

Lact-Enz®

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 B₁₂, 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.

Lact-Enz® 5125 & 5135



800-558-8740 • www.standardprocess.com

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

Lact-Enz®

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®.

Anderson J.W., et al. 1999. Effect of fermented milk (yogurt) containing *Lactobacillus acidophilus* L1 on serum cholesterol in hypercholesterolemic humans. *J Am Coll Nutr* 18(1): 43-50.

Balch J.F. 1997. *Prescription for Nutritional Healing: A Practical A to Z Reference to Drug-free Remedies using Vitamins, Minerals, Herbs & Food Supplements*: 56-57.

Balmer S.E., et al. 1989. Diet and fecal flora in the newborn: breast milk and infant formula. *Arch Dis Child* 64(12): 1672-1677.

Balmer S.E., et al. 1994. Diet and fecal flora in the newborn: nucleotides. *Arch Dis Child Fetal Neonatal Ed* 70(2): F137-F140.

Benno Y., et al. 1984. The intestinal microflora of infants: composition of fecal flora in breast-fed and bottle-fed infants. *Microbiol Immunol* 28(9): 975-986.

Bezirtzoglou E., et al. 1991. Bacterial interactions in the intestine of the newborn delivered by cesarean section. *Ann Ostet Gynecol Med Perinat* 112(2): 75-82.

Challa A., et al. 1997. *Bifidobacterium longum* and lactulose suppress azoxymethane-induced colonic aberrant crypt foci in rats. *Carcinogenesis* 18(3): 517-521.

Chandan R.C. 1999. Enhancing market value of milk by adding cultures. *J Dairy Sci* 82(10): 2245-2256.

Coconnier M.H., et al. 1998. Antagonistic activity against *Helicobacter* infection in-vitro and in-vivo by the human *Lactobacillus acidophilus* strain LB. *Appl Environ Microbiol* 64(11): 4573-4580.

Cummings J.H., et al. 1997. Colonic microflora: nutrition and health. *Nutrition* 13(5): 476-478.

De Rodas B.Z., et al. 1996. Hypocholesterolemic action of *Lactobacillus acidophilus* ATCC 43121 and calcium in swine with hypercholesterolemia induced by diet. *J Dairy Sci* 79(12): 2121-2128.

Duchezau R. 1993. Development, equilibrium and role of microbial flora in the newborn. *Ann Pediatr (Paris)* 40(1): 13-22.

Fuller R., et al. 1997. Modification of the intestinal microflora using probiotics and prebiotics. *Scand J Gastroenterol Suppl* 222: 28-31.

Goldin B.R., et al. 1977. Alterations in fecal microflora enzymes related to diet, age, lactobacillus supplements, and dimethylhydrazine. *Cancer* 40(5 Suppl): 2421-2426.

Goldin B.R., et al. 1980. Effect of diet and *Lactobacillus acidophilus* supplements on human fecal bacterial enzymes. *J Natl Cancer Inst* 64(2): 255-261.

Goldin B.R., et al. 1980. Effect of *Lactobacillus acidophilus* dietary supplements on 1, 2-dimethylhydrazine dilydrochloride-induced intestinal cancer in rats. *J Natl Cancer Inst* 64(2): 263-265.

Goldin B.R., et al. 1984. Alterations of the intestinal microflora by diet, oral antibiotics, and *Lactobacillus*: decreased production of free amines from aromatic nitro compounds, azo dyes, and glucuronides. *J Natl Cancer Inst* 73(3): 689-695.

Gorbach S.L. 1982. The intestinal microflora and its colon cancer connection. *Infection* 10(6): 379-384.

Gorbach S.L., Bengt E. 1986. Gustafsson memorial lecture. Function of the normal human microflora. *Scand J Infect Dis Suppl* 49: 17-30.

Gothefer L. 1989. Effects of diet on intestinal flora. *Acta Paediatr Scand Suppl* 351: 118-121.

Grutte F.K., et al. 1979. Alteration of the normal intestinal flora in human sucklings within the last 20 years. *Nahrung* 23(4): 455-465.

Hall M.A., et al. 1990. Factors influencing the presence of faecal lactobacilli in early infancy. *Arch Dis Child* 65(2): 185-188.

Hoyos A.B. 1999. Reduced incidence of necrotizing enterocolitis associated with enteral administration of *Lactobacillus acidophilus* and *Bifidobacterium infantis* to neonates in an intensive care unit. *Int J Infect Dis* 3(4): 197-202.

Kasper H. 1998. Protection against gastrointestinal diseases—present facts and future developments. *Int J Food Microbiol* 41(2): 127-131.

Kinouchi T., et al. 1998. Culture supernatants of *Lactobacillus acidophilus* and *Bifidobacterium adolescentis* repress ileal ulcer formation in rats treated with a nonsteroidal anti-inflammatory drug by suppressing unbalanced growth of aerobic bacteria and lipid peroxidation. *Microbiol Immunol* 42(5): 347-355.

Mital B.K., et al. 1995. Anticarcinogenic, hypocholesterolemic, and antagonistic activities of *Lactobacillus acidophilus*. *Crit Rev Microbiol* 21(3): 175-214.

Mustapha A., et al. 1997. Improvement of lactose digestion by humans following ingestion of unfermented acidophilus milk: Influence of bile sensitivity, lactose transport, and acid tolerance of *Lactobacillus acidophilus*. *J Dairy Sci* 80: 1537-1545.

Nutritionnow, Inc. *Acidophilus*. Online. Sources: Stay Healthy With Nutrition, Elson M. Haas, M.D., Celestial Arts Publishing 1992. Nutrition Science News, Anthony Gichoke, D.C. August, 1997. Intestinal Bacteria and Health, T. Mitsuoka, Harcourt Brace, 1978. Annals of Internal Medicine, H.D. Hilton and P. Isenberg, 1992.

Sandler B. 1979. *Lactobacillus* for vulvovaginitis. *Lancet* 2(8146): 791-792.

Schaafsma G., et al. 1998. Effects of a milk product, fermented by *Lactobacillus acidophilus* and with fructo-oligosaccharides added, on blood lipids in male volunteers. *Eur J Clin Nutr* 52(6): 436-440.

Shahani K.M., et al. 1979. Nutritional and healthful aspects of cultured and culture-containing dairy foods. *J Dairy Sci* 62(10): 1685-1694.

Simakachorn N., et al. 2000. Clinical evaluation of the addition of lyophilized, heat-killed *Lactobacillus acidophilus* LB to oral rehydration therapy in the treatment of acute diarrhea in children. *J Pediatr Gastroenterol Nutr* 30(1): 68-72.

Wheeler J.G., et al. 1997. Immune and clinical impact of *Lactobacillus acidophilus* on asthma. *Ann Allergy Asthma Immunol* 79(3): 229-233.

Will T.E. 1979. *Lactobacillus* overgrowth for treatment of moniliary vulvovaginitis. *Lancet* 2(8140): 482.