

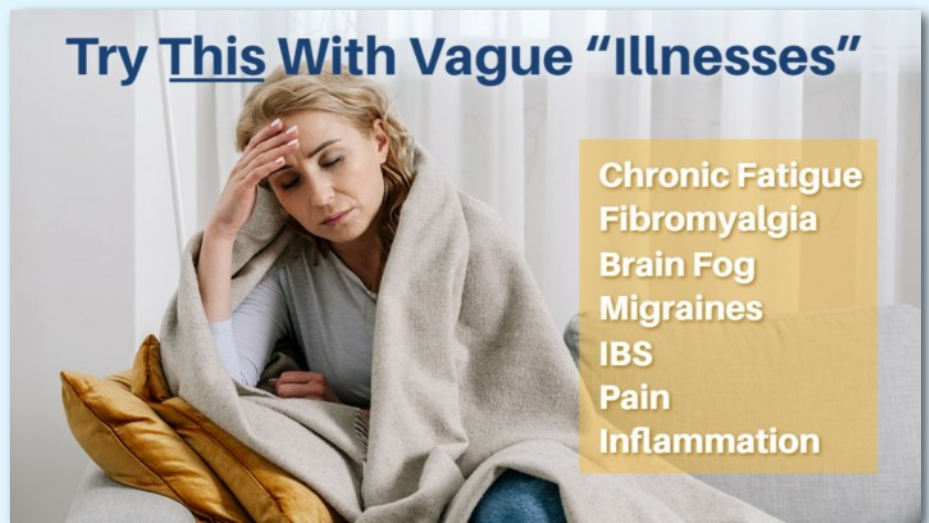
# Help For Chemical Intolerance

“Patients that were sensitive to odors, sulfites, chemicals, and food additives can now tolerate them.”

When people with genetic weaknesses are exposed to a major stress, usually in the form of chemical exposure, they can lose tolerance to substances that they normally would not react toward. Suddenly, smells, chemicals, certain foods that they were not sensitive to, will create life-changing, vaguely defined illnesses like chronic fatigue, fibromyalgia, brain fog, migraine headaches, chronic headaches, IBS, pain, inflammation, puffiness, and other chronic infections.

Dr. Mark Force developed a unique product that can help people with genetic weaknesses by supporting the biological processes involved with chemical detoxification. The result... patients that were sensitive to odors, sulfites, chemicals, and food additives can now tolerate them.

As background to the severity and prevalence of the problem, Dr. Force shares the work of Dr. Claudia Miller who over-came a chemical toxicity in her own life. The research of Dr. Claudia Miller shows 1



in 5 chronically ill people has environmental sensitivities. You can see a link to her work and a questionnaire she uses called the QEESI, short for Quick Environmental Exposure and Sensitivity Inventory.

If someone scores high in this scale, it is a warning flag that everything you do has to be slow and in low doses. These patients will find it difficult to detox stored chemicals in their body. So even though they need a detox, if you put them on one, they may get sicker as stored chemicals flood the system.

Your practice may not be exposed to this patient

population. However, 15% of all people report sensitivities to everyday chemicals such as household cleaning products, paints, perfumes, soaps, garden sprays, as well as medications, caffeinated and alcoholic beverages. It's also estimated that 50% of the population is sensitive to sulfites.

When you start asking your patients about these sensitivities, you will be surprised how many they have. Dr. Force started investigating these concepts by accident. One of his successful patients felt great but still couldn't drink red wine. He discovered a sulfite

problem and helped her solve the issue. Excited by his success, he treated still another patient with white wine sensitivities and found it was an aldehyde problem. Dr. Force found the following substances or processes present in wine and alcoholic beverage consumption: sulfites, phenolic compounds, aldehydes, histamines, tyramines, and congeners.

Congeners is a fancy name for aldehydes, phenolics, and taste enhancers found in many distilled products like scotch and whiskey, which by the way, must also be detoxified by the liver. It became clear to him the problem was not the wine. It was the chemicals in the wine, creating a chemical intolerance.

The formula Dr. Force developed, now renamed TolerAid, supports many biological processes, particularly detoxification in the following pathways: P450 pathway, sulfation, acylation, acetylation, methylation, and glutathione peroxidase enhancement. TolerAid supports mitochondrial function and regulates histamine. By supporting methylation, it helps reduce histamine. TolerAid also contains quercetin which helps the mast cells regulate the release of histamine.

Histamine is a stimulatory neurotransmitter; by providing nutrients to modulate histamine, don't be surprised if patients report better sleep through an indirect mechanism. These are the type of patients that will have multiple spikes with food allergy testing. They don't have the high spike like you see with milk, gluten, or eggs, but they have lots of smaller spikes that add to the inflammatory load. They frequently have irritable bowel syndrome and a leaky gut.

Speaking of food, Dr. Force shared that he feels many of the so-called food sensitivities are really the chemicals in processed foods. He

shared that his patients are much less sensitive to foods once on TolerAid for a few months.

TolerAid contains phosphorylated B vitamins, molybdenum, selenium, vitamin E, 5-methyl tetrahydrofolate, quercetin, and a proprietary blend of botanicals.

In terms of methylation, TolerAid is a useful low dose foundation for gentle or soft support of methylation that avoids the stress of over-methylation. The low dose allows the body to process chemicals already present before digging deep to unload toxins stored in tissue. In terms of dosing, start with 1 capsule twice a day for 6 months then use one capsule a day. Dr. Force noted that this product may be used at a dose as low as 1 or 2 capsules a week, but since this product is geared to deal with supporting epigenetics, it will be lifetime support. Small amounts can have huge effects.

Synergistic products are zinc as Zn-Zyme Forte, hydroxocobalamin as in B12-2000 lozenges, coenzyme Q10 as in CoQ-Zyme 100 Plus, and a source of sulforaphanes, trace minerals, and nitric oxide as in NitroGreens.

As a side note, you could use the aldehyde sniff test that Dr. Schmitt championed as a screen for this product. TolerAid is formulated to provide nutrients for the complex and chronic patient genetically predisposed to inadequate metabolism of xenobiotics from food and the environment. TolerAid supports the breakdown of xenobiotics as well as providing the nutrients to support both glutathione and mitochondrial repair. I think you will agree the combination of genetic weaknesses and exposure to chemicals is on the rise. Consider TolerAid as part of your nutritional portfolio.

Thanks for watching, and I look forward to being with you again next Tuesday.