

INNATE INTELLIGENCE

SALIVARY GLANDS

Normal Function – to provide saliva to assist in swallowing and pre-digestion of food. It also cleans the mouth and helps prevent cavities.

Innate Stimulus – Saliva secretion is triggered by both mechanical stimuli (like chewing) and sensory stimuli (like taste and smell) by the autonomic nervous system.

Innate Response – Saliva includes water, minerals, mucus, antibacterial compounds, and digestive enzymes to assist pre-digestion of carbohydrates, protein, and lipids in the stomach before gastric digestion begins.

Nutrients delivered from the blood and extracellular fluid



PAROTID GLAND – SUBMANDIBULAR GLAND – SUBLINGUAL GLAND

Minerals, mucus, antibacterial compounds, water and digestive enzymes



ESOPHAGUS and PRE-DIGESTIVE STOMACH (Fundus)

SYMPTOMS OF ENERGY DEFICIENCY	
STRESS RESPONSE	ORGAN EXHAUSTION
Increases nutrient requirements	Deficient nutrients available
Saliva thickens by increasing the secretion of enzymes to increase pre-digestion.	Water content of the saliva increases as enzymes and other substances decrease.
FREQUENT SYMPTOMS	
Dry mouth and dryness in other mucous membranes in the eyes and nose	Watery spit when talking, Frequent sore or irritated throat
NUTRITIONAL CONSIDERATIONS	
Foods that supply carbohydrates, water-soluble vitamins, and alkaline minerals	Foods that supply protein and calcium, water-soluble vitamins, and acid minerals
CLINICAL CONSIDERATIONS	
Sympathetic Nerve Supply	C2 and C3 (SCG) from T1 to T3
Palpable involuntary muscle contractions	Found in the submandibular triangle formed by the digastric, mylohyoid, and hyoglossus muscles

Supplementing nutrients to counter symptoms is a little more than educated guesswork. Symptoms are Innate's signal that a system, organ, or tissue is unable to produce adequate energy to meet its responsibilities for maintaining homeostasis and normal physiological function. **Carbohydrates, protein, lipids, vitamins, and minerals are building blocks used in producing energy. They must be put to work. They are not workers.** Find out how to put them to work by visiting the Food Enzyme Institute.

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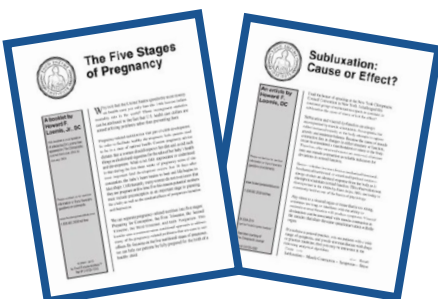
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