Theory 1

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Theory 1

- Why lyophilization?
- History and Development
- Examples in daily life and pharmaceutical industry
- The freeze drying process
- Freeze drying equipment
- Pros and Cons for Lyophilization



Why drying?

- <u>Drying for stabilization of products for long-term storage:</u>
 - Reduced mobility decreases tendency for physical instabilities
 - and decreases chemcial degradation, e.g. hydrolysis

Drying techniques

- A. Evaporation (not suitable for sensitive biologics)
- B. Spray drying
- C. Vacuum drying
- D. Freeze drying / lyophilization
 - Gentle procedure for thermo senstive molecules to remove water
 - <u>Basic principle:</u> Removal of water after freezing under vacuum by sublimation (and desorption)





History and Development



Abb. 1: "Ötzi" (Foto: Archiv Südtiroler Landesmuseum, www.iceman.it)

Mummification by cold and dry air flow

Freeze drying



Chuño = frozen potatoe

- Freeze dried, long-life food from the Andes made from potatoes
- Produced at low water vapor pressure at high altitude
- Origin already during Inca's time

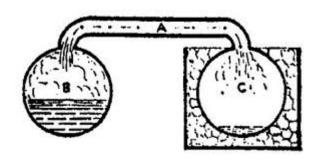
Vacuum freeze drying

THILOSOTHICAL
TRANSACTIONS:

On a Method of Freezing at a Distance

William Hyde Wollaston

Phil. Trans. R. Soc. Lond. 1813 103, 71-74, published 1 January



William Hyde Wollaston: Cryophorus

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Examples in food industry





→ Preserve color and taste

Aerospace food





→ Instant products



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Examples in daily life

Archeology





Documents after water damage

Conservation:

- Preparation of animals
- Decoration









Examples in Pharmaceutical Industry

Biopharmaceuticals:

Monoclonal antibodies, enzymes, peptides, other proteins, vaccines







Special dosage forms: Sublingual tablets, implants





Collatamp® is a lyophilized collagen matrix with the antibiotics Gentamicin



Antibiotics, small molecules, probiotics









Freezing

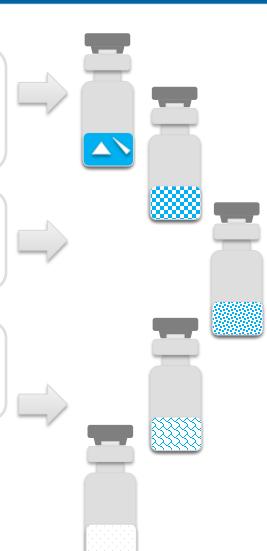
- Supercooling
- Nucleation: formation of first nucleation seed
- Ice crystal growth
- Complete solidification

1° drying

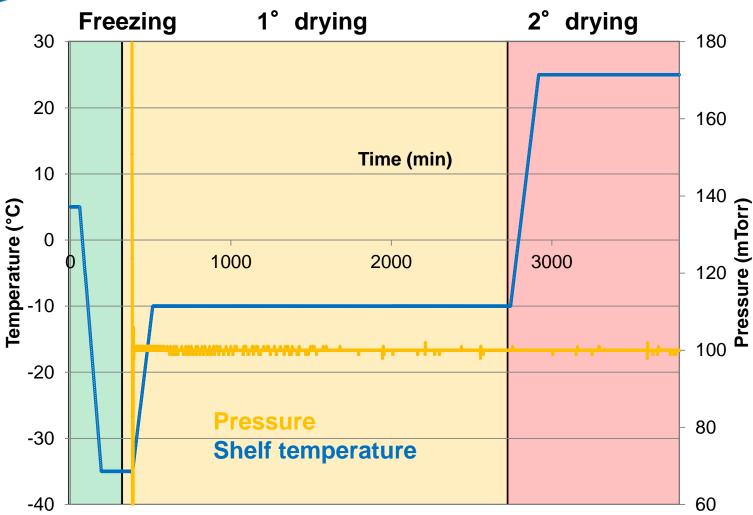
- Sublimation of ice
 - Under vacuum
 - Continuous energy transfer

2° drying

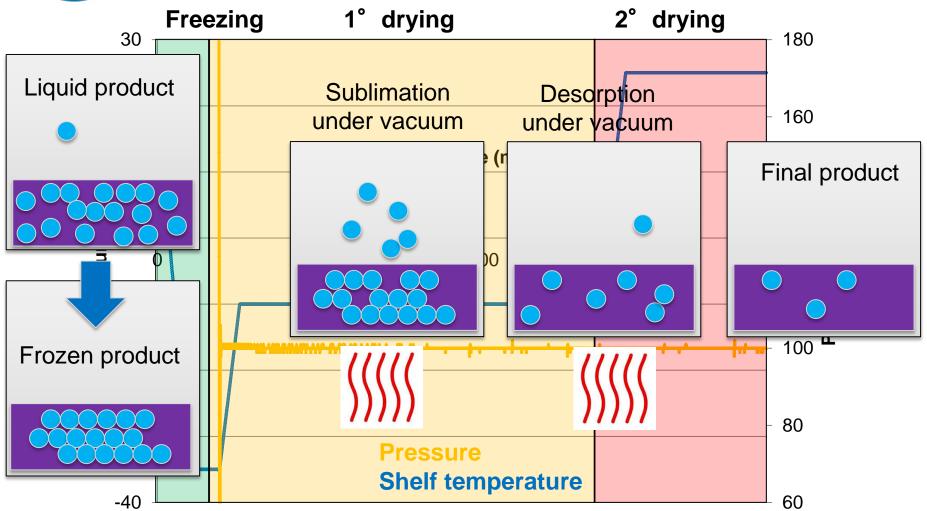
- Desorption of adsorbed water
 - Under vacuum
 - Continuous energy transfer
- (Partial) release of vacuum
- Stoppering
- Airation, complete release of vacuum
- Unloading





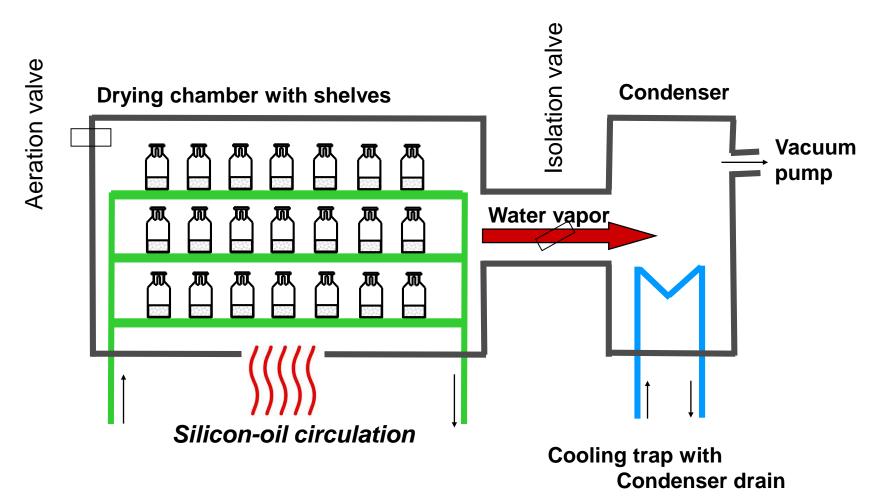






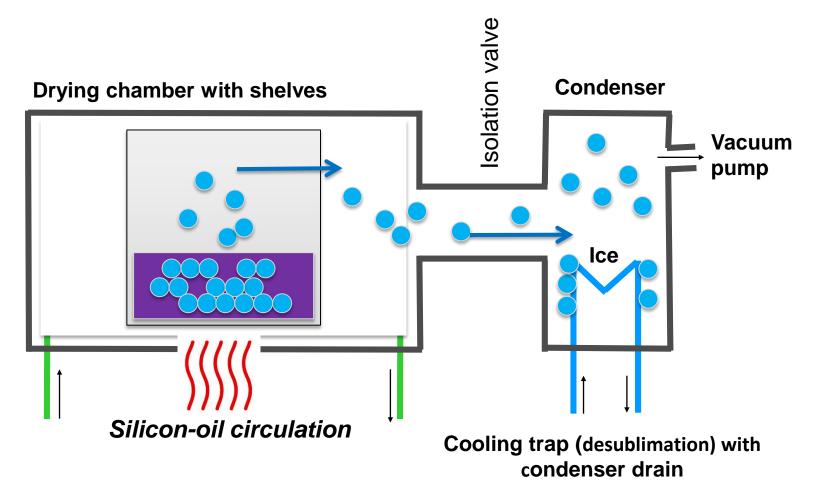


Freeze drying equipment

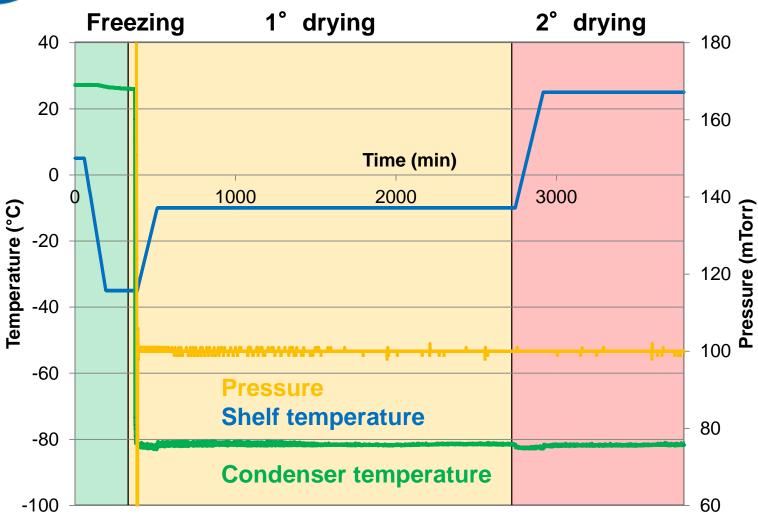




Freeze drying equipment





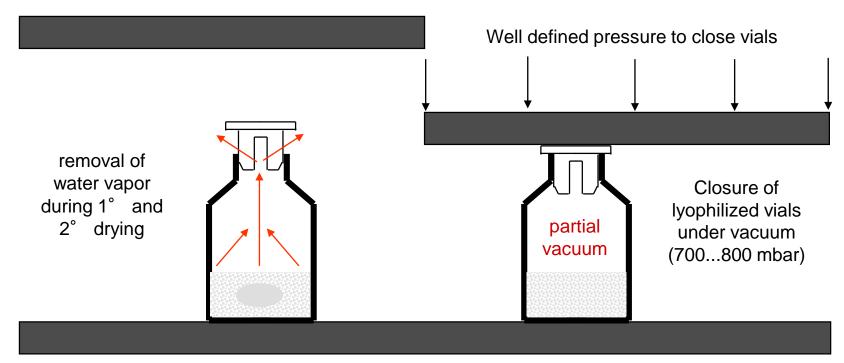




Stopper position

The upper shelf is used to close the vials of the lower shelf In lyophilizers with several shelves.

Upper shelf to close vials





Freezing

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- Nucleation: formation of first nucleation seed
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- Complete solidification

1° drying

- Sublimation of ice
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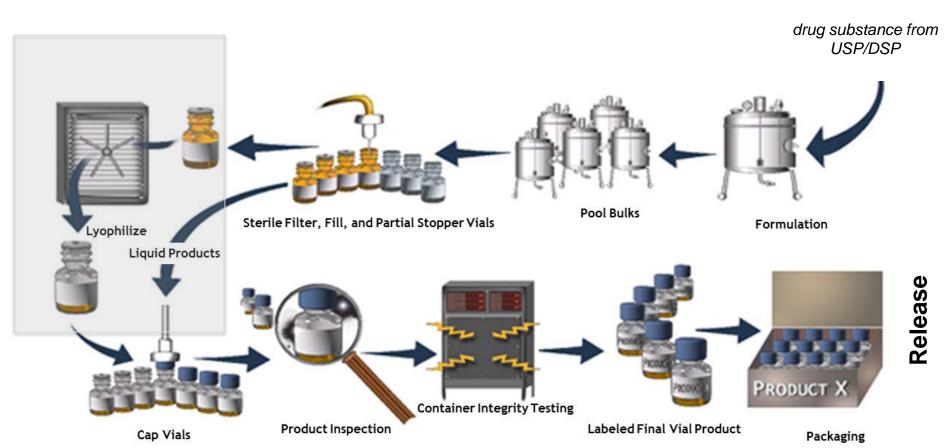


Cake structure



Residual moisture

Fill-Finish Manufacturing DP





Pros and Cons for Lyophilization

Pro

(in most cases) better stability of e.g. proteins in comparison to liquid formulations

Con

- Additional process step/ unit operation
- Time consuming (several days)
- Energy intensive (>>>90% of constituent are removed) expensive process!!
- Batch process (limited batch size)
- Scale-up and techical transfer needed → highly complex process!
- For many biologics, the amorphous state has to be maintained in order to have adequate stability
- Water sensitive (hygroscopic)
- Handling: Reconstitution step required → Liquid formulations are more convenient/ easier to handle and can be combined wth different injection devices