Perm A vite®

Intestinal Permeability Formula

Item # 72490
Available in bottles of 300 grams of powder

The Possible Benefits of Perm A vite®, a Dietary Supplement

- May participate in maintaining the normal structure and functions of the gastrointestinal tract
- May help to minimize the chances for bacterial translocation from the GI tract
- Provides fibers that can be fermented by intestinal bacteria into short-chain fatty acids that play a role in the maintenance and integrity of the intestinal barrier
- Helps to support the body in reducing intestinal hyperpermeability
- Provides fuel sources used by intestinal colonocytes
- Provides Intestinal / Epithelial Growth Factors

Description

Perm A vite® powder provides a blend of natural materials that may participate in maintaining the normal structure and functions of the gastrointestinal tract. Over the past several years there has been increasing appreciation of the significance of the integrity of the intestinal barrier in relations to the health of the entire body. A large body of literature now describes the phenomenon known as "leaky gut" syndrome or "intestinal hyperpermeability" disorder, which is characterized by abnormal permeability of the gut to potentially toxic or antigenic materials. Inflammation of the bowels, alcoholism, rheumatic conditions, allergic disorders, pain, immune disorders and numerous other conditions have been associated with abnormal gut permeability. A related phenomenon, the subject of even more scientific attention, is bacterial translocation – the absorption of whole bacteria or bacterial endotoxins across the gut walls into the lymph glands, liver, lungs and other organs. Fulminant bacteria can translocate and the associated endotoxemia can result in multiple organ stress, dysfunction and failure. A variety of natural materials have been shown in experimental and clinical studies to enhance the protective and barrier functions of the gut walls, and hence to diminish hyper-permeability and bacterial translocation.

Cellulose and Slippery Elm

These materials supply insoluble and soluble varieties of fiber, both of which have a role in supporting intestinal health. The soluble fibers are fermented in the gut by healthy bacteria, releasing short-chain fatty acids such as acetate and butyrate, preferential fuel sources of intestinal cells. These fatty acids, in turn, provide direct intraluminal nutrition to the gut walls, enhancing their integrity and barrier function. Cellulose, which is almost pure insoluble fiber, acts in a mechanical fashion (like a "broom"), having the main effects of regulating transit time and enhancing the binding and elimination of waste and toxins, thereby decreasing potential irritation to the intestines.

L-Glutamine

This amino acid is important for proper intestinal immune function and as a fuel source for colonocyte repair and maintenance. The significance of glutamine for the gut is underscored by the effects of an experimentally induced deficiency, which causes diarrhea, villous atrophy, mucosal ulceration and intestinal necrosis.

Epithelial Growth Factor

Epithelial Growth Factor is a polypeptide that has a variety of biological effects that are relevant to gastrointestinal integrity and barrier function. It

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inhibits gastric acid secretion, promotes gastric healing, and may participate in the local defense of the duodenum. One study demonstrated a synergy of glutamine with epithelial growth factor in thickening the small intestine wall. In sum, epithelial growth factor is established as a protective cytokine for the stomach, and it appears to be involved in maintaining the structure and integrity of the whole gastrointestinal tract.

N-Acetyl-D-glucosamine (NAG)

NAG is a principal constituent of mucopolysaccharides and is thus a vital compound in connective tissue. The gastric and gut epithelium is very rich in mucopolysaccharides which are involved in maintaining structural integrity. Furthermore, supplemental NAG has been used both internally and externally to speed wound-healing. Furthermore, NAG appears to be a probiotic factor which stimulates the growth of favorable bacterial flora while opposing the growth of some pathogens (e.g. *Candida albicans*).

MSM (Methylsulfonylmethane)

MSM is a precursor source of sulfur for cysteine and methionine. Incorporation of MSM-derived sulfur into methionine is regulated by a limiting step involving micro-organisms in the intestinal lumen. These amino acids are necessary for the health and function of the intestinal tract. Furthermore, MSM has been shown to delay chemically-induced colon cancer tumor onset in animals, and therefore, may be an important protector of, and anti-irritant in, the colon.

1 tablespoon (8 g) of powder contains:

Calories	15 g
Total Carbohydrates	3.7 g
Dietary Fiber	3.7 g
Cellulose	3.7 g
L-Glutamine	3.7 g
N-Acetyl-D-Glucosamine	185 mg
Slippery Elm (*Ulmus rubra*) bark dried extract	110 mg
Stevia (*Stevia rebaudiana*) leaves dried extract	30 mg
Intestinal Glandular Complex with Epithelial Growth Factor	70 mg
MSM (Methylsufonylmethane)	160 mg

Suggested Use:

As a dietary supplement, 1 to 3 level tablespoons per day, or as directed by a healthcare practitioner. Mixes well in water or juice. Sensitive individuals may want to start with lower doses and increase gradually. Best taken 1 hour before or after a meal.

References

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