



SUNWARRIOR

ENZORB

ENZYME ENHANCED ABSORPTION

Plant-Based

DIGESTIVE ENZYMES

With AstraZyme™

*Shown to speed digestion and absorption of protein**

90 Vegan Capsules

A Raw Superfood Company

SOY FREE NO BINDERS OR FILLERS GLUTEN FREE NON-GMO DAIRY FREE

ENZORB

DESCRIPTION OF CONTENTS

FOR PROTEIN DIGESTION

ASTRAZYME™

- CLINICALLY PROVEN TO DIGEST PROTEINS WITHIN 30-60 MINUTES
- CLINICALLY PROVEN TO BREAK DOWN 90-96% OF PROTEINS IN A PH RANGE FROM 4-10
- CLINICALLY PROVEN TO INCREASE THE TOTAL QUANTITY OF PEPTIDES ABSORBED BY 41%
- CLINICALLY PROVEN TO INCREASE THE ABSORPTION RATE OF PEPTIDES BY 30%
- CLINICALLY PROVEN TO INCREASE THE ABSORPTION RATE OF AMINO ACIDS BY 61%

PROTEASE 4.5 (5,000 HUT)

- BREAKS DOWN PROTEINS FOUND IN MEAT, EGGS, CHEESE, AND NUTS
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- HAS AN OPTIMUM PH RANGE FROM 4-6
- EXHIBITS ANTI-INFLAMMATORY PROPERTIES
- BREAKS DOWN PROTEIN INTO AMINO ACIDS, MAXIMIZING DIGESTION
- SUPPORTS IMMUNITY BY ACTIVATING WHITE BLOOD CELLS (MACROPHAGES)
- MAY REDUCE ALLERGY SYMPTOMS BY 61%

PROTEASE 6.0 (80,000 HUT)

- BREAKS DOWN PROTEINS FOUND IN MEAT, EGGS, CHEESE, AND NUTS
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- HAS AN OPTIMUM PH RANGE FROM 6-8
- EXHIBITS ANTI-INFLAMMATORY PROPERTIES
- BREAKS DOWN PROTEIN INTO AMINO ACIDS, MAXIMIZING DIGESTION
- SUPPORTS IMMUNITY BY ACTIVATING WHITE BLOOD CELLS (MACROPHAGES)
- MAY REDUCE ALLERGY SYMPTOMS

ACID STABLE PROTEASE (400 ASPU)

- BREAKS DOWN PROTEINS INTO AMINO ACIDS
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- WORKS IN A PH RANGE FROM 2-6
- AIDS IN THE PRE-DIGESTION OF PROTEINS IN THE UPPER STOMACH
- COMPLETES THE DIGESTION OF PROTEINS IN THE LOWER STOMACH AS IT IS NOT AFFECTED BY STOMACH ACID.

FOR PROTEIN DIGESTION

PEPTIDASE (800 HUT)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN SMALL PEPTIDES INTO AMINO ACIDS
- WORKS IN A PH RANGE FROM 5-9
- DPP-IV FOR GLUTEN DIGESTION IS PRESENT BUT NOT ASSAYED

ALKALINE PROTEASE (1,600 PC)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN PROTEIN IN A PH RANGE FROM 8-9

NEUTRAL BACTERIAL PROTEASE (8,000 PC)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN PROTEIN INTO PEPTIDES AND AMINO ACIDS
- WORKS IN A PH RANGE FROM 6-8

PAPAIN (250,000 PU)

- SOURCED FROM NON-GMO PAPAYAS
- WORKS IN A WIDE PH RANGE FROM 3-10
- TREATS CHRONIC DIARRHEA AND CELIAC DISEASE, FIGHTS ALLERGIES, AIDS IN THE REPAIR OF SOFT TISSUE INJURIES, DECREASES PAIN AND SWELLING, USED FOR INSECT AND JELLYFISH BITES

BROMELAIN (250,000 PU)

- SOURCED FROM NON-GMO PINEAPPLES
- WORKS IN A WIDE PH RANGE FROM 3-8
- HELPS FIGHT INFLAMMATION, REDUCES SWELLING, SPEEDS RECOVERY, IMPROVES CIRCULATION, BOOSTS THE IMMUNE SYSTEM
- PREVENTS INTESTINAL BACTERIAL INFECTIONS WHICH CAUSE DIARRHEA
- BREAKS DOWN POLYPEPTIDES INTO SMALLER PEPTIDES
- WORKS EXCEPTIONALLY WELL ON BONDS INVOLVING L-LEUCINE AND L-GLYCINE

FOR CARBOHYDRATE DIGESTION

AMYLASE (16,000 DU)

- BREAKS DOWN CARBOHYDRATES FOUND IN FRUITS, VEGETABLES, SEEDS, NUTS, GRAINS, LEGUMES
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- WORKS IN A WIDE PH RANGE FROM 4-10
- BREAKS DOWN LONG-CHAIN CARBOHYDRATES (POLYSACCHARIDES) INTO DISACCHARIDES (TWO SUGARS)
- MAY AID IN MAINTAINING BLOOD SUGAR LEVELS

BACTERIAL AMYLASE (4,000 BAU)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN POLYSACCHARIDES INTO DEXTRIN AND LOW LEVELS OF GLUCOSE
- WORKS IN A PH RANGE FROM 5-7

GLUCOAMYLASE (50 AG)

- DERIVED FROM PLANT-BASED FERMENTATION
- WORKS IN A PH RANGE FROM 3-6
- BREAKS DOWN STARCH INTO DEXTROSE (SIMPLE SUGAR)

MALT DIASTASE (500 DP)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN MALTOSE (TWO SUGARS) INTO TWO SINGLE MOLECULES OF THE SUGAR GLUCOSE
- WORKS IN A PH RANGE FROM 4-9

ALPHA GALACTOSIDASE (300 GALU)

- BREAKS DOWN CARBOHYDRATES SUCH AS RAFFINOSE, STACHYOSE & MELIBIOSE
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- WORKS IN A PH RANGE FROM 4-5
- PREVENTS GAS AND UPSET STOMACH AFTER EATING BEANS, GRAINS, OR LEGUMES

FOR CARBOHYDRATE DIGESTION

BETA GLUCANASE (10 BGU)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN BETA GLUCANS (OLIGOSACCHARIDES OF THREE AND FOUR GLUCOSE UNITS)
- WORKS IN A PH RANGE FROM 5-6

PECTINASE (50 ENDO-PG)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN PECTIN FOUND IN FRUITS
- WORKS IN A PH RANGE FROM 4-5

CELLULASE (3,000 CU))

- BREAKS DOWN CELLULOSE PLANT FIBER
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- WORKS IN A PH RANGE FROM 3-7
- USED IN TREATING GASTRIC BEZOARS (HARD MASSES THAT CAN FORM IN THE ALIMENTARY CANAL)
- HUMANS DO NOT PRODUCE THIS ENZYME, SO SUPPLEMENTATION IS THE ONLY WAY TO OBTAIN IT

LACTASE (1,000 ALU)P

- BREAKS DOWN LACTOSE (TWO SUGARS) INTO GALACTOSE (ONE SUGAR) AND GLUCOSE (ONE SUGAR)
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- WORKS IN A PH RANGE FROM 4-8
- USED TO TREAT LACTOSE INTOLERANCE (30-50 MILLION AMERICANS)
- COMPLETES THE DIGESTION PROCESS OF SUGARS WHICH STARTS WITH AMYLASE

XYLANASE (500 XU)

- DERIVED FROM PLANT-BASED FERMENTATION
- WORKS IN A PH RANGE FROM 2-7
- DIGESTS CERTAIN SUGARS AS WELL AS GRAINS LIKE CORN

FOR CARBOHYDRATE DIGESTION

INVERTASE (800 SU)

- BREAKS DOWN SUCROSE (TWO SUGARS) INTO FRUCTOSE (ONE SUGAR) AND GLUCOSE (ONE SUGAR)
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- WORKS IN A PH RANGE FROM 2-6
- COMPLETES THE DIGESTION PROCESS OF SUGARS WHICH STARTS WITH AMYLASE

HEMICELLULASE (400 HCU)

- DERIVED FROM PLANT-BASED FERMENTATION
- WORKS IN A PH RANGE FROM 3-6
- BREAKS DOWN GALACTOMANNOGLUCANS, MANNANS, AND GLUCOMANNANS

PHYTASE (10 PU)

- DERIVED FROM PLANT-BASED FERMENTATION
- CAN INCREASE THE MINERAL ABSORPTION OF IRON, ZINC, CALCIUM, AND MAGNESIUM
- BREAKS DOWN PHYTIC ACID
- WORKS IN A PH RANGE FROM 3-6

FOR FAT DIGESTION

LIPASE AN (400 FIP)

- BREAKS DOWN FAT FOUND IN MOST DAIRY PRODUCTS, NUTS, OILS, AND MEAT
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- WORKS IN A WIDE PH RANGE FROM 3-9
- MAY HELP BREAK DOWN STORED FAT
- IS NEEDED FOR THE PROPER ABSORPTION OF ESSENTIAL FATTY ACIDS
- IMPROVES FAT UTILIZATION IN THE BODY

LIPASE RO (3,600 FIP)

- BREAKS DOWN FAT FOUND IN MOST DAIRY PRODUCTS, NUTS, OILS, AND MEAT
- DERIVED FROM PLANT-BASED FERMENTATION (NON-ANIMAL)
- HAS OPTIMUM PH RANGE FROM 4-7
- MAY HELP BREAK DOWN STORED FAT
- IS NEEDED FOR THE PROPER ABSORPTION OF ESSENTIAL FATTY ACIDS
- IMPROVES FAT UTILIZATION IN THE BODY

FOR FREE RADICAL DIGESTION

CATALASE (350 U)

- DERIVED FROM PLANT-BASED FERMENTATION
- BREAKS DOWN HYDROGEN PEROXIDE INTO WATER AND HYDROGEN
- ONE OF THE MOST POTENT ANTI-OXIDANT ENZYMES
- MAY LOWER CHOLESTEROL AND SLOW THE GRAYING OF HAIR
- WORKS IN A PH RANGE FROM 4-9

FOR ENZYME ACTIVATION

TRACE MINERAL BLEND (10 MG)

- UNIQUE AND NATURAL BLEND OF 72 TRACE MINERALS
- MORE THAN 75% OF ALL ENZYMES REQUIRE THE PRESENCE OF ION ACTIVATORS
- MINERALS AID ENZYMES IN REACHING THEIR FULL CATALYTIC POTENTIAL

B. COAGULANS (100 MILLION CFU)

- PROMOTES A HEALTHY INTESTINAL FLORA
- SPORE-BASED SO NO REFRIGERATION IS REQUIRED
- STABLE BACTERIA ABLE TO SURVIVE STOMACH ACID
- MAY AID IBS AND CROHN'S
- HELPS SUPPORT IMMUNE SYSTEM

SIMPLY THE BEST

ENZORB IS SIMPLY THE MOST ADVANCED DIGESTIVE ENZYME SUPPLEMENT IN THE WORLD, SUPERIOR TO ANY OTHER BECAUSE IT IS POWERED BY A FULL SPECTRUM OF 25 ENZYMES, TRACE MINERALS, AND POTENT SBO PROBIOTICS. IN ADDITION TO THE CUTTING EDGE CAPABILITIES OF ASTRAZYME, IT CONTAINS THE HIGHEST POTENCY, MULTIPLE PH RANGES FOR ULTIMATE ABSORPTION, AND THE BROADEST SPECTRUM OF ANY VEGETARIAN-BASED ENZYMES ON THE MARKET TODAY.