ESSENTIALZYMES-4™ is a multi-spectrum enzyme complex specially formulated to break down the excessive fats and carbohydrates found in the modern diet. Essentialzymes-4 contains both animal- and plant-based enzymes and utilizes dual-release technology for improved enzyme absorption.

Item No. 4645 (30-day supply)
Wholesale $49.75 / Retail $65.46 / PV 49.75

Digestive enzyme packets for on-the-go! Essentialzyme-4. Same enteric coating so it reaches upper and lower intestines. (Noted by Marilee Tolen)

ENZYMES – Life or Death
Found in every living cell, whether plant, animal or human
Ancient people believed plants were magic from watching them grow and change colors
They learned that aging meat gave better flavor and made it more tender
Decomposition is part of process of things breaking down to recycle
Ancient people did not realize the enzymatic activity was breaking down the food
Without enzymes there would be no life
Enzymes are involved in EVERY PROCESS OF LIFE
They are also food potentiators – take food nutrients and make them available and enhance absorption of nutrients
Enzyme production decreases in the absence of live food or disease, stress, aging and petrochemicals
Inhibitors of enzyme production: pain relievers, antibiotics, chemical cleaners, microwave radiation and heat over 120 degrees
When we eat food devoid of enzymes you use up what’s in the body
You can replace your stores by eating live foods, and supplementing
Essential oils have enzymatic like activities
EOs stimulate enzyme activity in the body
Frankincense does not kill cancer – it stimulates the enzymes and the body to “kill” the cancer
Frankincense digests the cancer
Our bodies create over 3000 types of enzymes each with their own role in the body
Within the cells of lungs, liver, brain and digestive systems we should have millions of enzymes when healthy
When our enzyme reserves start to diminish, we become bi-polar, catch a cold or a flu, get arthritis, have allergies, autism, parkinson’s, inflammation, cancer, digestive problems, heart disease, hormone deficiencies, stroke and headaches--BODY DOES NOT FUNCTION AT PEAK PERFORMANCE
Body needs to digest, process and eliminate properly in order to keep healthy
Heart disease number one killer in the US
Inflammation and disease related to lack of enzymes
Gary been taking Essentialzyme since 1984
Enzymes are the answer
Enzymes are the proteins produced by living organisms
Enzymes are amino acids
Enzymes are catalysts that create many essential biochemical reactions. They are not consumed or are altered in the daily processes in the body
They facilitate chemical reactions in the body quickly
Without enzymes, some metabolic processes would slow or stop
3 main kinds – digestive, metabolic and food enzymes
When disrupted they fail to function normally
Facilitate building of compounds, transport of elements, elimination, break down substances in body
Allergies are byproduct of enzyme deficiencies
Arthritis is not disease but an allergy
Enzymes are natural chemical compounds that orchestrate chemical function
Enzymes need minerals and vitamins
Enzymes free nutrients to be used by the body
Enzymes play major role in every process in glands and hormone production
Facilitate digestion and assimilation
Carrots are very high in natural enzymes
Supplemental enzymes come from plant, microbial and animal sources
Plant and microbial sources have a wide pH range, not every enzyme is great in every person
Food enzymes start in mouth, continue through digestive tract
Upper stomach is alkaline (6.5-7), then enters intestines which are acidic (2.5-5)
Estrogen maintains firm skin – harder to maintain levels when older if not eating animal products
Aging does not have to mean diminished hormones
Keep your hormones (and enzymes) high and you will maintain youthful life
Our lifestyle affects every part of our body – exercise, food, supplements, habits
Maintaining proper pH in digestive tract is done with enzymes and probiotics
Yacon is 42.5% inulin (prebiotic)
Enzymes are affected by pH levels – some are activated by various pH levels
Activated, deactivated and reactivated

ESSENTIALZYMES – 4 (Enzymes now available in foil sealed packet – where you pop it out)
Two colors – gray and yellow
Gray is animal and plant enzyme (includes lipase for digesting fats)
Yellow is polyzyme/fiberzyme/carbozyme all in one
Essentialzyme: Started development in 1982, finished two years later
Mainstay in treatment of patients at clinic
Former manufacturing company went out of business, has searched long and hard to find a new manufacturer
Went to capsule instead of tablet – Gary wasn’t happy with it, wants to go back to tablet
Now enhanced formula in tablet form – enteric coated with time release to get into lower digestive tract
Plant enzyme has a wide range of activity because of they contain more enzymes – protease, peptidase, lipase, amylase, glucoamylase, alpha-galactosidase, cellulose, hemicellulase, invertase, malt diastase, lactase, pectinase, and phytase
Sensitivities to gluten – hybridized wheat that is over processed – leads to lack of proper digestion
Enzymes are specific in their actions and what they break down
Enzymes catalyze and break down shells of cancer cells
Pancreatin functions with pancreas for proper insulin and glucose metabolism
After digestion is completed:
-Enzymes will break down
-They will pass into blood stream as amino acids
-They become building blocks in body
Protease, amylase, and other enzymes will enter the bloodstream to clean out foreign materials such as free radicals and potential allergens, which create gluten intolerance and other allergies
Enzymes then make their way back up to the liver and pancreas and are used again
Can take up to 2 years or more to build up proper enzyme levels
Body needs nutrients to maintain the process of enzyme production/maintenance
One of the ingredients in Essentialzyme is carrot powder – NATURAL FORM OF ENZYMES
Enzymes need minerals in order to function within the bodies – alfalfa powder is also in product to provide minerals
Body will also register Essentialzyme as a food product
Enzymes are so valuable
FDA has approved enzyme therapy for Cancer, cardiovascular, removal of necrotic tissues, GI issues, Enzymes can:
- Clear arteries of plaque
- Empty stomach of undigested fat
- Prevent stroke and heart attack
- Eliminate old fat and proteins left deposited
Protease reduces inflammation processes – increases surface area of red blood cell to increase oxygen-carrying potential
Effective in weight regulation
Prevent allergies and degeneration
Gluten, lactose, leaky gut, acid reflux, heart burn, environmental allergens, colds, coughs, flu, and degenerative diseases
Take three Essentialzyme before a meal, then add gray (meat), yellow (other)
Being nursed as an infant helps to start the body’s store of amylase (not born with it)
Leads to future problems with allergies and low enzymes
Cleaning colon and liver
Enzymes help clear body of undigested proteins and meat
Undigested starches, sugars and carbs will ferment fats, turning them rancid
Toxins create a host for diseases such as candida, leaky gut, brain fog, fatigue, hypoglycemia, depression, allergies and fibromyalgia.
Fibromyalgia – hormone deficiency, improper metabolism, enzyme deficiency
Gluten or lactose free not necessarily the answer – it is at first, but then you can heal the body and bring it back later
Same with yeast products (yeast great source of B vitamins)
For best health in today’s culture – cut out bread and flour products (or take enzymes with it)
People who get rashes when they use oils
Symptoms of autism, parkinson’s, RA, chemical sensitivities
Hyperactivity, red face and ears, headache, aggression, head banging, difficult sleep, yeast overgrowth
These people often have the rashes
Related to high phenol foods
Apples, food dyes, peanuts, bananas, oranges, cocoa, red grapes, colored fruits and milk
Common food additives and PST enzyme substrate
Importance of cleansing – take lots of Detoxzyme before bed
Enzymes at night help to clean out and process metabolism and metabolic products
Without proper enzymes, the metabolic products are left around
CLEANSE IT OUT!!! Go to the bathroom often
Add some Juvatone to support liver health – LLC = liver lover’s club
GLF= gallbladder live flush (aka Go Live Forever)
Enzymes support and facilitate regeneration and healing
Sulphate catalyzed by phenol sulfotransferase (PST enzyme) is very important in removal of catecholamines
PST enzymes are an impt for detox of xenobiotics (Tiffany does not understand Rachel’s shorthand here.)

Autism in GI symptoms
Autistic children show high GI inflammation and dysfunction
Decreased enzyme activity
Treatment of digestive problems with enzymes had a positive effect on behavior for some children
Candy flavoring is a source of salicylate poisoning (Tiffany’s note: wintergreen flavorings like in candy and gum will contain salicylate.)
Xenoestrogen in diet and environment causes hormonal disruption
Phenolic sensitivity can come from food additives, flavoring, colorings and phenolic medications such as steroidal anti-inflammatory drugs
Once sensitive to phenols, body will respond to both artificial and natural phenols
Sensitivity develops from artificial, but can react to natural ones

THERE IS NO ONE MAGIC BULLET
IT IS A LIFESTYLE WITH THE FOCUS OF VITALITY
ONLY YOU CAN CREATE IF BY MAKING PROPER CHOICES

2011 Young Living Convention Notes taken by Rachel Maeroff. Notes compiled and edited by Tiffany Rowan. Neither the note taker or editor assumes responsibility for errors.

The information in this message does not replace medical advice. Please consult your healthcare practitioner for advice & care.