

Zymex® Capsules

Promotes and Maintains a Healthy pH Range in the Intestinal Tract

The human digestive system is responsible for taking nutrients from the different foods we eat and drink and breaking them down into substances suitable for absorption, which takes place in the intestines. The intestinal environment requires a certain pH balance (as does our entire body) in order to maintain appropriate beneficial species of intestinal flora, which are needed to perform a number of important functions. The term pH (potential of hydrogen) refers to the degree of acidity or alkalinity of our body chemistry. Water, for example, has a pH value of 7.0 which is considered neutral—neither acid or alkaline. Any value above 7.0 is considered alkaline and any value below 7.0 is considered acid. The ideal range for the human body lies anywhere between 6.0 and 6.8 because our bodies are by nature mildly acidic. The ingredients in Zymex work to promote and maintain a healthy pH range in the intestinal tract.†

How Zymex Keeps You Healthy

Keeps your digestive system healthy

Wheat germ provides a source of essential fatty acids, B-complex vitamins, and fiber to promote the healthy functioning of the digestive tract. Beets help moisten the intestines to encourage healthy peristalsis and help maintain regularity.†

Establishes a healthy intestinal environment

The human digestive tract is home to hundreds of species of “friendly” microflora. Among many other things, they collectively help in the proper functioning of the entire digestive system. Two of the species are responsible for controlling the pH balance in the large intestine. The ingredients found in Zymex work together to provide a healthy intestinal environment by supporting the growth of important intestinal flora and maintaining proper digestive function.†

Keeps your immune system healthy

Once the delicate balance of microflora in the intestine is tipped, the body’s ability to process important nutrients and maintain itself becomes compromised. Zymex helps the body maintain the natural balance of intestinal flora.†

Please copy for your patients.



Introduced in 1952

Content:
150 capsules

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

Supplement Facts:
Serving Size: 2 capsules
Servings per Container: 75

	Amount per Serving	%DV
Calories	5	
Total Carbohydrate	1 g	<1%*

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

Proprietary Blend: 910 mg
Defatted wheat (germ), lactose (milk), and enzymatically processed *Tillandsia usneoides* and beet (root).

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

Special Information: Individuals who may be lactose intolerant should consult a health care professional before using this product.

Sold through health care professionals.



800-558-8740 | standardprocess.com

Zymex[®] Capsules

What Makes Zymex Unique

Product Attributes

Contains nutrients that support the establishment and maintenance of beneficial intestinal flora and proper pH

- › It is produced, in part, by using a labor-intensive process that requires growing special cultures of lactic acid forming microorganisms†

Certified Organic Farming

A healthy ecosystem is created by using organic farming techniques, such as rotating crops, fertilizing the soil with nutrient-rich cover crops and byproducts from our processing, practicing strict weed-control standards, and continually monitoring the health of our plants

- › Assures the soil is laden with minerals and nutrients
- › Ensures plants are nutritionally complete and free from synthetic pesticides

Manufacturing and Quality-Control Processes

Upon harvesting, nutrient-rich plants are immediately washed and promptly processed

- › Preserves nutritional integrity

Low-temperature, high-vacuum drying technique

- › Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

- › The nutrients in Zymex 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 Zymex[®] Capsules.

- Anderson L.E. 1998. *Mosby's Medical, Nursing, & Allied Health Dictionary*, 5th ed. St. Louis, MO: Mosby; 659, 1249.
- Balch J.F., Balch P.A. 1997. *Prescription for Nutritional Healing*, 2nd ed. Garden City Park, NY: Avery Publishing Group; 87, 108-109, 341, 354, 361.
- Frape D.L., Jones A.M. 1995. Chronic and postprandial responses of insulin, glucose and lipids in volunteers given dietary fiber supplements. *British Journal of Nutrition* 73(5): 733-751.
- Gibson G.R., Roberfroid M.B. 1995. Dietary modulation of the human colonic microbiota: introducing the concept of prebiotics. *Journal of Nutrition* 125(6): 1401-1412.
- Kapadia G.J., et al. 1996. Chemoprevention of lung and skin cancer by *Beta vulgaris* (beet) root extract. *Cancer Letters* 100(1-2): 211-214.
- Matsui T., et al. 1999. Preparation and characterization of novel bioactive peptides responsible for angiotensin I-converting enzyme inhibition from wheat germ. *Journal of Peptide Science* 5(7): 289-297.
- Moore W.E., Moore L.H. 1995. Intestinal floras of populations that have a high risk of colon cancer. *Applications of Environmental Microbiology* 61(9): 3202-3207.
- Pitchford P. 1993. *Healing with Whole Foods, Oriental Traditions and Modern Nutrition*. Revised ed. Berkeley, CA: North Atlantic Books; 25, 293, 298, 317, 327, 425, 441, 497, 618-619.
- Sawanura S.A., et al. 1999. The role of intestinal flora in the tuning of the T cell repertoire. *Immunobiology* 201(1): 120-132.
- Socha J. 1995. Intestinal microflora and antibiotic therapy. *Pediatr Pol* 70(7): 547-552.
- Uchino U., et al. 1995. Effects of azithromycin on fecal flora of healthy adult volunteers. *Japanese Journal of Antibiotics* 48(9): 1119-1130.
- Von Wright A., Salminen S. 1999. Probiotics: established effects and open questions. *European Journal of Gastroenterology and Hepatology* 11(11): 1195-1198.
- Wang M., Goldman L.L. 1997. Accumulation and distribution of free folic acid content in red beet (*Beta vulgaris* L.). *Plant Foods in Human Nutrition* 50(1): 1-8.
- Witherup K.M., et al. 1995. Identification of 3-hydroxy-3-methylglutaric acid (HMG) as a hypoglycemic principle of Spanish moss (*Tillandsia usneoides*). *Journal of Natural Products* 58(8): 1285-1290.
- Yoshikawa M., et al. Medicinal foodstuff. III. Sugar beet. (1). Hypoglycemic oleic acid oligoglycosides, betavulgarosides I, II, III, and IV, from the root of *Beta vulgaris* L. (*Chenopodiaceae*). *Chem Pharm Bull* (Tokyo) 44(6): 1212-1217.

