

HARKE Pharma Acquires Groundbreaking Memory Complex

HARKE Pharma GmbH, based in Mülheim an der Ruhr, Germany, has completed the acquisition of a highly acclaimed nutraceutical Memory Complex originally developed by Green Bioactives, UK.

The Memory Complex is a patented combination of L-theanine and fructooligosaccharide which HARKE Pharma GmbH now has global control of. In a double-blinded placebo-controlled human clinical study¹, the Memory Complex demonstrated an impressive improvement of 10.1% in total memory. This versatile ingredient can be incorporated into tablets, capsules, soft gels, sachets, gummies, bars, drinks, and syrups.

Christian Steinle, Head of HARKE Nutra, one of the Business Units of HARKE Pharma GmbH: "I am convinced by the scientifically proven combination of L-theanine and fructooligosaccharide, which naturally promotes cognitive performance. For me, our Memory Complex is a real booster for clear thinking and a strong memory."

The newly acquired Memory Complex has already been commercialized by brands in Germany and the UK. Under HARKE Pharma GmbH's control it is expected to have further launches across Europe and North America over the next 12 months.

About HARKE Pharma GmbH

HARKE Pharma GmbH, member of HARKE GROUP, serves as technology-driven distributor of high-quality ingredients and excipients tailored to the needs of the pharmaceutical, food, and food supplement industries. The company supports innovation across these sectors, delivering expertise and solutions that enhance product development and production efficiency.

In pharmaceuticals, the Business Unit HARKE Pharma specializes in excipients designed for solid dosage forms, offering advanced solutions for coatings, sustained-release (SR) matrices, tablet aids, binders, fillers, capsules, and solubilization agents.

The Business Unit HARKE Food's innovative food ingredients are used for thickening and stabilization, emulsification, coating, pH-adjustment, gluten substitution or fat reduction especially in the bakery, meat and plant-based industry. The product range covers Cellulosics, natural Sugar alternatives, Proteins, Starches, Fibres and Extracts with unique functionalities.

For the development of food supplements, the Business Unit HARKE Nutra provides diverse selection of functional ingredients, including antioxidants, vitamins, minerals, plant extracts, and food additives. HARKE nutrition specialists work closely with customers to develop formulations, offering end-to-end support from initial concept development to regulatory guidance and customized product delivery.

www.harke.com/life-sciences

About HARKE GROUP

Founded in 1965 as internationally acting chemical distributor, the family owned HARKE GROUP reached a total turnover of around € 197 million in 2024, ranking among the top 50 Chemical Distributors in Europe. It has a network of subsidiaries all over Europe, including Turkey, as well as in Asia.

Its product portfolio covers products for the life sciences industries such as pharma, food and cosmetics, as well as for the clean care and water treatment industry, raw materials for coatings, plastics and polymers, industrial chemicals and high purity chemicals for electronics.

It furthermore comprises specialty plastic products such as specialty films and high purity containers up to complete packaging, graphics and gravure systems. Following its strategy as a full service and complete system provider, HARKE GROUP offers a full range of technical advice and services around those products, from regulatory advice, custom development and formulations, compatibility testing, tools, equipment and software, up to blending, contract filling and packing of finished products in its production sites in Germany and Hungary.

www.harke.com

¹ Li, Y., Jiang, Y., Zhang, Z., Loake, V. I. P., Bao, X., & Loake, G. J. (2024). Improvement of both human and animal memory by synergy between fructooligosaccharide and L-theanine function establishing a safe and effective food supplement.

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