

GasEnz™

Reformulation Date: March, 2024

Reformulation Details*

GasEnz™ has been reformulated to broaden its focus on helping to relieve the abdominal discomfort following the consumption of many different gas-forming foods, not just those rich in fiber. The potencies of most enzymes in this formulation have been significantly increased plus the herbal extracts, Fennel Seed, Caraway Seed and Dandelion Leaf, have been added to help reduce occasional gas and bloating following a meal. The carminative properties of these herbal extracts include assisting in normalizing GI transit time (also beneficial for constipation) and in minimizing the presence of gas-producing bacteria in the colon. Compared to dietary protein and fat, carbohydrates (fiber, sugar and starch) that are not fully digested result in considerably greater intestinal gas production due to bacterial fermentation in the colon. All the carbohydrate-digesting enzymes in this formulation contribute to a reduction in the availability of fermentable, gas-forming carbohydrates (FODMAPs). Since the body does not produce fiber-digesting enzymes, foods rich in fiber like whole grains, nuts, seeds, vegetables and fruits often become sources of excessive gas, bloating and abdominal spasms. The high potency combination of fiber-digesting enzymes, Cellulase, Hemicellulase, Xylanase, beta-Glucanase and Pectinase, in this formulation aids the body in breaking down the different forms of fiber found in the diet helping to prevent an accumulation of gas in the gastrointestinal tract. Raffinose and similar oligosaccharides are a type of sugar well-known for causing gas and bloating following the consumption of legumes (beans) and cruciferous vegetables (broccoli, cabbage, cauliflower, Brussel sprouts). To handle the breakdown of these difficult-to-digest oligosaccharides, triple the amount of Alpha-Galactosidase is now in GasEnz™. Lactase and Maltase are two other sugar-digesting enzymes that have been added to ease the abdominal discomfort associated with the consumption of lactose-containing milk products (lactose intolerance) and maltose-containing cereal grains, respectively. More Invertase to help digest the simple sugar, sucrose, and a better balance of starch-digesting enzymes, Amylase, Diastase and Glucoamylase, are part of this reformulation aimed at reducing the adverse effects of gas-forming foods such as candy, baked goods, pasta and starchy vegetables. Lipase, Protease/Peptidase and Phytase remain in the product for more complete assimilation of food nutrients by the body.

OLD FORMULA

Supplement Facts

Serving Size: 1 Vegan Capsule

Amount Per Serving	% DV
Fiber DigestEnz™ Blend	
Amylase	20,000 DU **
Glucoamylase	30 AGU **
Protease	34,750 HUT **
Cellulase	2,000 CU **
Diastase	400 DP° **
alpha-Galactosidase	200 GalU **
Pectinase	20 endo-PGU **
Hemicellulase	6,250 HCU **
Lipase	500 FIP **
beta-Glucanase	34 BGU **
Phytase	5.6 FTU **
Invertase	150 SU **
Peptidase	250 HUT **
Xylanase	100 XU **

**Daily Value (DV) not established.

Other Ingredients: plant fiber, water.

NEW FORMULA

Supplement Facts

Serving Size: 1 Vegan Capsule

Amount Per Serving	% DV
Gas-Relieving Herbal Blend*	
Fennel (<i>Foeniculum vulgare</i>) (seed) Extract	200 mg **
Caraway (<i>Carum carvi</i>) (seed) Extract	100 mg **
Dandelion (<i>Taraxacum officinale</i>) (leaf) Extract	50 mg **
GasEnz™ Blend	
Amylase	15,000 DU **
Diastase	15,000 DP° **
Glucoamylase	50 AGU **
Protease	
Alkaline Protease	24,000 HUT **
Neutral Protease	2,000 PC **
Acid Stable Protease	50 SAPU **
Xylanase	4,000 XU **
Maltase	8 MaltU **
alpha-Galactosidase	600 GalU **
Cellulase	2,000 CU **
beta-Glucanase	60 BGU **
Phytase	15 FTU **
Lactase	750 ALU **
Hemicellulase	3,000 HCU **
Peptidase	1,000 HUT/20 DPP-IV **
Lipase	500 FIP **
Invertase	250 SU **
Pectinase	20 endo-PGU **

**Daily Value (DV) not established.

Other Ingredients: plant fiber, water.



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