

# Moist Heat Sterilization

Load types and processes - Autoclave selection  
Fluid Loads



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# Counterpressure Process

## General Concepts

Steam-air mixture  
'Counter pressure' autoclave

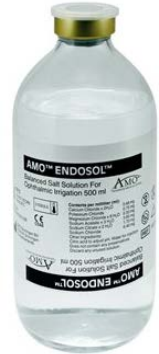


Superheated water  
'Counter pressure' autoclave

## PHARMA INDUSTRIES



## What happens when an aqueous solution in a sealed container\* is heated



1. Water evaporated in the head space
2. Dissolved gases leave the solution
3. Gases (air) initially present in the head space increases their volume
4. The liquid phase increases its volume (thermal expansion of the liquid)
5. The container capacity increases as a result fo the thermal expansion of it's material (the thermal expansion is different between glass and plastic containers)

↓ Head space volume

↑ Head space volume

\*Sealed= hermetically closed

## What happens when an aqueous solution in a sealed container\* is heated

The **pressure** in the head space (sealed container) is the sum of: -

1. **Vapour pressure of the liquid solution.** It depends only on the temperature (one-to-one correspondence between P/T in the vapor and liquid equilibria) and it's independent from the quantity of product.
2. **Pressure of the gases escaped from the liquid solution.**
3. **Pressure of the gas initially present in the head space.** Its pressure will rise proportionally to the absolute temperature (and number of moles) and with the reduction of the volume of the head space (perfect-gases-law:  $P=nRT/V$ )

The head space volume will tend to decrease because of the expansion of the liquid volume and the pressure will consequently increase

The total pressure generated inside the sealed container at the temperature T (ex. 121° C) is equal to:

$$P_{(T)} = P_{v(T)} + P_{a(T)}$$

**$P_v$**  is a well-known value (121° C → 2.05 bar abs)

**$P_a$**  is calculated based on the temperature of the liquid

Bottle partially filled with water solution at 20° C and 1bara subjected to a saturated steam sterilization at 121° C



Saturated steam pressure = 2.05 bar  
+  
Air pressure = 1.34 bar

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Total pressure in the bottle  $\cong$  3.4 bar

$$\Delta P \cong 1.4 \text{ bar} \rightarrow 1.4 \text{ kg/cm}^2$$



How do we calculate the total pressure inside the container  
 $(P_{(T)} = P_{a(T)} + P_{v(T)})$  (in order to define the required counterpressure in the chamber) ?

$$P_{a(T)} \text{ (Air Pressure at "T" Temperature) } = K * 0.971 * (T + 273.15) / (30 + 273.15)$$

Assuming:

**K** = "Pa" Correction Coefficient (a program parameter)

It corresponds to the atmospheric pressure

**0.971 bar** = Initial air pressure in the container when sealed  
 $= P - P_{v(30^\circ C)} = 1.013 - 0.042$

**T (° C)** = Temperature of the liquid in the container during the process

**30° C** = Assumed initial temperature of the liquid in the container

**273.15** = "zero absolute" offset, to convert temperature values from ° C to K

Example: calculation of the counterpressure (P) required at 121°C using a typical k value= 1.08

$$P_{(T)} = P_{a(T)} + P_{v(T)}$$

1)  $P_a = 1.08 * 0.971 * (121 + 273.15) / (30 + 273.15) = = 1.36 \text{ bar}$

2)  $P_v = 2.05 \text{ bar}$

3)  $P_{(T)} = 1.36 \text{ bar} + 2.05 \text{ bar} = 3.41 \text{ bar}$

The total pressure inside the chamber (counterpressure) is automatically controlled and adjusted according to:

✓ **Temperature of the solution**

✓ **Container features**  
(ex. rigid or deformable material)

The sterilization process is typically «driven» by a temperature probe 'load probe' directly placed inside the container with the liquid



An aqueous solution increases its volume about 6% when heated from ambient temperature to 121°C.



Thermal expansion of the water becomes important if the head space is lower than 10-15% of the volume of the container

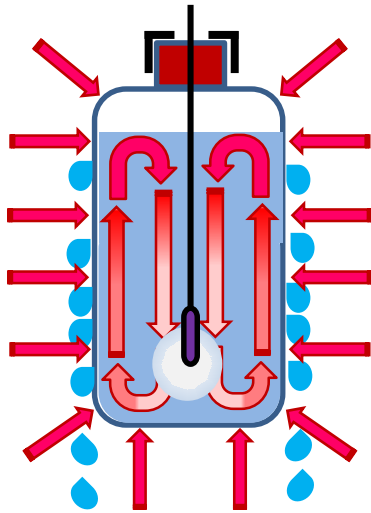
There is no practical mean to prevent the thermal expansion of liquids during sterilization.

The pressure required to reduce the volume by 6% of a liquid like water would be very large: thousands of bars !!!



The container cannot be totally filled with the liquid, a certain head space is always necessary





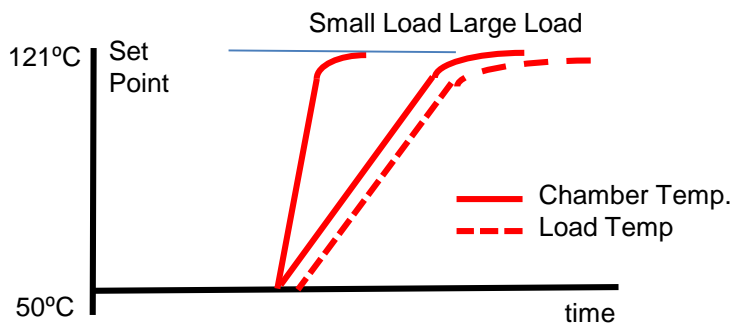
Steam condenses on the container surface.  
Latent heat is released, heating the container and the fluid, condense runs to drain, replaced by new steam.

Fluid contents heat through by thermo-recirculation

For validation and control, coolest point is central, typically 10mm up from the base.

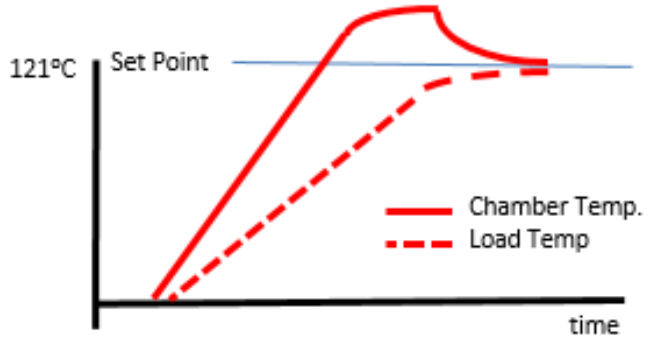
Chamber heats rapidly if the load is small, however the fluid contents take time to heat through

Chamber heats more slowly if the load is large, but heating of the contents may be much slower



The validated cycle must represent the size of the load as well as the configuration of container & fluid.





**Fast heat penetration**



**Slow, even hours**



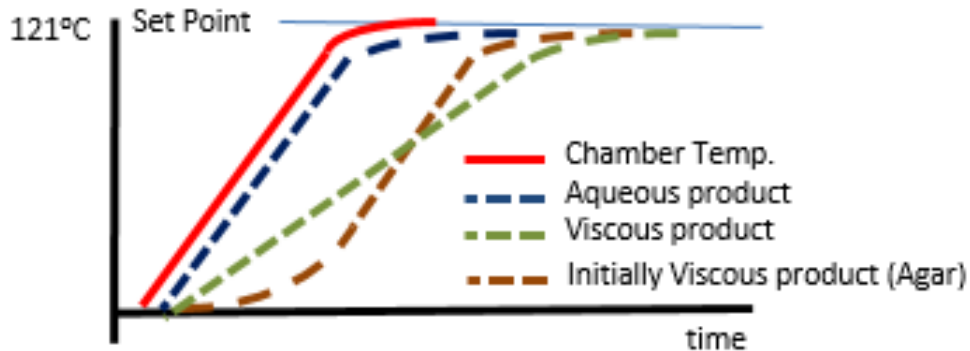
**Low viscosity.  
Good thermo-cycling.  
Fast heat penetration**

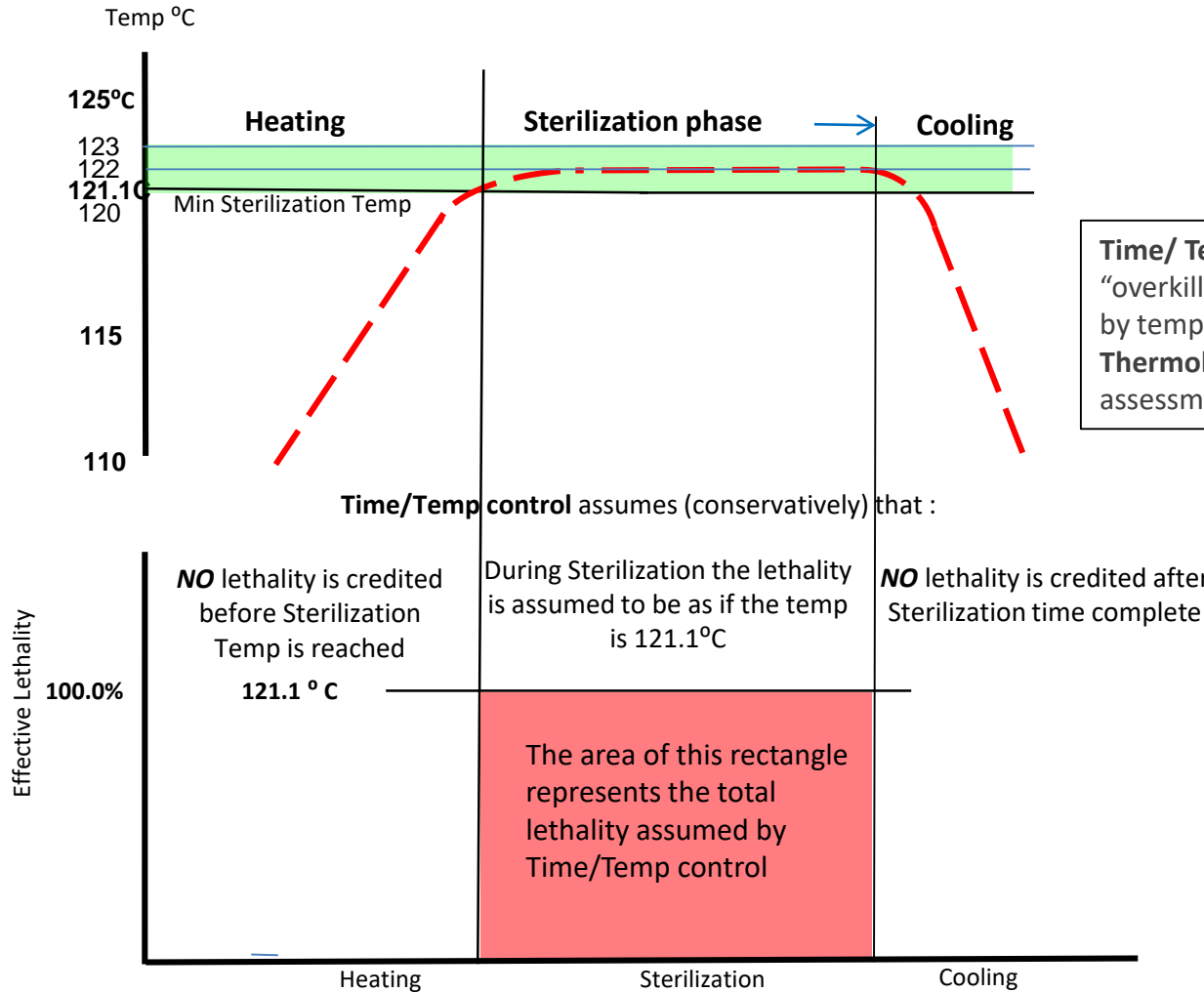


**High viscosity  
Slow thermo-cycling.  
Slow heat penetration**

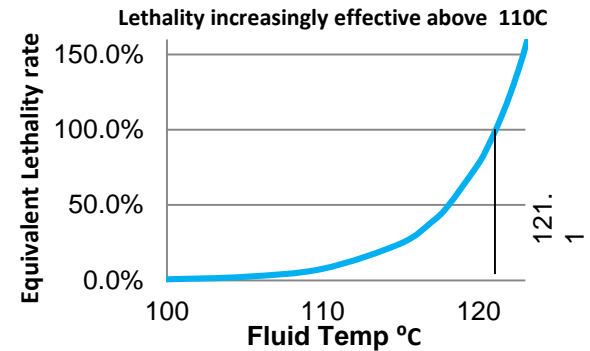
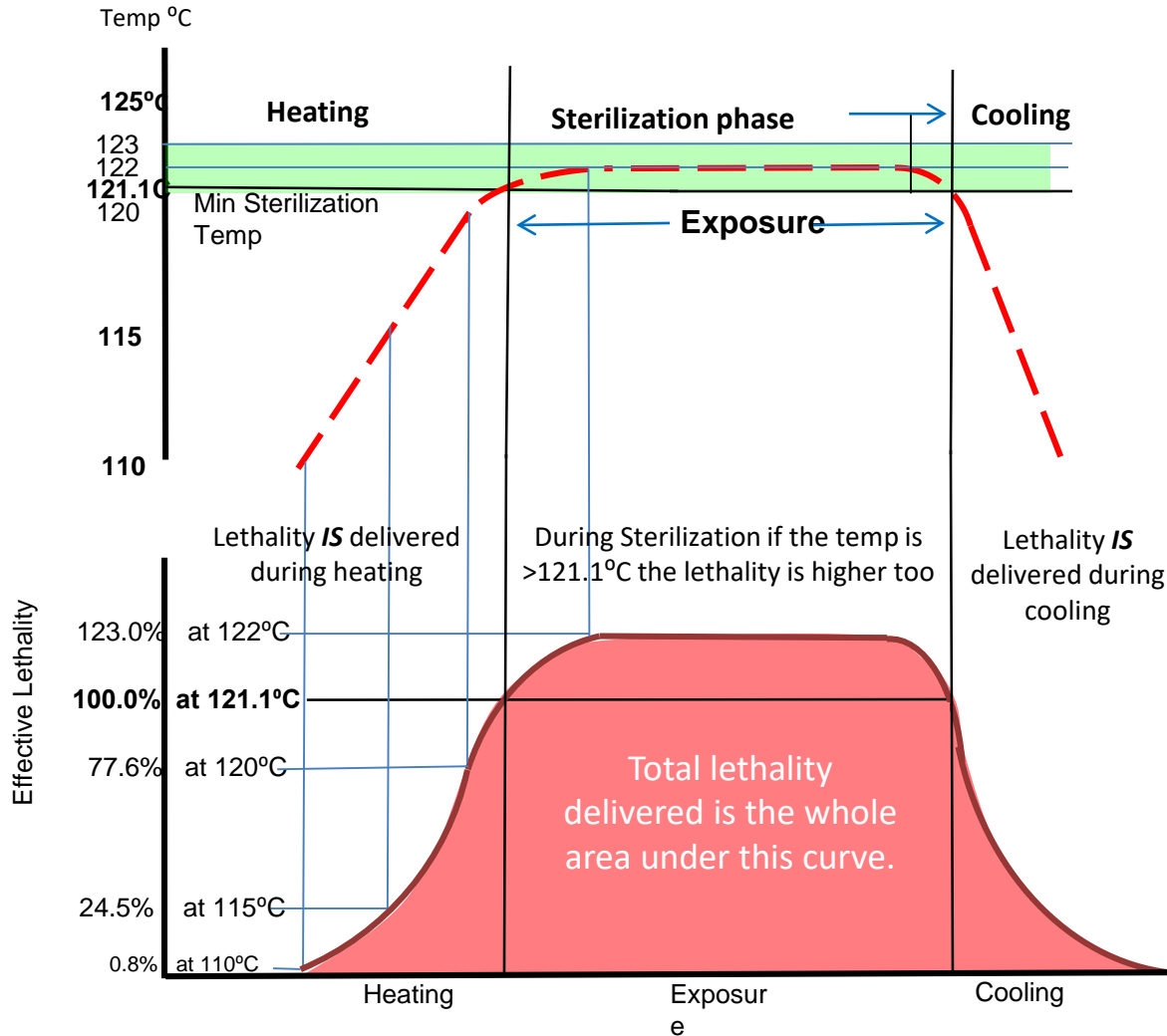


**High viscosity/slow thermo-cycling  
at first  
Heat penetration better when hot**



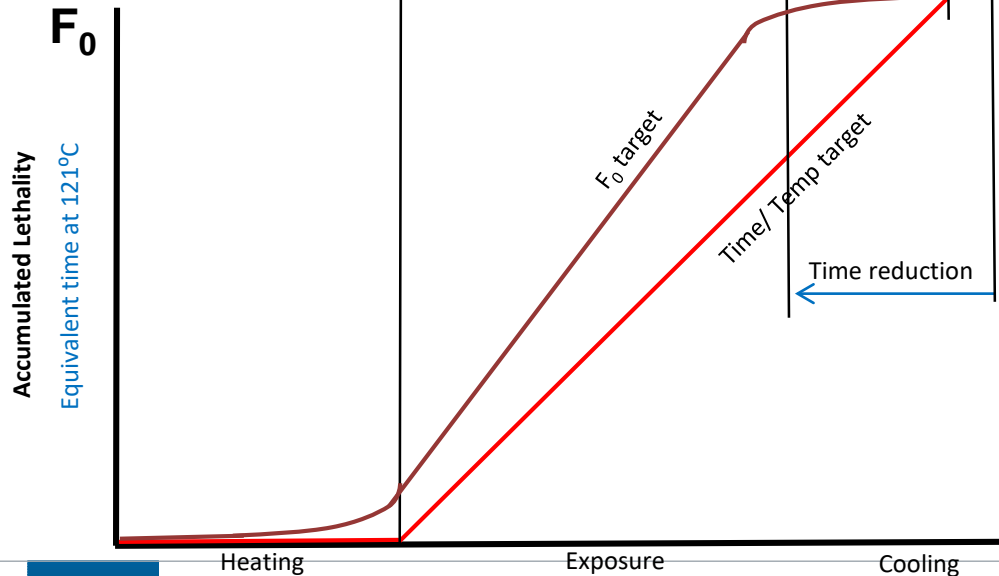
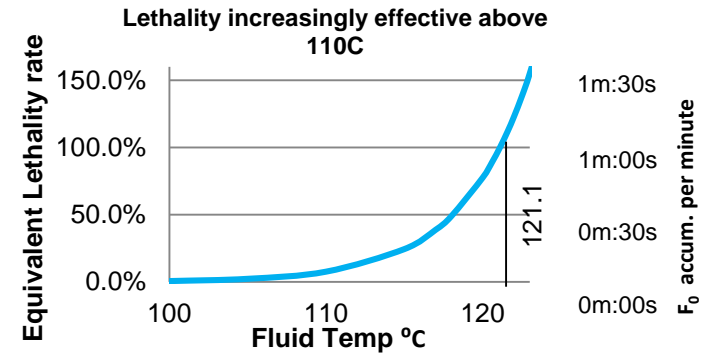
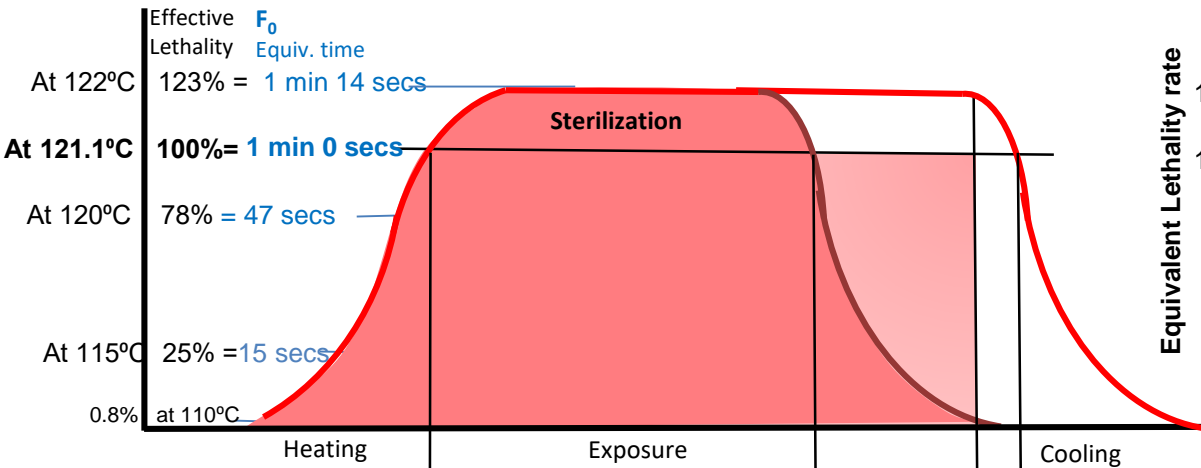


**Time/ Temperature Control** is used as part of an “overkill approach” where loads are not degraded by temperature.  
**Thermolabile** fluids need a more accurate assessment of lethality delivered.



Equivalent Lethality at temp T =  $10^{(T-121.1)/10}$   
(Where z = 10)

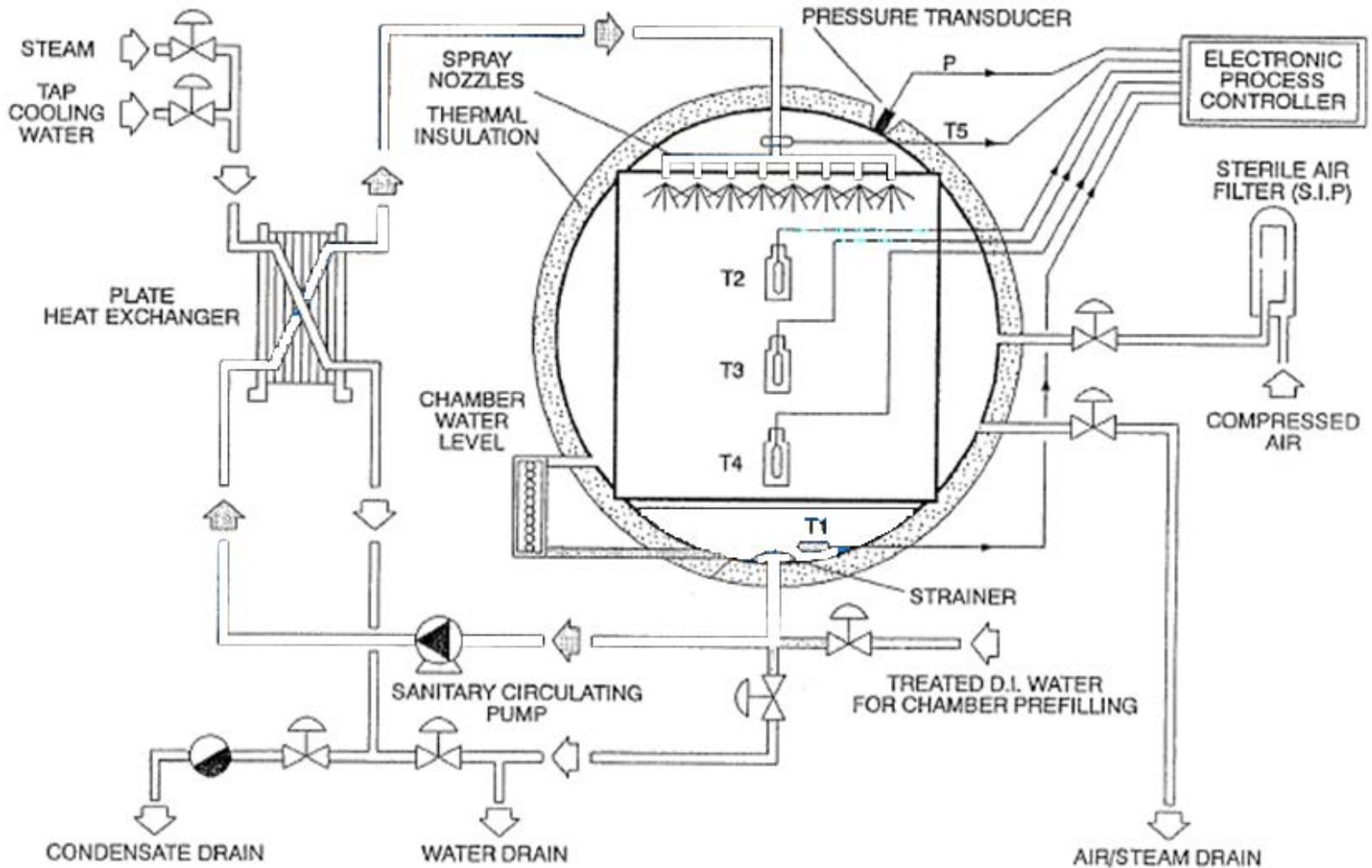
There is more lethality delivered during a Sterilization cycle than assumed by Time/Temperature measures.



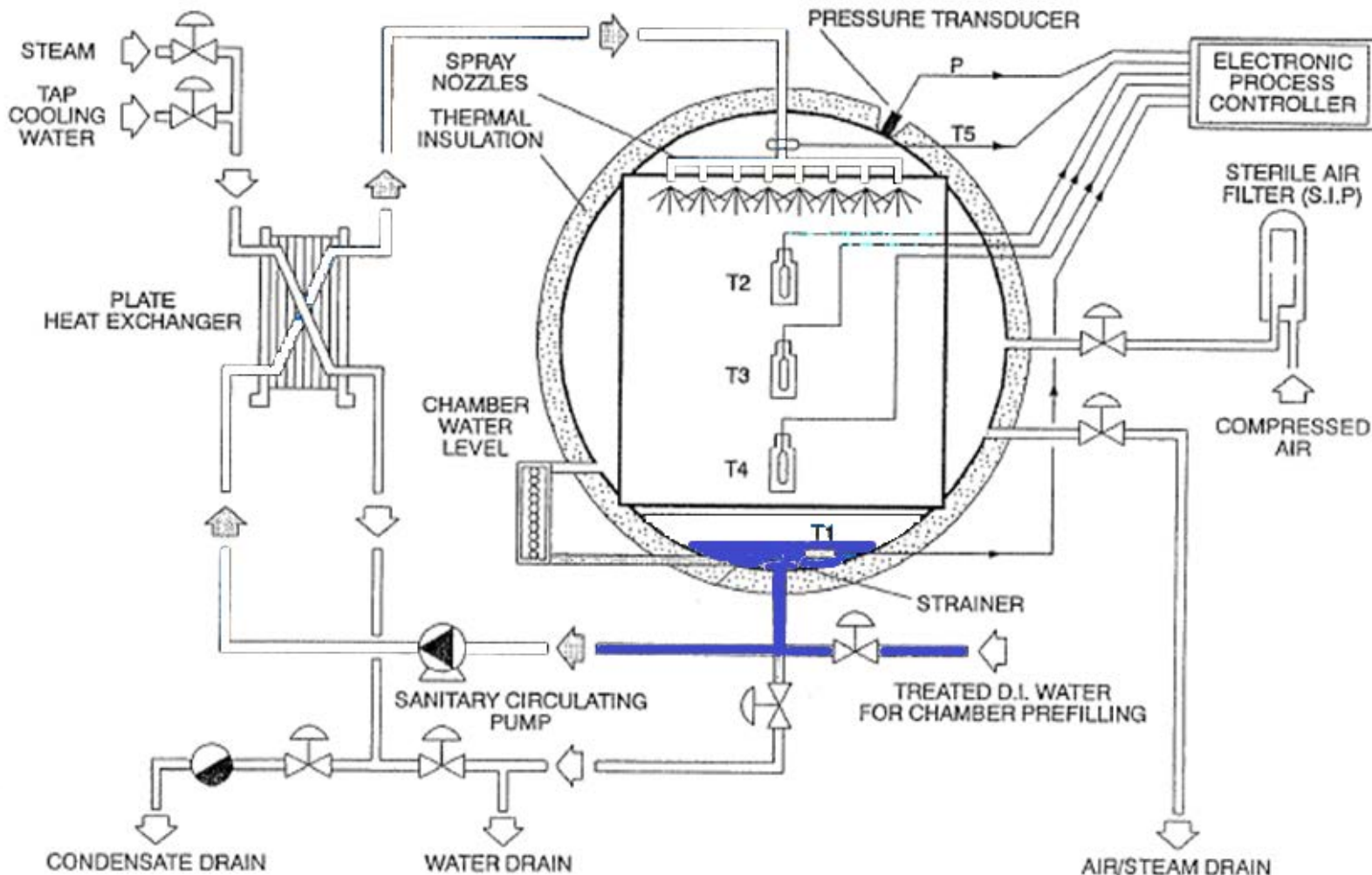
Targeting accumulated  $F_0$  rather than Time at Temp. can be used to shorten the load exposure to high temperatures

# Superheated water autoclave

# Superheated water autoclave – schematic

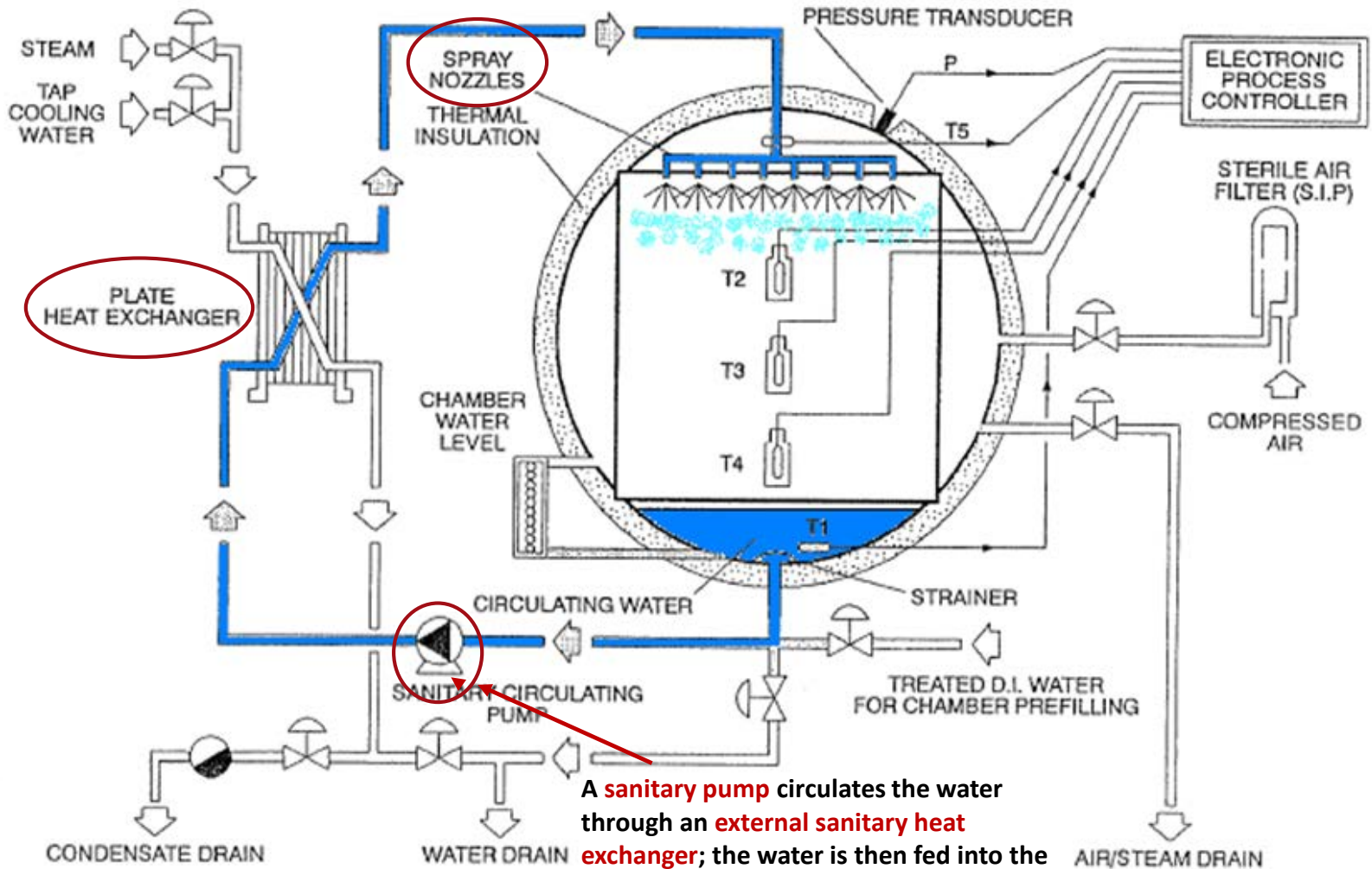


# Chamber filled by water



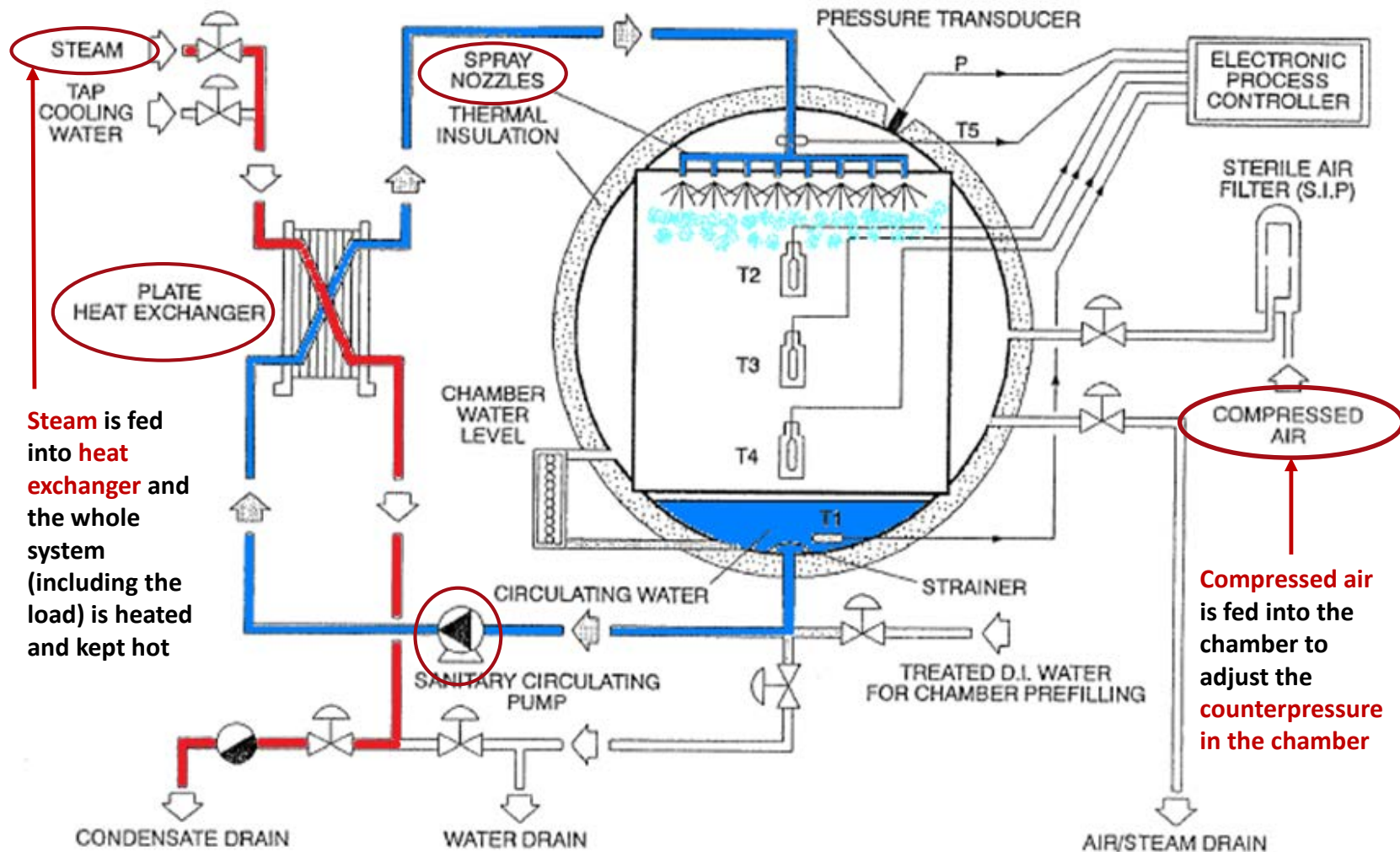


# Water circulation



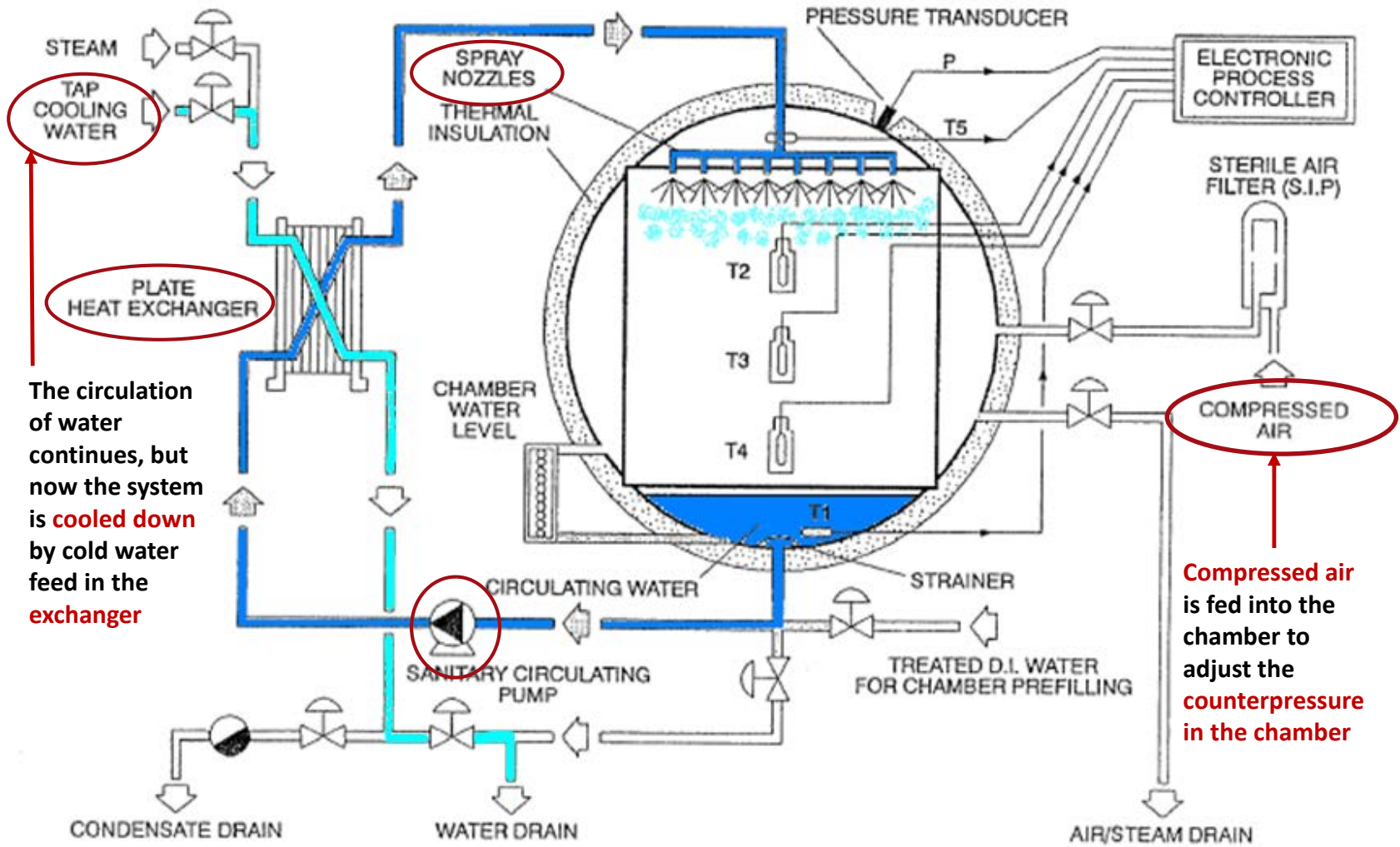
A sanitary pump circulates the water through an external sanitary heat exchanger; the water is then fed into the upper part of the chamber through a sparger

# Heating and Sterilization



Steam is fed into heat exchanger and the whole system (including the load) is heated and kept hot

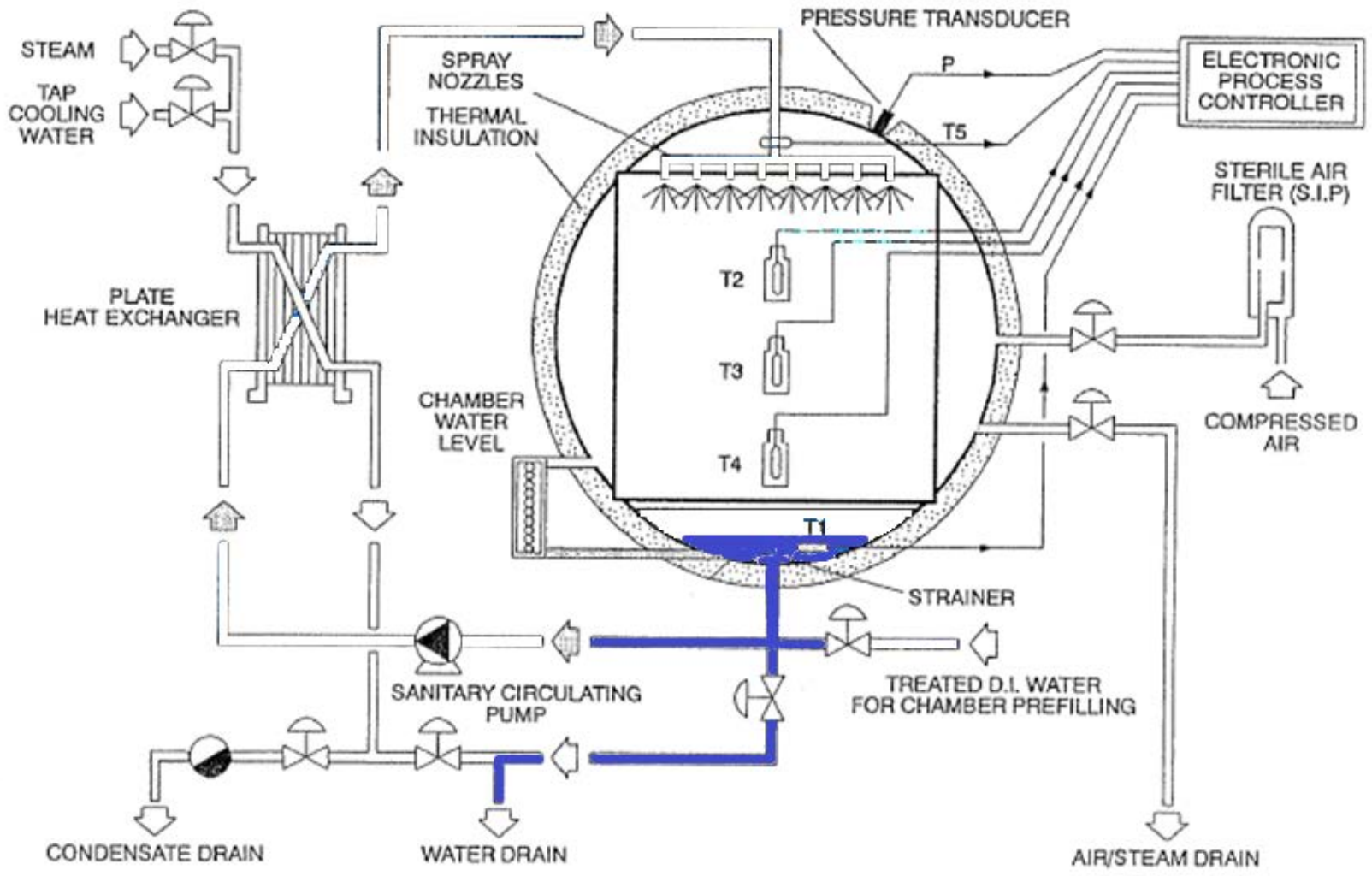
Compressed air is fed into the chamber to adjust the counterpressure in the chamber



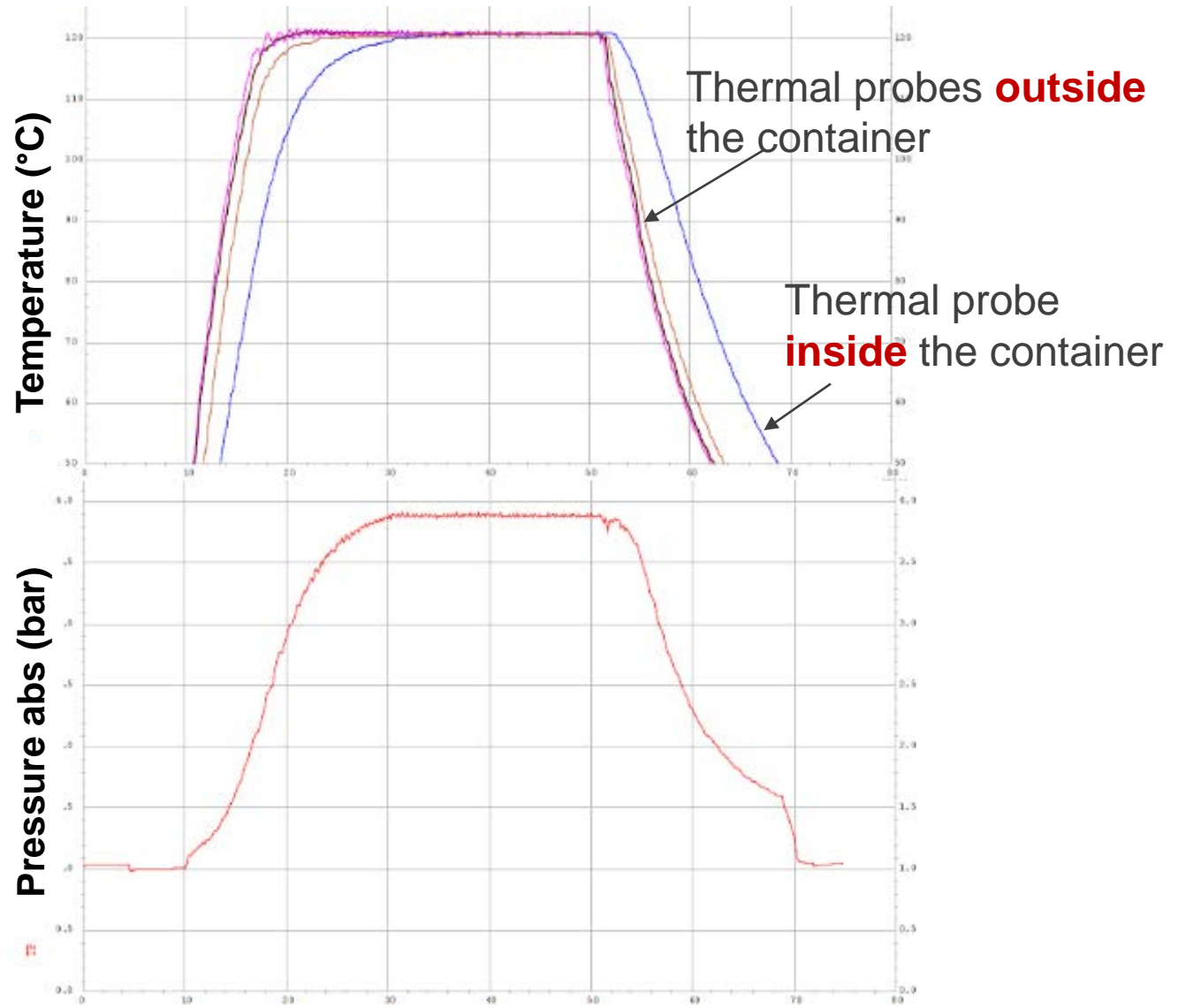
The circulation of water continues, but now the system is cooled down by cold water feed in the exchanger

Compressed air is fed into the chamber to adjust the counterpressure in the chamber

# Chamber drain

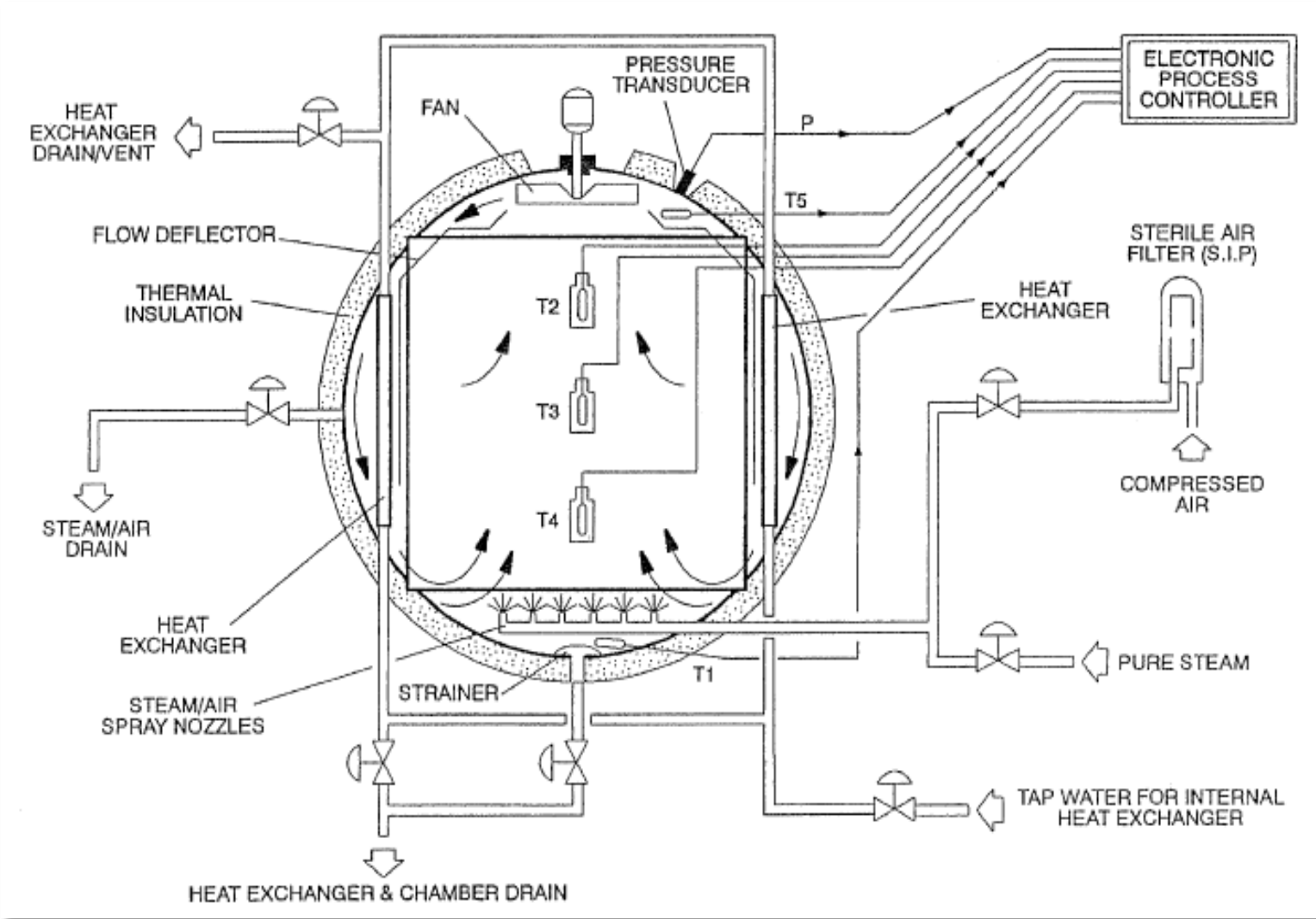


# Example of sterilization cycle

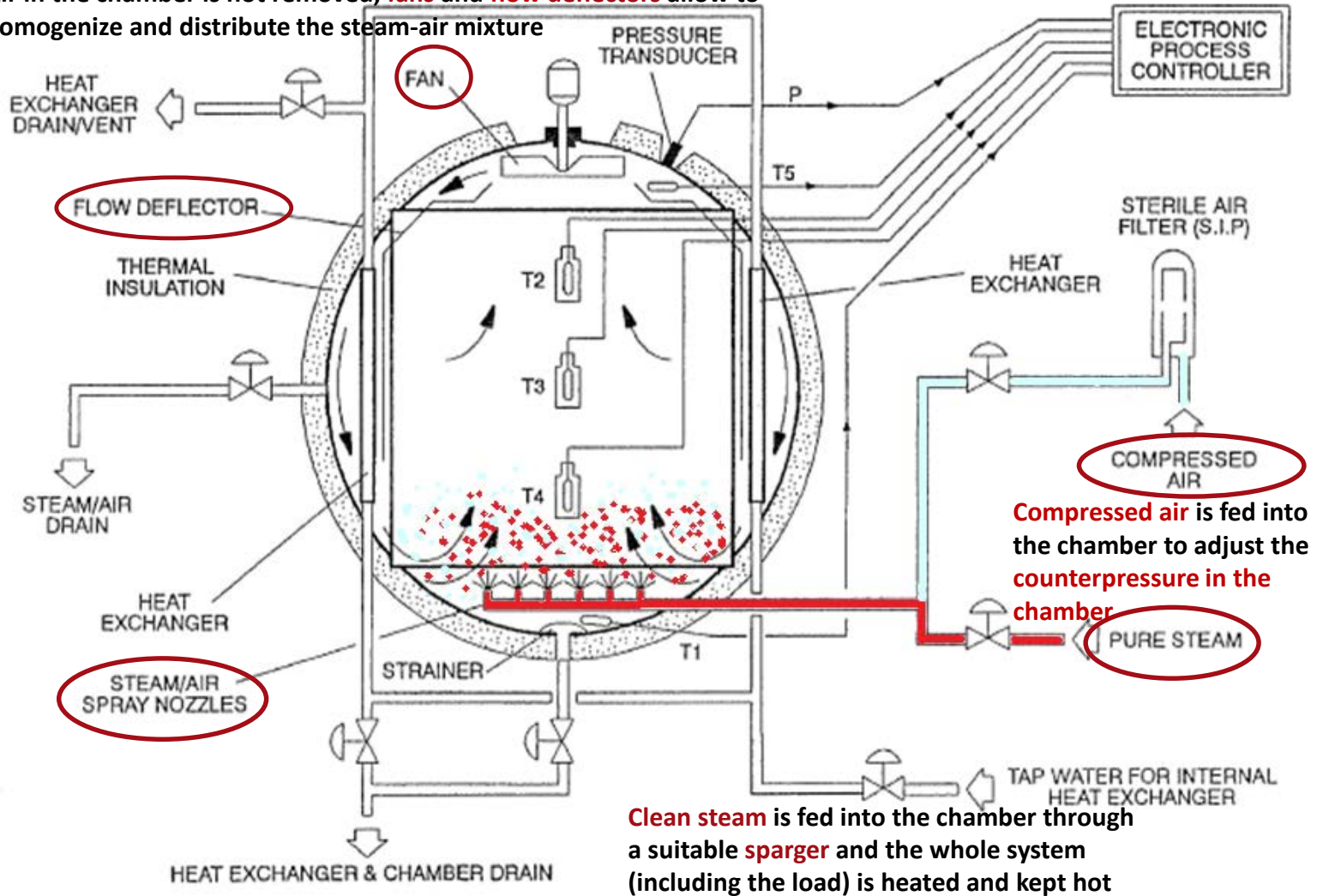


# Steam-air mixture autoclave

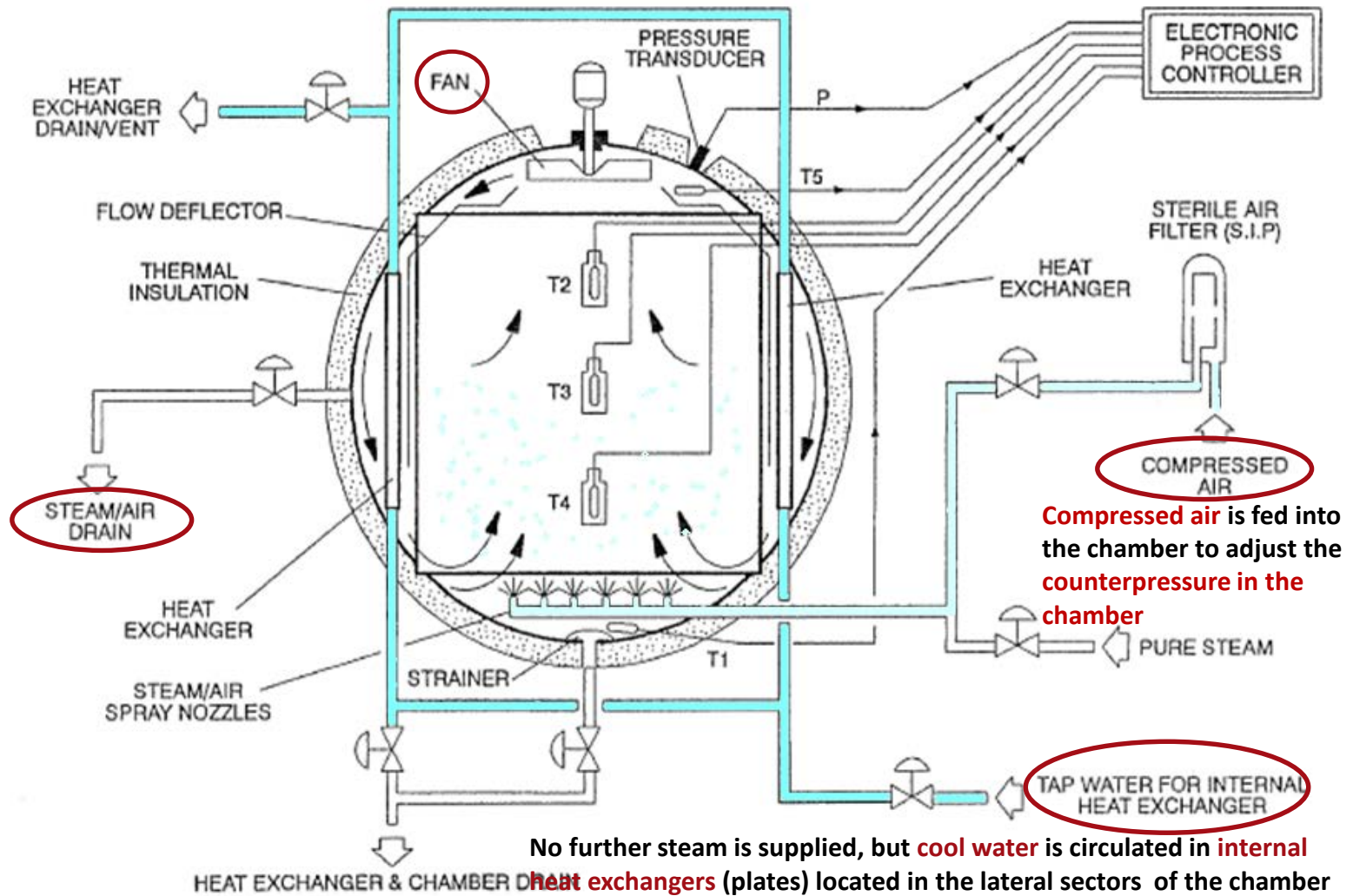
# Steam-air mixture autoclave – schematic



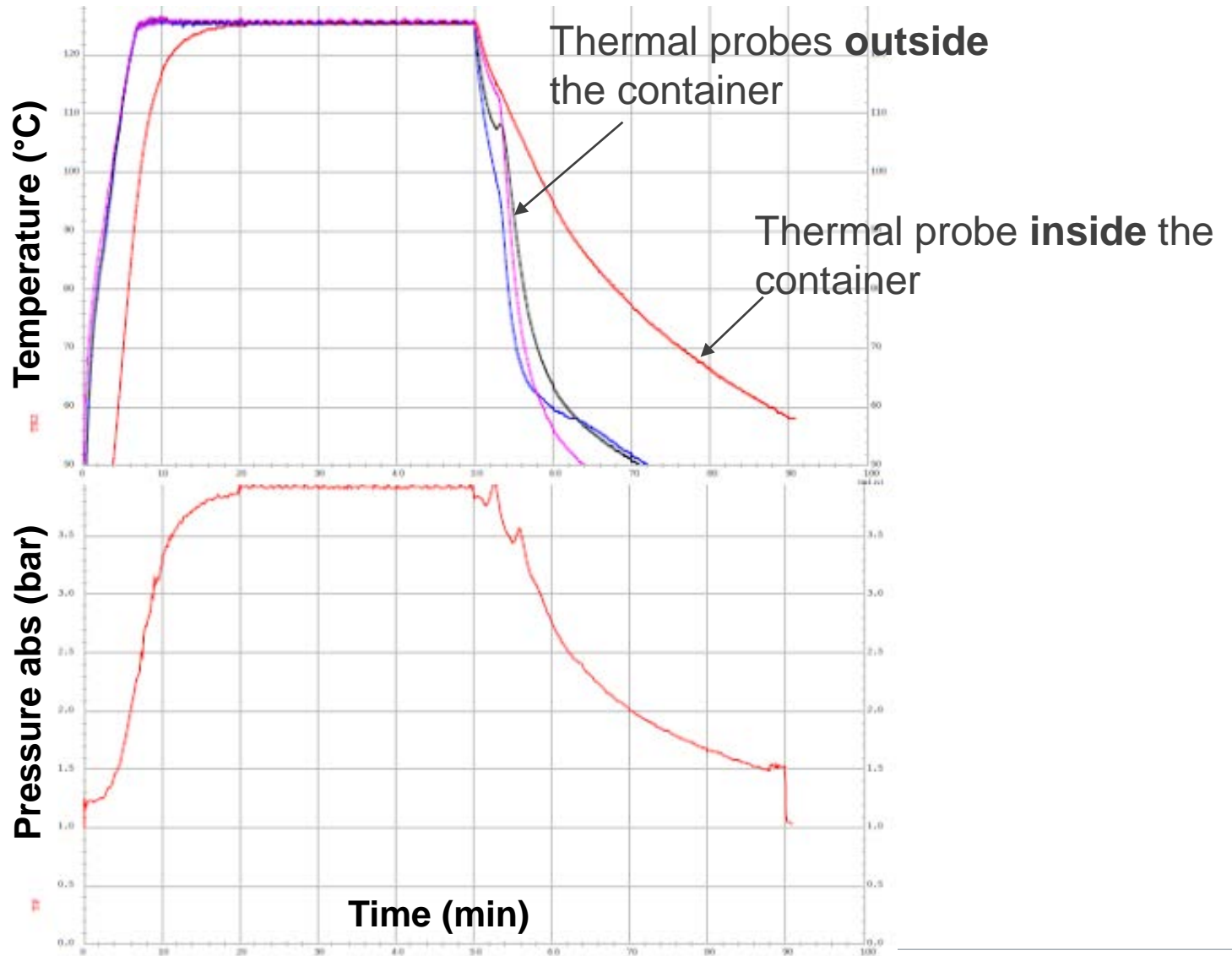
Air in the chamber is not removed; fans and flow deflectors allow to homogenize and distribute the steam-air mixture







# Example of sterilization cycle



# Post sterilization phases for liquids in sealed containers

Dont use a fast cooling phase immediately after sterilization of sealed containers

## Why?

Fast cooling will cause a sudden vapour condensation with a dangerous pressure drop inside the autoclave

## However...

The pressure inside the containers remains high because the temperature of the solution inside the containers falls slowly

## Unloading hot solutions in general (in sealed and open containers)

**Pressure shock**

**Thermal shock**



**Risks of burns** caused by:

**boiling** or **overflow** of the **solution** (open container)

**explosion** («cascade effect») (sealed container)



Temperature of the solution must be below 70°C (ideally <65°C) before the container is removed from the autoclave

## Summary (Cooling for liquids) in sealed containers

Cooling under pressure is always used but...

### Superheated Water Autoclave:

**DIRECT cooling** by water spray

- Product is unloaded **wet**
- The **cooling phase** is **faster** (heat exchange occurs through a liquid: more efficient)

### Steam-Air Mixture Autoclave:

**INDIRECT cooling** by forced air circulation (fan) + cold water circulation in the plates and jacket (if present)

- Product can be unloaded **dry**
- The **cooling phase** is **longer** (heat exchange occurs through a gas: less efficient)



## Superheated Water Process

- + Easy controlled modulated heating and modulated cooling
- + Short process duration
- + No consumption of clean steam (used only for filter sterilization)
- Product is unloaded wet
- Higher water consumption (for initial filling)
- Blushing phenomenon (i.e. whitening of the PVC due to water absorption)

## Steam-Air Mixture Process

- Controlled modulated heating but not possible modulated cooling
- Longer process duration (mainly because of indirect cooling)
- Consumption of clean steam
- + Product could be easily unloaded dry
- + No PW/UPW/WFI water consumption
- + Blushing phenomenon very rare

# Case Studies

# Liquids in plastic sealed containers



What happen if...

- ✓ **Temperature** is too high?
- ✓ The applied **counterpressure** is not well adjusted?

## Container deformation!!



Load :

100 mL plastic bottles

Autoclave type:

Superheated Water

Challenge:

container deformation



Treatments at **different temperatures** (108-115°C) and **counterpressures** (2.4 -2.9 bar abs)

Run	Sterilizer	Sterilization			I cooling (constant P)		II cooling (P=P(T))	
		Temp (°C)	Time (min.)	P (bar)	Temp (°C)	P (bar)	Temp (°C)	P (bar)
A	FOW	108	30	2.60	100	2.60	40	1.50
B	FOW	108	30	2.70	100	2.70	40	1.50
C	FOW	108	30	2.50	100	2.50	40	1.50
D	FOW	108	30	2.40	100	2.40	40	1.50
E	FOW	110	30	2.50	100	2.50	40	1.50
F	FOW	112	30	2.60	100	2.60	40	1.50
G	FOW	110	30	2.60	100	2.60	40	1.50
H	FOW	112	30	2.75	100	2.75	40	1.50
I	FOW	115	20	2.90	100	2.90	40	1.50
L	FOW	113	30	2.80	100	2.80	40	1.50

## Standard cycle with 'Superheated Water' autoclave

No.	Phase
1	PREPARE AUTOCLAVE
2	CHAMBER H2O FILL
3	H2O CIRCULATION
4	STABILIZATION
5	HEATING
6	STERILIZATION
7	COOLING
8	COOLING EXTENSION
9	COOLING
10	COOLING EXTENSION
11	CHAMBER DRAIN
12	ATMOSPHERIC BALANCE AND EXCHANGER DRAIN
13	CYCLE END

Two consecutive stages of cooling in order to maintain a constant pressure when the temperatures are higher and then a faster one when the temperatures are lower

- ✓ Load :  
500 mL plastic bags
- ✓ Autoclave type:  
Steam-Air Mixture
- ✓ Challenge:  
bag integrity



## Standard cycle with 'Steam-Air Mixture' autoclave

No.	Phase
1	PREPARE AUTOCLAVE
2	HEATING WITH P=P(T)
3	STERILIZATION WITH P=P(T)
4	PRESSURIZE CHAMBER BY AIR
5	CONTROLLED RATE COOLING
6	COOLING EXTENSION
7	WATER DRAIN
8	PRESSURIZE CHAMBER BY AIR
9	CONTROLLED RATE COOLING
10	COOLING EXTENSION
11	WATER DRAIN
12	ATMOSPHERIC BALANCE AND EXCHANGER DRAIN
13	CYCLE END

Two consecutive stages of cooling in order to maintain a constant pressure when the temperatures are higher and then a faster one when the temperatures are lower

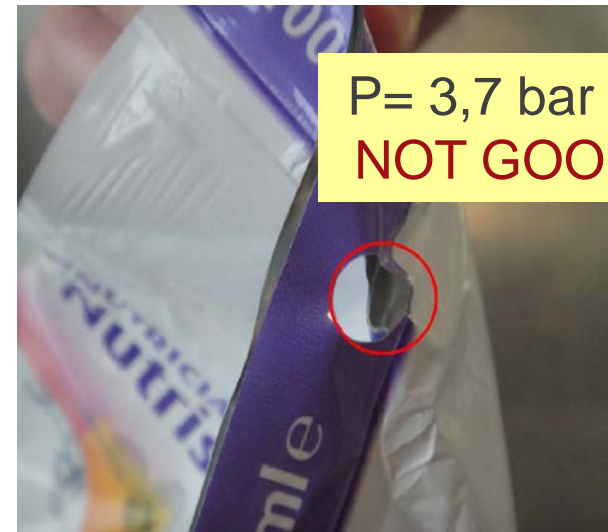
## Sterilization phase:

T= 126°C

P= 3.9 bar abs (k=1,2)

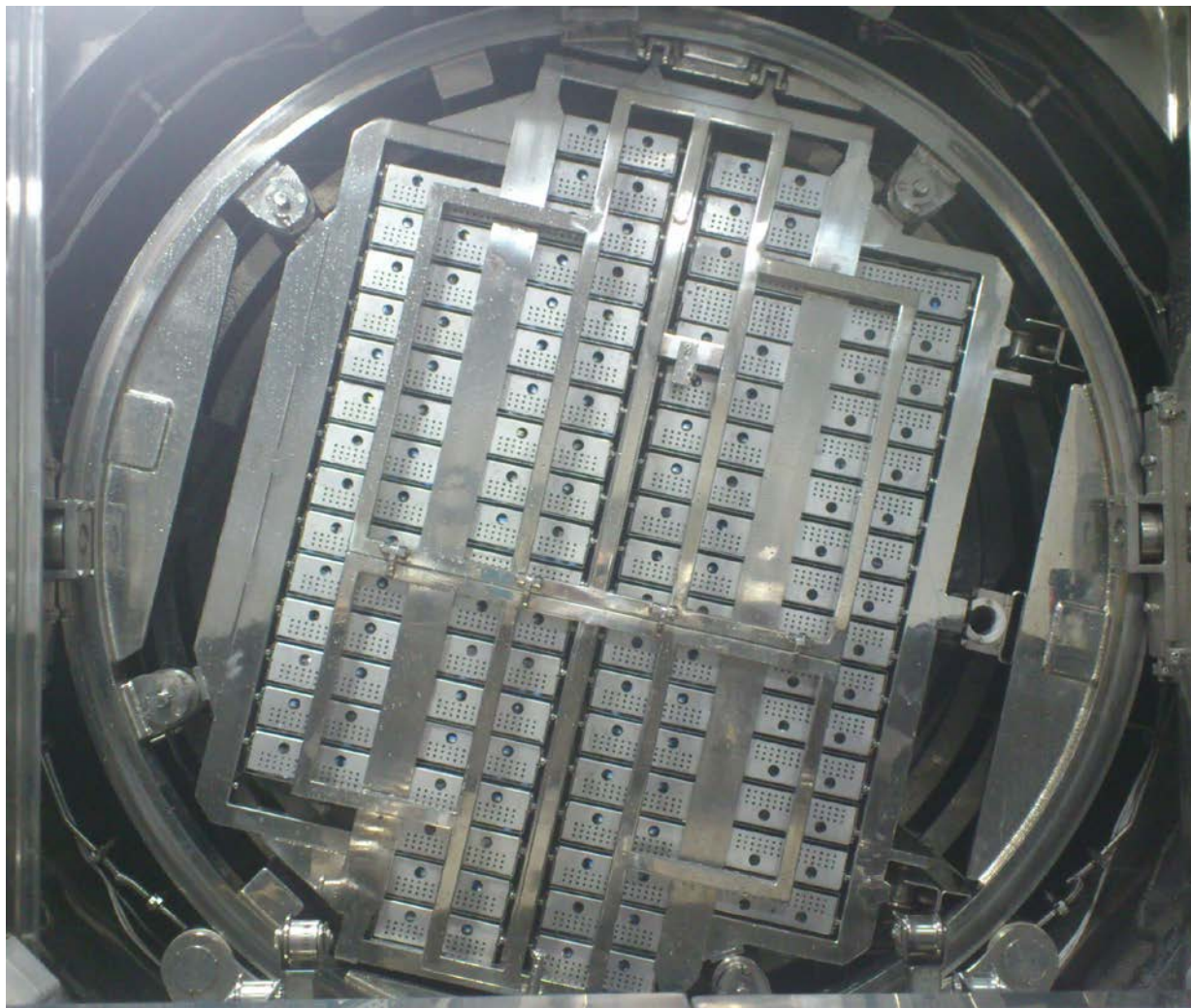
The bags break if the applied  
counterpressure is lower

Fast indirect cooling with water circulation  
in jacket and plates + air circulation with fan



P= 3,7 bar abs  
**NOT GOOD!!!**

# Rotating basket for liquids: why?





# Rotating basket for liquids: why?



Emulsions,  
Suspensions



Dense or non  
homogeneous  
mixtures

Heat sensitive  
products  
(sometimes)

The load can be rotated during the sterilization treatment in order to:



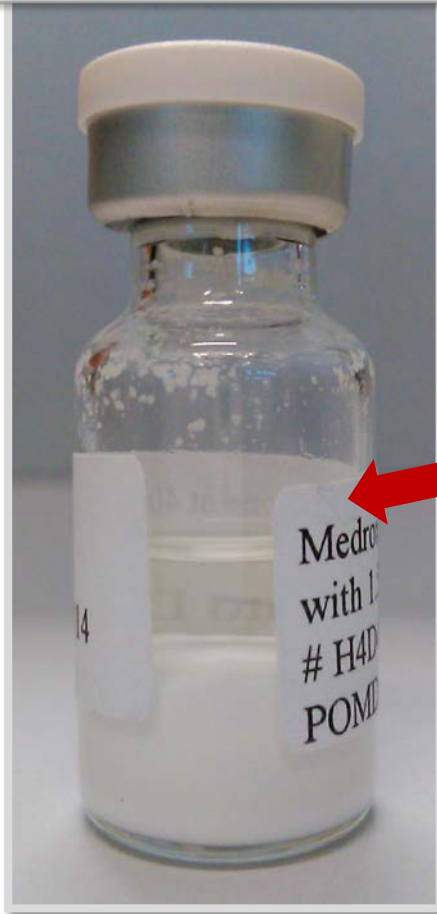
Increase the **speed of heating** in case of **dense** or **non homogeneous mixtures**



Maintain the **stability / homogeneity** of **emulsions** and / or **suspensions**

Improve the **heat exchange** during the heating/cooling phases (ex. to treat **heat-sensitive products** at a high temperature for a short time)

## SAMPLE A



- ✓ Load :  
3 ml **glass vials** sealed with rubbers stoppers and flip-off caps.  
1 ml **suspension**: same antitumor drug but **two types of formulations**
- ✓ Autoclave type:  
**Superheated Water**
- ✓ Challenge:  
**Sterilization and stability of the suspension**

## SAMPLE B

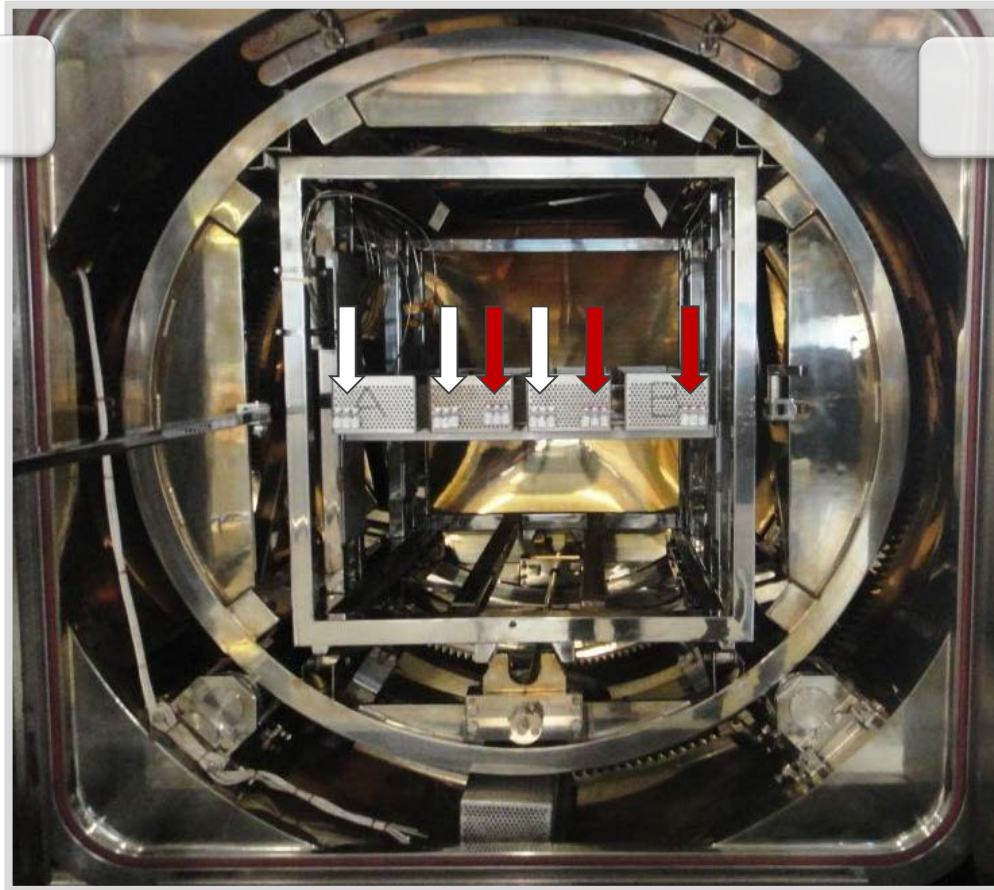


## Load treatment strategy

- Autoclave type: superheated water sterilizer
- Sterilization phase at 121°C:  
controlled by  $F_{0\text{ bio}}$  target (= 8 min)
- Load configuration: the vials were located in the middle and at the lateral side of the rotating trolley
- Rotation rate: 1,5-2-6-8 rpm

## Load treatment strategy

**SAMPLE A**



**SAMPLE B**



## Results

- The location of the samples did not influence the results
- Rotation speed of 1,5 rpm was enough to mix the two phases of sample A, whereas, for sample B, the two phases were never completely mixed together

## After treatment (rotation speed: 1,5 rpm)

### **SAMPLE A**

The two phases  
are mixed



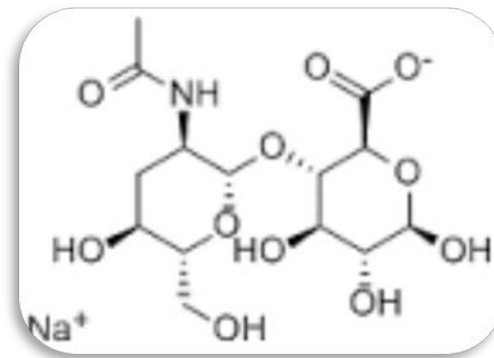
### **SAMPLE B**

The two phases  
are separated



## PFS with sodium hyaluronate

Glass pre-filled syringes containing  
sodium hyaluronate gel





## PFS with sodium hyaluronate

### **Heat-sensitive product**

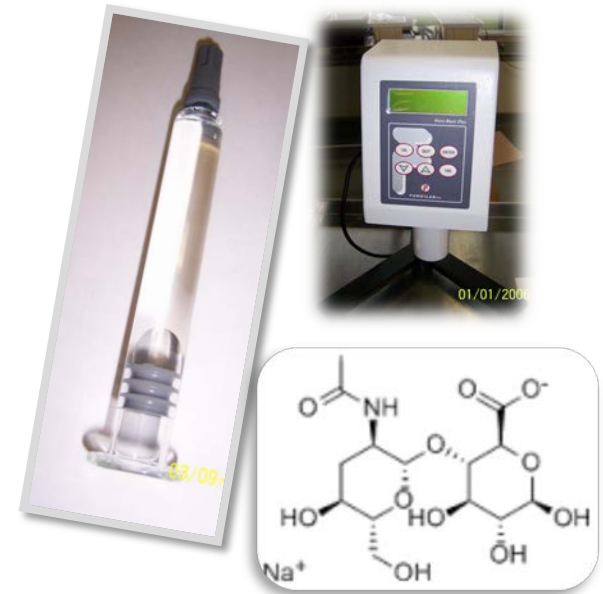
Its molecule might break, affecting therapeutic efficiency or creating toxic compounds

#### Related effects:

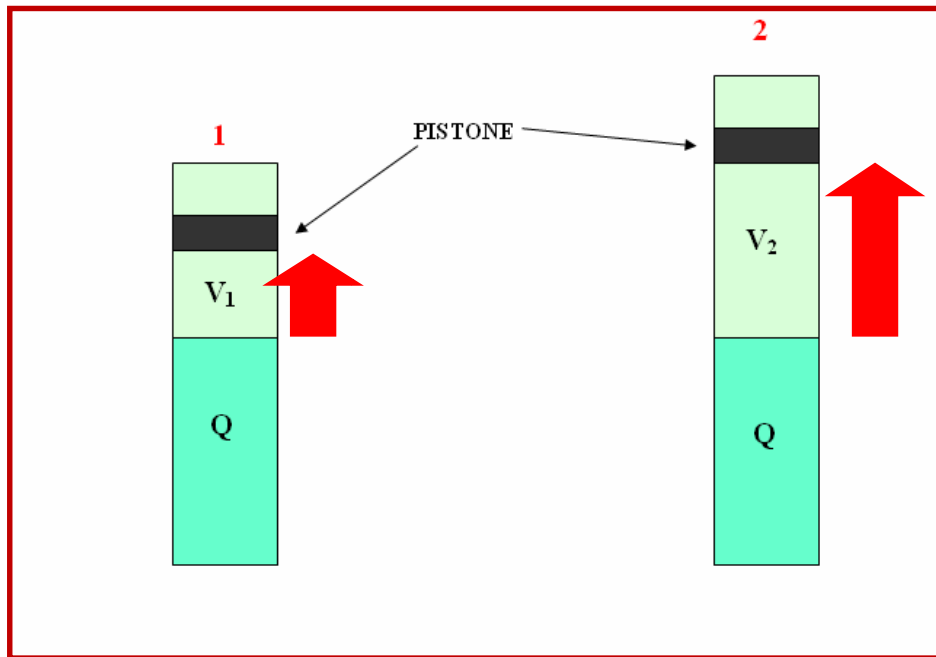
- Viscosity is reduced
- Colour changes

## PFS with sodium hyaluronate Load treatment objectives and challenges

- Autoclave type: steam-air mixture (FOA)
- Sterilization phase:  
controlled by  $F_0$  target = 12 min
- Minimize product viscosity reduction



Container sealed with a plunger  
⇒ variable volume container



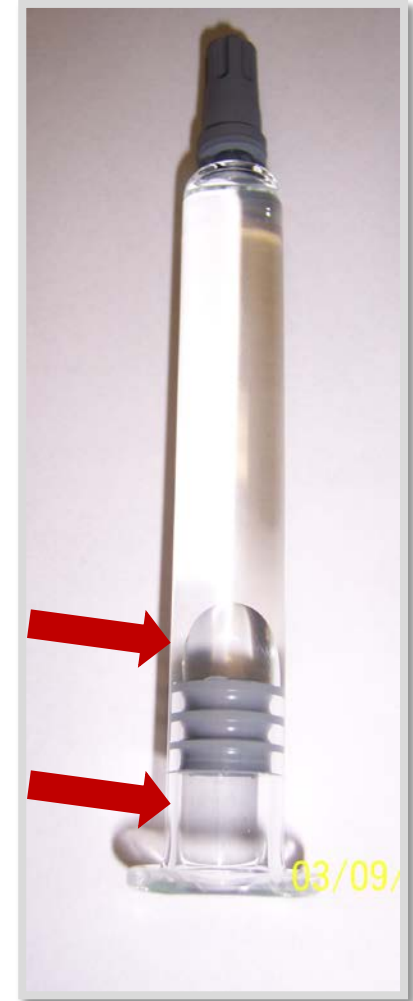
$Q$  = amount of liquid

$V_1$  = head space volume  
for container 1

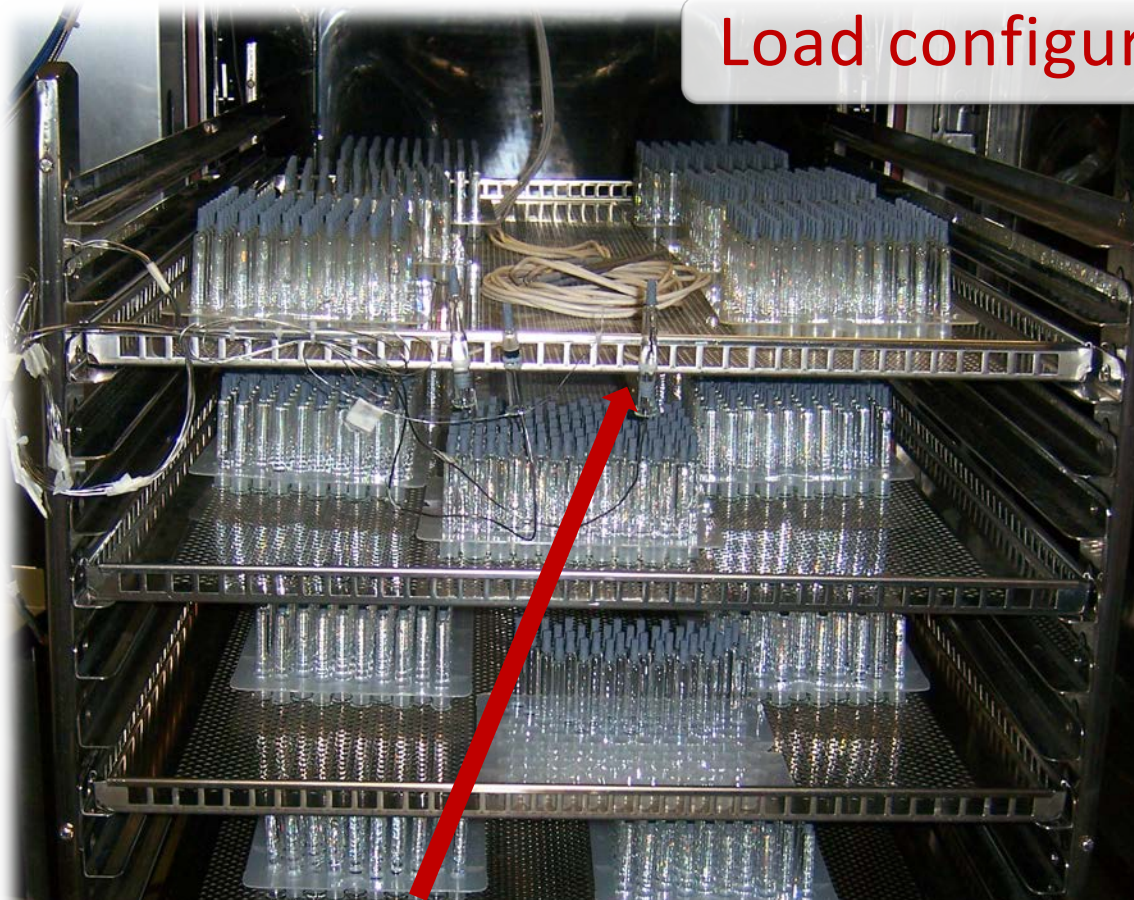
$V_2$  = head space volume  
for container 2

**PRESSURE on PLUNGER 1 > PRESSURE on PLUNGER 2**

The head space and the space behind the plunger is small



Load configuration



Sample with the TC inserted directly inside the syringe

## Load treatment strategy: viscosity reduction

- Possible strategies to treat heat-sensitive loads

- To minimize the microbial load of the product to be sterilized, so as to be able to minimize the heat dose (temperature-time) required in order to achieve an adequate SAL (Sterility Assurance Level).
- To make the heating/cooling phases as rapid as possible.
- To raise the sterilization temperature, adequately reducing its duration; this solution can be clearly implemented in combination with solution *b*.

**Load treatment strategy: viscosity reduction**

**Load treatment strategy: viscosity reduction**

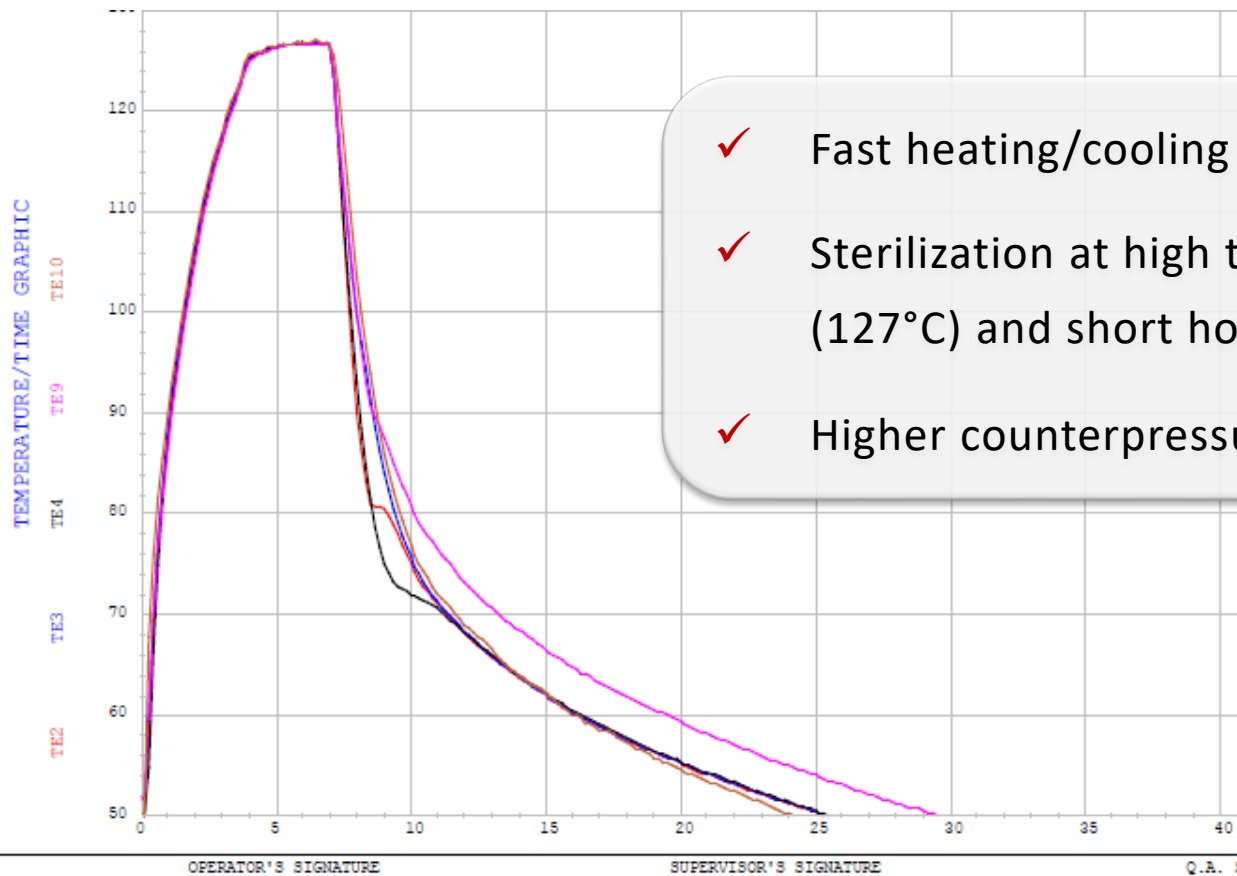
Higher sterilization temperature for a shorter time



Why ?

The rate of inactivation of microorganism increases with the increment of temperature much faster than the rate of thermal degradation

## Developed cycle to minimize viscosity reduction and avoid plunger expulsion





## Results

- The plunger was not forced out
- The viscosity reduction was lower for the samples treated at 127° C



Sterilization temperature (F <sub>0</sub> target = 12')	Viscosity reduction
Not treated sample	0%
121°C	64%
<b>127°C</b>	<b>42%</b>

# Control of the process: Saturated Steam vs Counterpressure

## Saturated Steam

- The **control** of the process is based on the **pressure**, that is then converted into a temperature value;
- **Chamber pressure depends** on the **temperature**

## Counterpressure

- The **control** of the process is based on the **temperature** (thermal probe)
- **Chamber pressure** is **independent** from the **temperature** (in order to reach a pressure higher than the one of saturated steam at the same temperature, thus balancing the pressure inside the sealed container with the liquid)

Thank you.