Enzymes and autism: Gut health, diet, and nutritional balance

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Autism and Digestion

- Decreased carb, starch digestion and transport
- Fewer short-chain fatty acids produced
- GI problems correlated with behavioral problems
- Inefficient breakdown of food proteins

Causes of Food Intolerance

- · Absence of enzyme needed to digest food
- Irritable bowel syndrome
- Food poisoning
- Sensitivity to food additives
- Recurring stress or psychological factors
- Celiac disease

Food Intolerances in Autism Wheat (gluten) Peptides Dairy (casein) Deficient removal of sugar groups? Histamine release? Polyphenols

What Are Enzymes?

- Special proteins catalyze chemical reactions
- Unchanged during reaction
- Specific for single reaction
- Thousands of enzymes used in living systems
 - Metabolic in cells, not replaced by oral supps
 - Digestive Breakdown proteins, carbs, fats
 - Pancreatic (animal-based)
 - Plant-based (fruits, fungi, bacteria)

Enzyme Supplements

- Complement restrictive diets.
- Enzymes can address foods missed by diets as well as increase diet effectiveness.
- Anecdotal improvements similar with enzymes and diet, indicating similar mechanism of action.

Enzyme Supplements

- Can address enzyme deficiencies
- Shifts digestion from gut to stomach, a "safe" place to break down problem foods
- Very safe, no toxicity at any dose
- Provide benefits to anyone

Multiple proteases necessary for complete protein breakdown

- Relying on single protease not sufficient
- Add other proteases with different peptide bond preferences to insure complete breakdown
- Studies of similar enzyme cocktails used in celiac trials, possible FDA approved treatment in future



Carbohydrase enzymes for starches and carbs

- Studies indicate some children with autism may be low in disaccharidases
- Bacteria and yeast prefer to feed on undigested carbs in gut
- Cause of bloating, gas, loose stools when not broken down sufficiently
- Amylase, glucoamylase, lactase



Enzymes for Polyphenolic Foods

- Highly colored fruits & veggies: good nutrition but not tolerated by some
- · Raw veggies may be hard on GI tract
- Enzymes such as xylanase, cellulase, glucanase can help solubilize fiber
- Prevent "flushing" effect seen with certain foods and wines?



Enzyme Dosing

- · Experimentation encouraged, no toxicity, safe dosing
- Try taking enzymes at beginning of meal
- · Base dosing on size of meal, not body weight or age
- May be taken with most medications or other supplements
- Effective with first dose for digestive results

Choosing an enzyme product

- •Try to match dietary problem to enzymes needed
- Take enzymes at beginning of meal if possible
- Base dosing on size of meal, not body weight or age
- May be taken with most medications or other supplements
- Effective with first dose for digestive results



Avoid This Product!

Values listed are based on serving size, be sure to check

Milligram units are useless for enzymes

Make sure "proprietary blends" are listed on label

Better Product

Activity units guarantee active product

No "Proprietary Blend" hiding ingredients

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