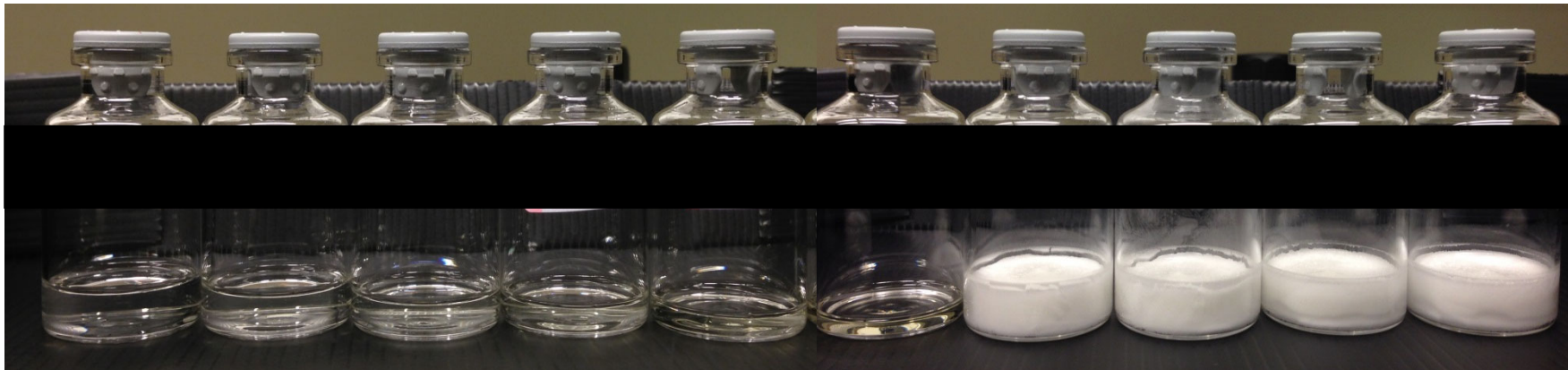


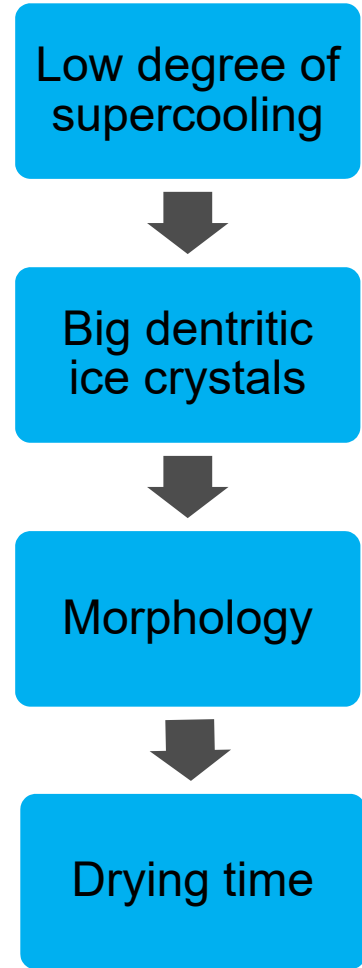
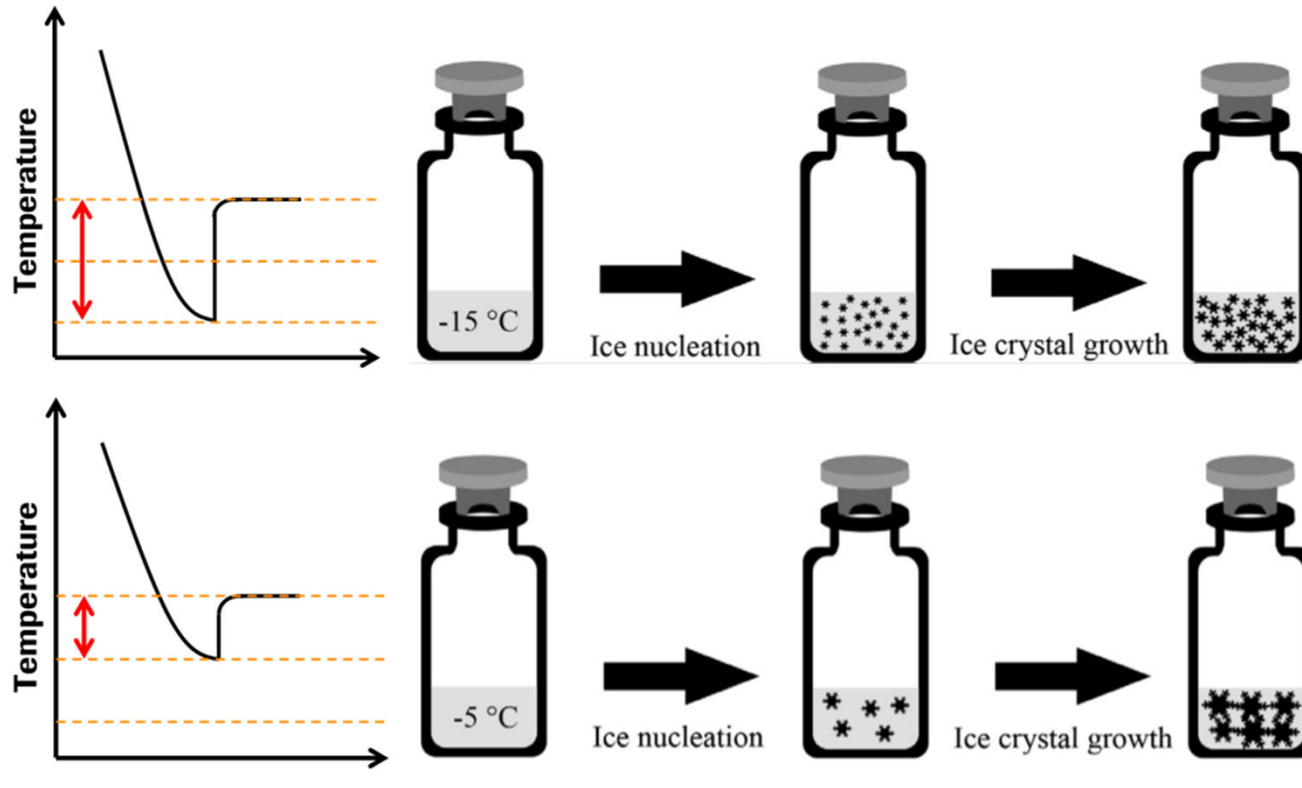


Progress of drying





Controlled nucleation



- Increases inter-/intra-batch- and vial-to-vial homogeneity
- Shorter primary drying
- Better stability (?)

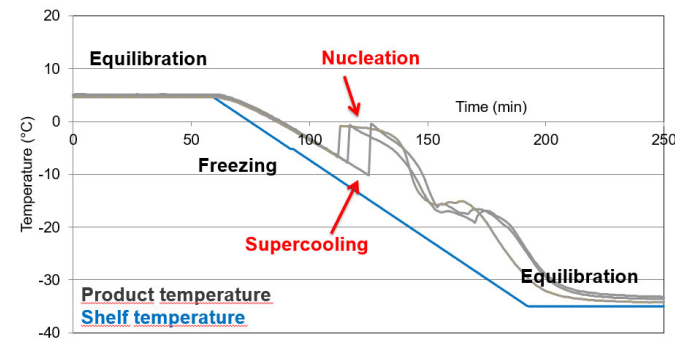
Review: Geidobler R, Winter G.
Eur J Pharm Biopharm. 2013
Oct;85(2):214-22



Methods for controlled nucleation



Praxair.mp4



Vacuum induced surface freezing
(Kramer et al., SynchroFreeze)

Ice fog technique

Alternatives:
annealing

Rapid depressurization
(ControLyo/
LyoCon)

Ultrasound induced freezing

Review: Geidobler R, Winter G.
Eur J Pharm Biopharm. 2013 Oct;85(2):214-22.



Primary packaging



Vial
(different coatings)



Cartridge



Syringe
(Dual chamber syringe)



Solid state characterization

1. Cake appearance – visual inspection
2. Cake/ pore structure:
 - Polymer embedding
 - Scanning electron microscopy
3. Specific surface area (BET)
4. Xray powder diffraction (crystallinity/amorphous structures)
5. Residual moisture (e.g. Karl-Fischer)
6. Reconstitution time

Watch out for Theory 9 !!



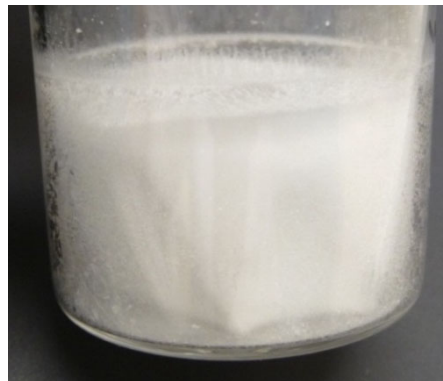
Visual inspection

Patel et al: Lyophilized Drug Product Cake Appearance: What Is Acceptable?
Patel S, Nail S, Pikal M, Geidobler R, Winter G, Hawe A, Davagnino J, Rambhatla Gupta S.
J Pharm Sci. 2017 Jul;106(7):1706-1721. doi: 10.1016/j.xphs.2017.03.014.

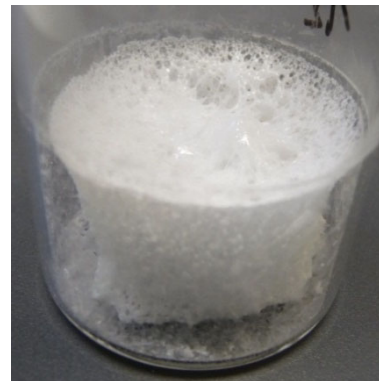
Cosmetic defects versus impact on product quality?



Intact cake



light
collapse/melt-back



severe
collapse/melt-back



complete
collapse/melt-back



crack



dents



splashing

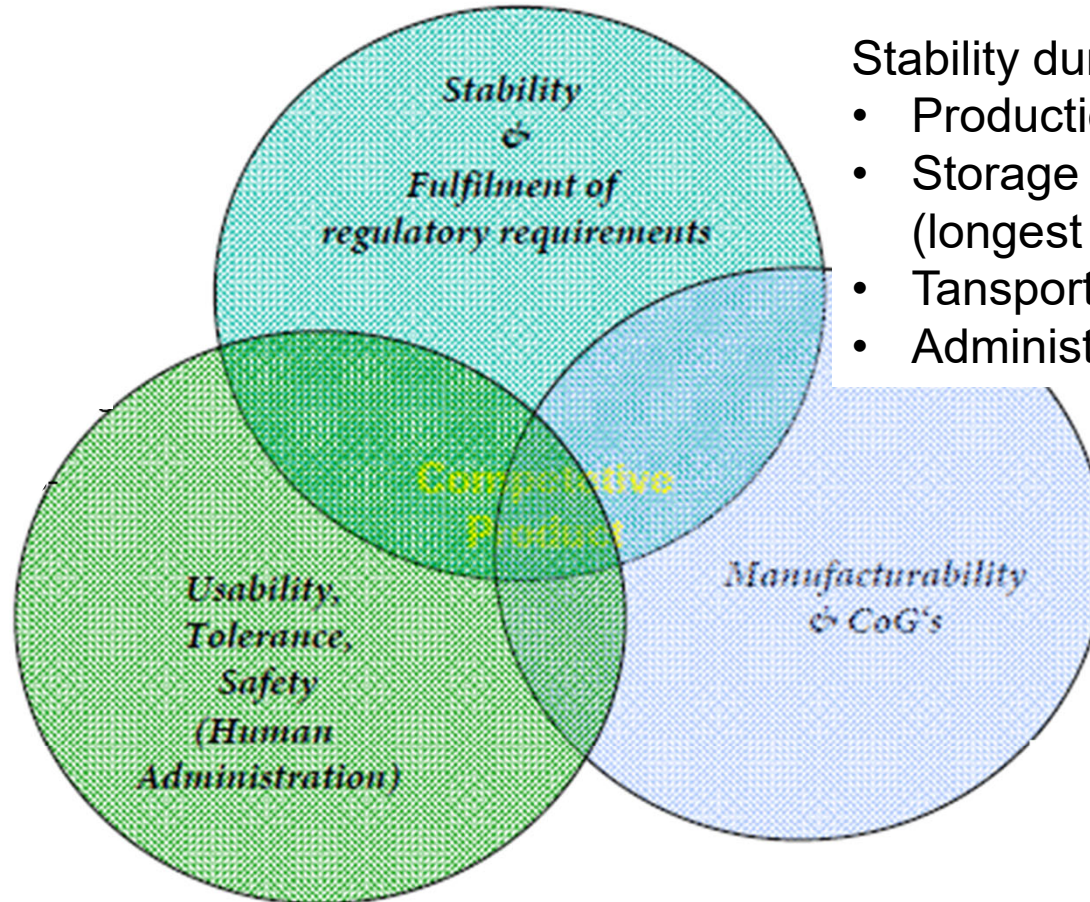


fogging



Requirements of a formulation

- Patient convenience
- Patient adherence
- Dose delivery



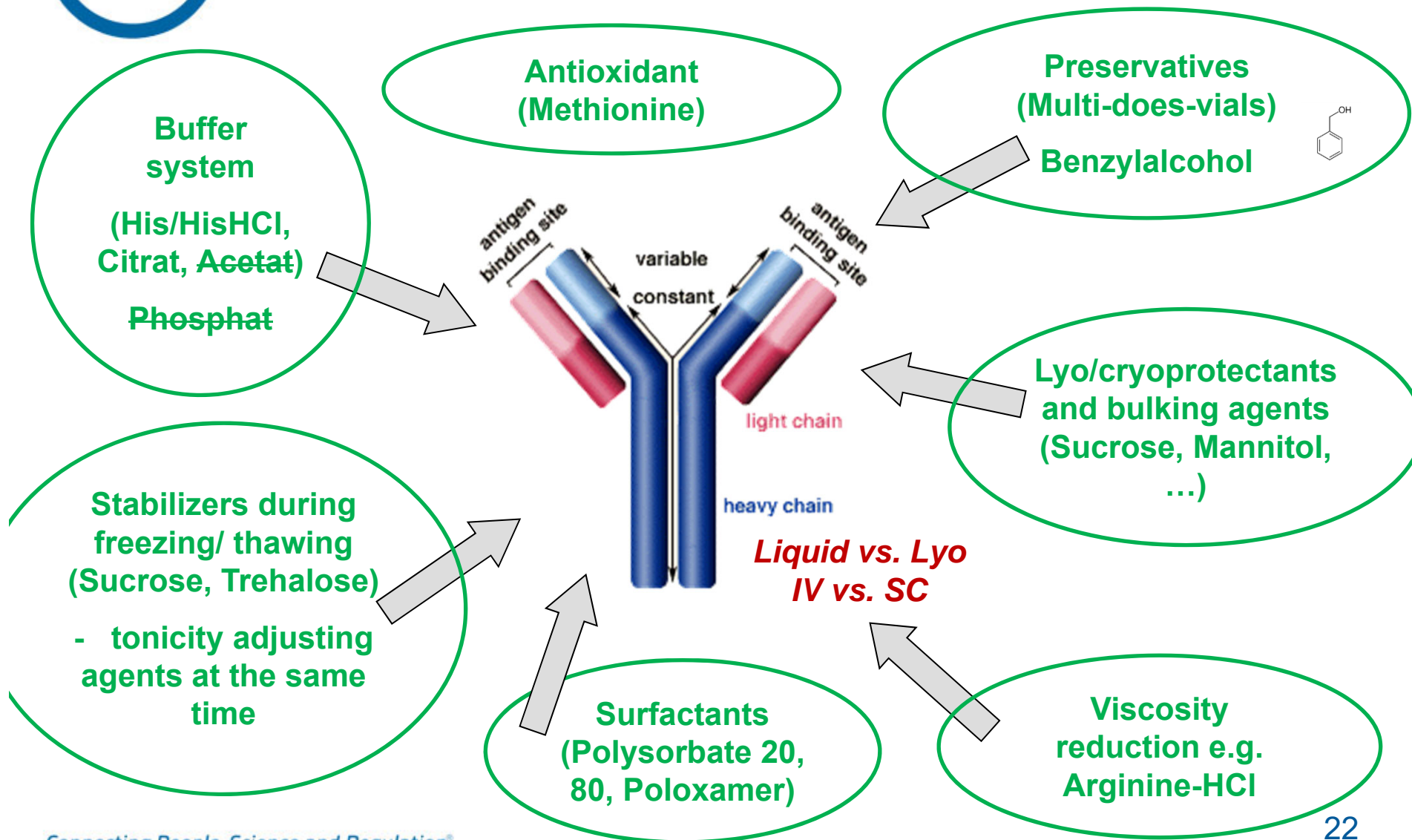
Stability during:

- Production
- Storage (longest possible)
- Transport and
- Administration

Caveat for proteins: Influence on undesirable adverse events and clinical efficiency, immunogenicity and pharmacokinetic profile through product specific degradation products.



Design of a formulation



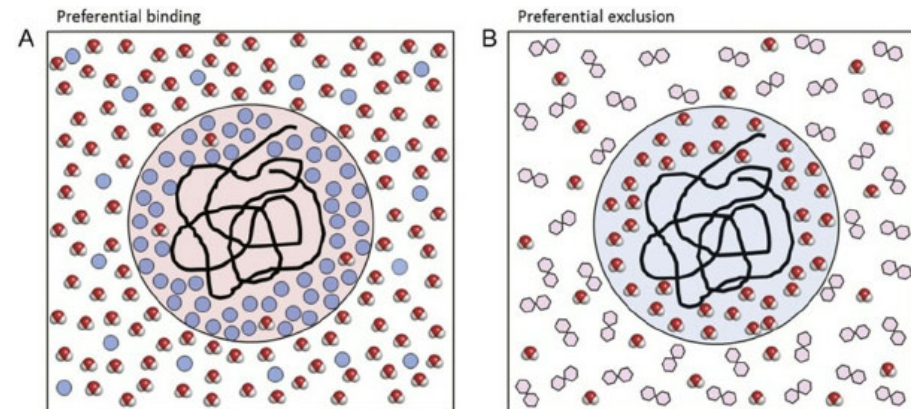


Lyo/cryo-protective excipients

Cryoprotectant

Stabilizes during the freezing process

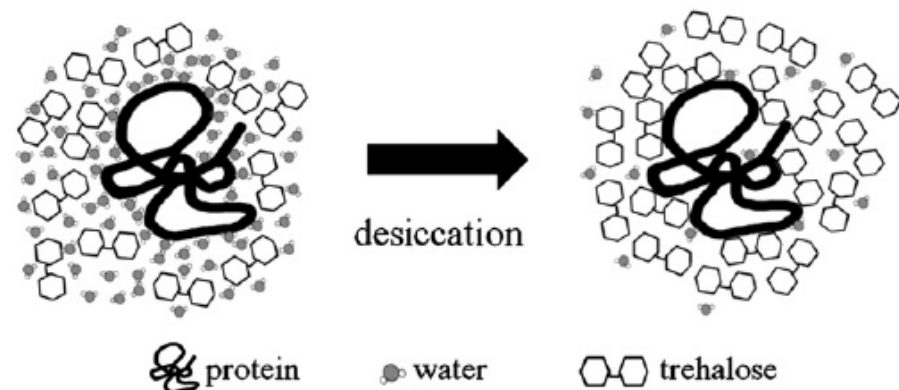
- Excipients are preferentially excluded from the surface of the protein. This is an thermo-dynamically unfavored state. As the unfolded state of the protein would enhance this state, the protein is stabilized.
- (Timasheff 1993).



Lyoprotectant

Stabilizes during the drying process

- Water stabilizes a protein in liquid solution by hydrogen bonding. The excipient replaces the hydrogen bonds of water during drying and thus stabilizes the protein.

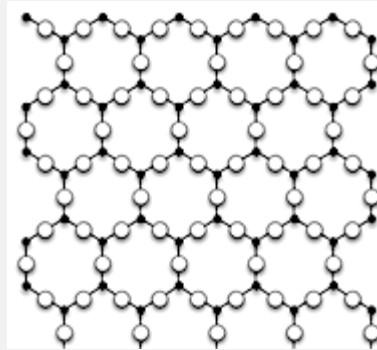




Lyo/cryoprotective excipients

Crystalline excipients

Ordered crystal structure



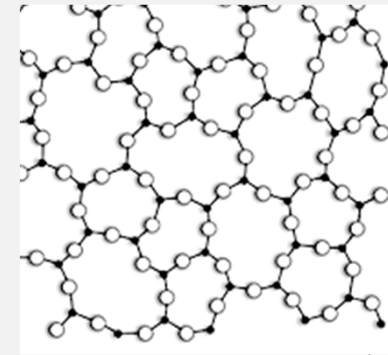
Eutectic temperature
(defined melting point)

- Bulking agent
- High eutectic temperature :
 - Elegant cake appearance
 - Fast drying
- In many cases no stabilization (e.g. for most proteins)
- Different morphologies dependent on excipient (Mannitol → Annealing)
- Glass breakage (Mannitol at high fill)

Glycin, Mannitol, NaCl, ...

Amorphous excipients

Glassy state



Glas transition temperature

Characterization by differential scanning calorimetry

- Stabilization of e.g. proteins
- Acceptable bulking agent at the same time
- Low glass transition temperatures
→ Cake structure?

Sucrose, Trehalose, PVP, Dextran, ...



Examples



Kadcyla 100 / 160mg

20 mg/mL ado-trastuzumab emtansine
10 mM sodium succinate pH 5.0
60 mM D-Sucrose
0.02% Polysorbate

Herceptin 150 / 400 mg

25 mg/mL Trastuzumab
5 mM L-Histidine/-HCl, pH 6.0
60 mM D-Trehalose
0.01 % Polysorbat 20

