Digestive Support

Digestive concerns affect over 50 million Americans, requiring a visit to their health care provider annually. Many digestive concerns involve a reduction in the level of digestive enzymes that are endogenously being produced, so supplementation may be needed. As people age, their level of pepsin and gastric acids decline, which can contribute to dysbiosis.

Okra

Okra contains mucilaginous carbohydrates that include viscous fibers and provide gastrointestinal (GI) benefits including bile acid binding capacity. In vitro studies have found that raw okra has higher bile acid-binding capacity than other vegetables studied. Because okra is able to bind bile acids and excrete them, this may lead to a reduced absorption and recirculation of bile acids as well as the excretion of cholesterol and, possibly toxins from the GI tract. Lastly, emerging research from another in vitro study suggests that okra may support a healthy GI tract by helping to reduce certain harmful bacteria from adhering to cells similar to those found in the GI tract.

Pepsin

A protease enzyme that starts breaking down proteins into peptides and amino acids in the stomach.

NOTES

\*These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.
Okra Pepsin E₃

Good Health Begins in the Gut

70%

of the immune system is in your GI Tract

Okra
Okra, botanically classified as *Abelmoschus esculentus*, is a plant from the mallow family valued for its mucilaginous green pods.

Additional GI Support

- ProSynbiotic
- Whole Food Fiber
- Cholacol®
- Multizyme®
- MediHerb® DiGest Forte
- Zypan®

REFERENCES


Standard Process is a family-owned company dedicated to making high-quality and nutrient-dense therapeutic supplements for three generations.

We apply a wholistic approach to how we farm, manufacture and protect the quality of our products. This comprehensive strategy ensures that our clinical solutions deliver complex nutrients as nature intended. It’s how we define the whole food health advantage.