonstrated to be clinically beneficial for supporting healthy epithelial tissues and stimulating immune function. Mucilage from okra coats various tissues, providing lubrication as well as cooling, an activity that relieves gastrointestinal discomfort.[†]



Introduced in 1962



Content:

40 capsules
150 capsules

Suggested Use: One capsule after each meal, or as directed.

Supplement Facts:

Serving Size: 1 capsule

Servings per Container: 40 or 150

	Amount per Serving	%DV
Calories	1	
Cholesterol	5 mg	2%

Proprietary Blend: 215 mg

Okra (fruit), fat soluble extract (from alfalfa [whole plant], sunflower [seed], carrot [root], *Tillandsia usneoides*, buckwheat [leaf], and pea [vine]), bovine orchic extract, pepsin (1:10,000), carbamide, alginic acid, and allantoin.

Other Ingredients: Gelatin, lactose (milk), water, calcium stearate, and colors.

Each capsule supplies approximately: 100 mg okra powder; 20 mg pepsin (1:10,000), and 15 mg fat soluble extract.

Sold through health care professionals.

Please copy for your patients.

GF This product contains less than 10 parts per million of gluten per serving size or less than 20 parts per million per the suggested use listed on each product label.

[†]These statements have not been evaluated by the Food & Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.



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Okra Pepsin E₃

What Makes Okra Pepsin E₃ Unique

Product Attributes

Multiple nutrients from a variety of plant and animal sources

- › Okra, tillandsia, pepsin, vitamin E₃, and allantoin provide cleansing and maintenance qualities not found in many digestive support products
- › Okra provides important vitamins and minerals to promote cardiovascular and gastrointestinal health
- › Tillandsia contains minerals, chlorophyll, and many of the B vitamins
- › Extracts from bovine tissues provide nutrients and support to the corresponding tissues in humans
- › Vitamins, minerals, and nutrients from plants and animal tissues work synergistically for maximum effect[†]

Manufacturing and Quality-Control Processes

Low-temperature, high-vacuum drying technique

- › Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

- › The nutrients in Okra Pepsin E₃ are processed to remain intact, complete nutritional compounds

Degreed microbiologists and chemists in our on-site laboratories continually 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

Our founder, Dr. Royal 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 isolated nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to an isolated or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

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 Okra Pepsin E₃.

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