



BENEFITS OF ZYPAN:

- Combines pancreatin, pepsin, and betaine hydrochloride to facilitate healthy digestion*
- Supports macronutrient digestion
- Hydrochloric acid is involved in maintaining proper gastric pH
- Includes stearic acid to coat the pancreatin, helping it to be digested in the correct area of the digestive tract
- Provides enzymatic support for protein digestion
- Supports the digestive environment of the GI tract*



AVAILABLE SIZES:

Zypan | 90 or 330 Tablets

Caution: This product is processed in a facility that manufactures other products containing soy, milk, egg, wheat, peanut, tree nuts, fish, and shellfish.

Supplement Facts

Serving Size: 2 Tablets
Servings per Container: 45 or 165

	Amount per Serving	%Daily Value
Proprietary Blend	595 mg	†
Betaine hydrochloride, bovine pancreas Cytosol™ extract, pepsin (1:10,000), pancreatin (3x), stearic acid (vegetable source), ammonium chloride, bovine spleen, and ovine spleen.		

†Daily Value not established.

Other Ingredients: Cellulose and calcium stearate.

Please consult the actual product labels for the most accurate product information

Digestive Support

Digestive concerns affect over 50 million Americans each year, many of whom require a visit to a health care professional.¹ Many digestive concerns involve a reduction in the level of digestive enzymes that are endogenously being produced.² Supplementation may be needed as people age; declining levels of gastric acids and pepsin — an enzyme that breaks down protein — can contribute to dysbiosis and a rise in challenging organisms.³

Gastric pH Support

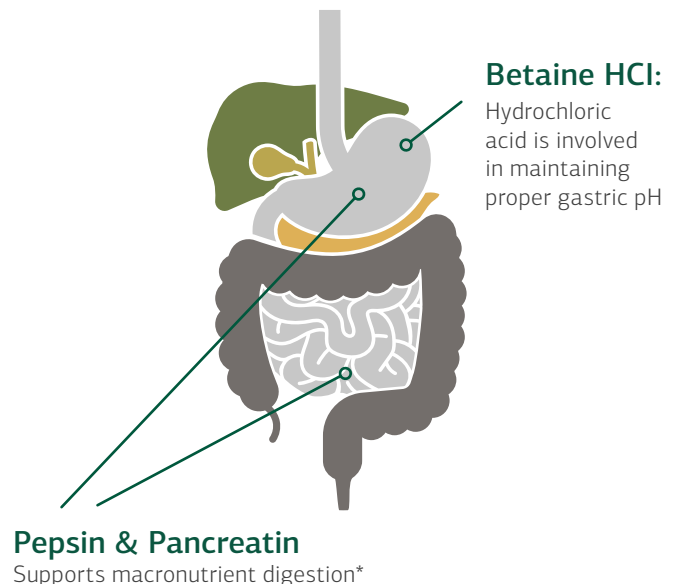
Hydrochloric acid (HCl) helps maintain a low pH in the stomach and plays important protective roles in the GI tract both for the absorption of nutrients and protection from the external environment through sterilization of substances.⁴

Enzyme Support

Supplemental enzymes support macronutrient digestion.⁵⁻⁸

Figure 1.

How Zypan supports the digestive environment of the GI tract.



Gluten-Free: Have been tested to verify they meet the regulations associated with the United States Food and Drug Administration's gluten-free labeling.
Non-Dairy: Formulated to not contain milk or milk-derived ingredients.

*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.

Figure 2. Standard Process Enzymes

	Zypan	Zymex® II	Multizyme®	Enzycore
Protein breakdown	■	■	■	■
Carb breakdown	■	■	■	■
Fat breakdown	■	■	■	■
Plant cellulose breakdown		■	■	
GI pH support	■			
Vegan				■
Additional features	Bovine pancreas Cytosol™			L-glutamine, Kale, Beet

Additional GI Support

- A-F Betafood®
- Cholacol®
- ProSynbiotic
- Okra Pepsin E3
- Whole Food Fiber
- MediHerb® DiGest Forte

The **great majority** of the raw plant ingredients used in our products are grown on our organic and sustainable farm

Freshly picked crops are often processed within a day to maintain vital nutrients

We harvest more than **6.5 million** pounds of ingredients on our certified organic and sustainable farm

Healthy Soil. Healthy Planet. Healthy Lives.

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

We apply a holistic 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.

REFERENCES

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