

PYC-14

More Than Yeast Culture

Endotryptase – *Principal Protein Digestive Enzyme* – This Enzyme, in conjunction with gastric digestive factors, breaks down digestible proteins into amino acids in which form they are principally absorbed through the intestines. An undigestible protein is more dangerous to the host than any other undigested matter from other nutrients. It is important that high levels of the endotryptase enzyme be available.

Zymase & Maltase – *Principal Starch Digestive Enzyme* – These enzymes produce a hydrolysis with a production of Maltose, which is converted by Maltase to Dextrose, then to Glucose, in which form it is absorbed. Pancreatic secretions have a similar action. However, as in the digestions of fats, the digestibility of the starch is limited to the amount of enzymes available from organic secretions. Without addition for conversion of the excess, the undigested portion is lost.

Lipase – *Fat Digestive Enzyme* – When Lipase contacts fat it splits the fat into fatty acids and an emulsification of the fats.

Invertase – *Principal Sugar Digestive Enzyme* – Invertase Enzyme converts sugar by hydrolysis to glucose, in which form it is absorbed through the intestinal wall, providing high energy through rapid digestion.

Zymase, Maltase, Diatase – *Principle Fiber Digestive Enzymes* – These enzymes attack cellulose to secure the starch and sugars that may be present in the fibers, making them available for digestion.

Carboxylase & Oxidase – *Principal Oxidizing Enzymes* – These enzymes act to remove the Carbon Dioxide from the nutrient compounds by oxidation.

Catalase – The catalase enzyme decomposes Hydrogen Peroxide, liberating free oxygen.

Emulsin – *Principal Hydrolyzing Enzyme* – This enzyme assists in splitting the Glucoids to Glucose

Rennet – *Coagulating Enzyme* – This enzyme principally produces the coagulation of milk by action on the casein for conversion to paracasein, along with calcium salts, results in coagulation.

Trehalase – This enzyme acts when hydrolyzed with acids to convert milk sugars to dextrose and glucose.

Lactic Ferments – Produces increased activity of enzymes and enables them to grow more rapidly. Has direct action on Calcium and Phosphorus, resulting in conversion to Calcium Lactic Phosphates.

ENZYMES

MODES OF ACTION

ENDOTRYPTASE - Protein Digestive

ZYMASE - Starch Digestive

INVERTASE - Sugar Digestive

CARBOXYLASE - Oxidizing Enzyme

CATALASE - Liberates Oxygen

RENNET - Milk Coagulant

LACTIC FERMENTS - Acts on Ca & P

LIPASE - Fat Digestive

MALTASE - Fiber Digestive

DIATASE - Fiber Digestive

OXIDASE - Oxidizing Enzyme

EMULSIN - Splits Glucoids

TREHALASE - Converts Milk Sugar

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