

EPISODE 27: ENZYMES & FASTING

The Fasting Podcast WOW (Wellness & Optimal Weight)





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Enzymes are macromolecular biological catalysts. Enzymes accelerate, or catalyze, chemical reactions. The molecules at the beginning of the process are called substrates and the enzyme converts these into different molecules, called products. Almost all metabolic processes in the cell need enzymes in order to occur at rates fast enough to sustain life.



Enzymes with Meals

- Raw organic veggies & fruits have enzymes (some grocery stores irradiate, destroying enzymes)
- Cooking past 118 degrees destroys enzymes
- Non-organic produce lacks enzymes
- Supplemental plant-based enzymes +45 extra minutes of pre-digestion: amylase starch, lipase fat, protease protein, lactase dairy
- Supplemental enzymes can help pH balance
- After breaking down food, can become metabolic enz



Enzymes on Empty Stomach



- Do excess yeast hide in a coating?
- Do other parasites & cancer cells hide in a coating?
- Might undigested food be left in the system?
- What breaks down tumors or cysts?
- What about excess fat?
- Is there always a "root cause"?





Fasting with Enzymes



- Foods with enzymes
- Plant-based enzymes before meals
- Systemic enzymes, especially LIPASE to break down stored fat
- Enzymes in candida formula w/probiotic hit it hard empty stomach

Contact me for a free gift Nutrient & Enzyme Deficiency File



POSSIBLE NEXT STEPS



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Watch WOW (Wellness & Optimal Weight) video: www.LifeboatDoctors.com

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Stay Positive, Focused, & Determined Because Where the Mind Goes, Energy Flows... Ernest Holmes





