

Non-GMO



DIGESTIVE

DairyAssist™

Lactose and casein digestion

#1 SELLING ENZYME BRAND IN USA

DairyAssist™ is a dual-action formula that combines lactase to aid in the digestion of lactose, and protease, which helps break down casein.

Dairy intolerance can be a complex issue. Food intolerance reactions are caused by a deficiency of digestive enzymes. When one is lactose intolerant, they are deficient of lactase, the enzyme produced by the body to break dairy sugar down into glucose, a simple sugar that can be easily absorbed. When there is not enough lactase in the digestive system to digest the amount of lactose consumed, the body retains water in the bowel. The result may be uncomfortable cramps, occasional bloating and diarrhea. Symptoms usually occur 30 minutes to two hours after ingesting dairy foods.

Lactose intolerance impacts as many as 50 million Americans.¹ Some causes of lactose intolerance are well known. For instance, certain digestive diseases and injuries to the small intestine can reduce the amount of enzymes produced. In rare cases, children are born without the ability to produce the enzyme lactase. For most people, however, lactase deficiency develops with age.

Individuals who believe they are lactose intolerant may be reacting to the milk protein, casein. Casein is the main protein found in milk and is also used in many food products as a binding agent. The reaction for casein intolerance is usually less severe and takes a bit more time to appear. Gastrointestinal problems, such as occasional diarrhea, bloating and abdominal cramps, are common symptoms of a food intolerance.

Supplementing with digestive enzymes may assist the body in breaking down lactose and casein and help reduce the onset of symptoms associated with this intolerance.



Enzymedica's DairyAssist™ combines

lactase to break down lactose into galactose and glucose for easy absorption into the bloodstream and Protease Thera-blend™ contains multiple strains of protease for digesting proteins.

This dual-action formula supports the digestion of both dairy sugar (lactose) and dairy protein (casein).



Recommended Use:

1 capsule with the beginning of each meal containing dairy.

¹"Lactose Intolerance: Information for Health Care Providers." National Institute of Child Health and Human Development Jan. 2006. National Institute of Health Publication No. 05-530.

Medicinal Ingredients (per capsule) Ingrédients médicinaux (par gélule)

Lactase ¹	5,000 FCC ALU	50 mg
Protease Thera-blend™-CA ²	3,150 FCC HUT/9,353 FCC PC	220 mg
(*1 <i>Aspergillus oryzae</i>), (*2 Fungal, Bacterial source/Source fongique, bactérienne)		

NON-MEDICINAL INGREDIENTS: 100% Vegetarian Capsule (cellulose, water)
INGRÉDIENTS NON MÉDICINAUX : Gélule végétarienne à 100 % (cellulose, eau)

CONTAINS NO dairy, egg, preservatives, salt, sucrose, soy, wheat, yeast, nuts, corn, gluten, casein, potato, rice, artificial colours, flavours or fillers.

EXEMPT DE : produits laitiers, oeufs, agents de conservation, sel, sucrose, soja, blé, levure, noix, maïs, gluten, caséine, pomme de terre, riz, saveurs et/ou couleurs artificielles, agents de remplissage.

Enzymedica does not use ingredients produced using biotechnology.
Enzymedica n'emploie pas d'ingrédients fabriqués au moyen de procédés biotechnologiques.



• Enhanced lactose intolerance support • Breaks down dairy sugar and dairy protein

ENZYMEDICA®
— The Enzyme Experts —

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