# **Theory 10**

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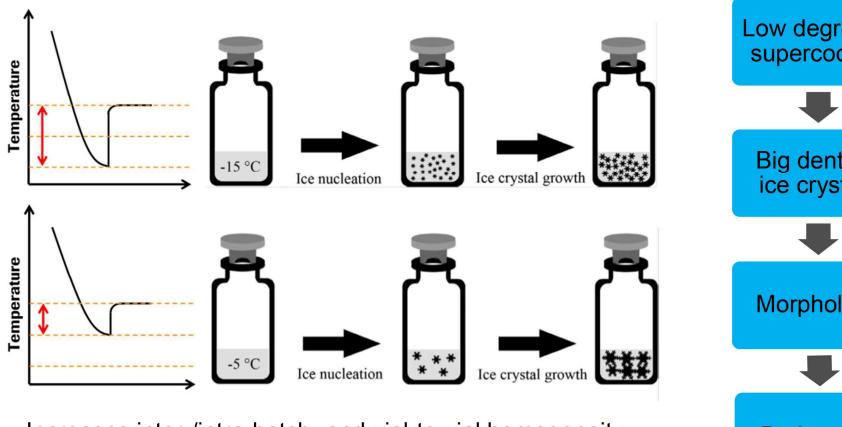








## Controlled nucleation



- 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

Low degree of supercooling



Big dentritic ice crystals

Morphology

Drying time



# Monitoring

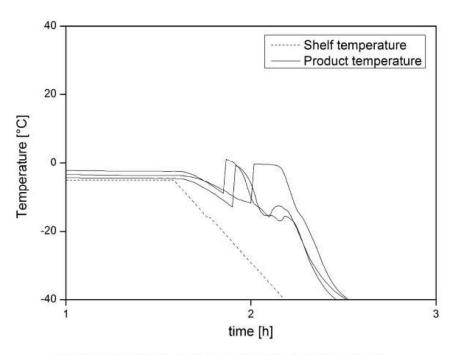


Fig. 1. Typical thermocouple readings for shelf ramp freezing.

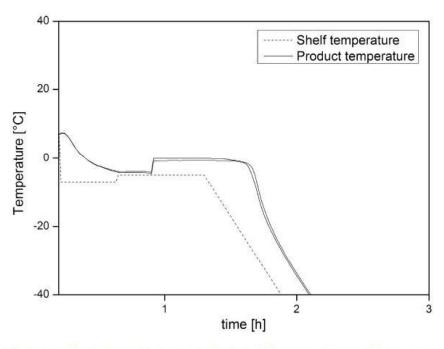
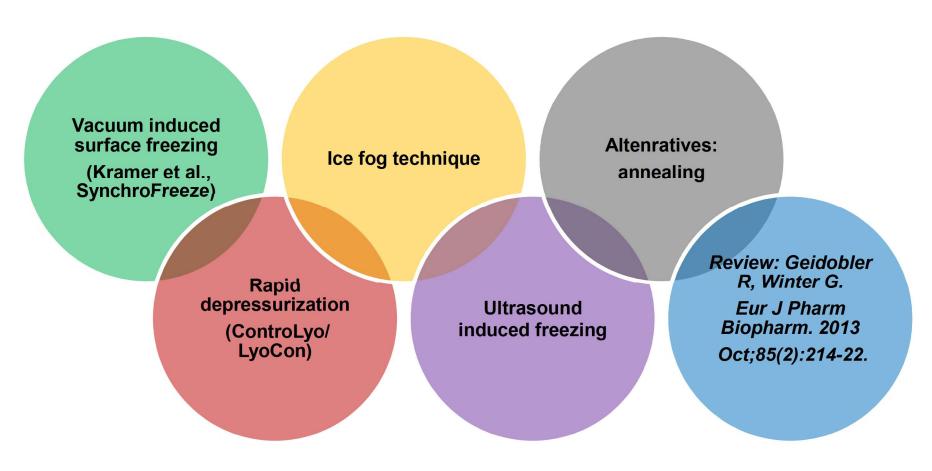


Fig. 3. Thermocouple readings for controlled nucleation at approximately -5 °C followed by 20 min of isothermal hold (unpublished data by the authors).



## Methods for controlled nucleation





### **Controlled Ice Nucleation during Lyophilization**

- Comparison of Nucleation Techniques and their Impact on Protein Stability

Andrea Allmendinger and Jake Luoma

Pharmaceutical Development Roche/Genentech, Basel/San Francisco



Conference Freeze-Drying of Pharmaceuticals and Biologics Garmisch-Patenkirchen, September 2018

#### **Outline**



Background to controlling ice nucleation (CIN)

- Benefits
- Technologies

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Case-study:

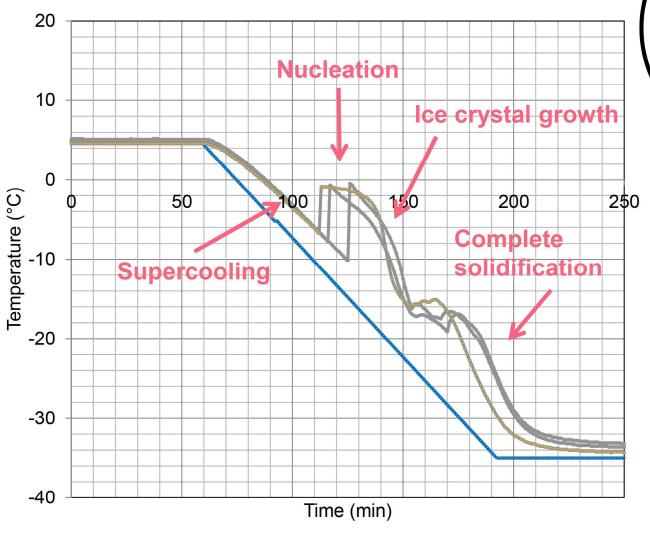
Comparison of nucleation techniques

- Solid state
- Stability
- Challenges

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Summary and take-home messages

## **Standard freezing step**

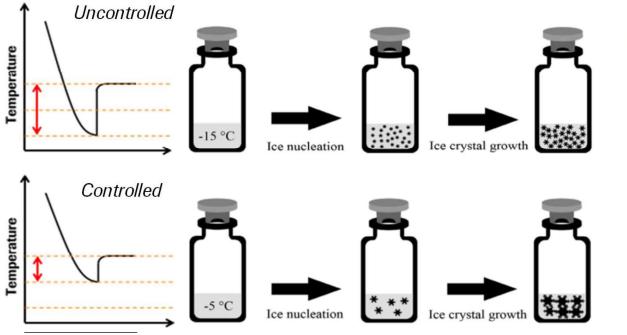




- -shelf temp.
- ---Product temp. 1
- —Product temp. 2
- ---Product temp. 3



# **Nucleation temperature impacts cake structure, CQAs, and cycle time**



#### **Pros of CIN**

- + Increase inter-vial homogeneity
- + Shorter primary drying
- + Improved cake appearance

#### **Cons of CIN**

- Higher residual moisture
- Intra-vial homogeneity

Geidobler et al.: Controlled ice nucleation in the field of freeze drying: Fundamentals and technology review. Eur J Pharm Biopharm. 85(2):214-22. (2013).

→ Lower vial-to-vial variability reduces scale differences and improves confidence in technical transfers especially for products which are difficult to lyophilize like molecules which are sensitive to moisture or surface area



#### Technologies for controlling ice nucleation

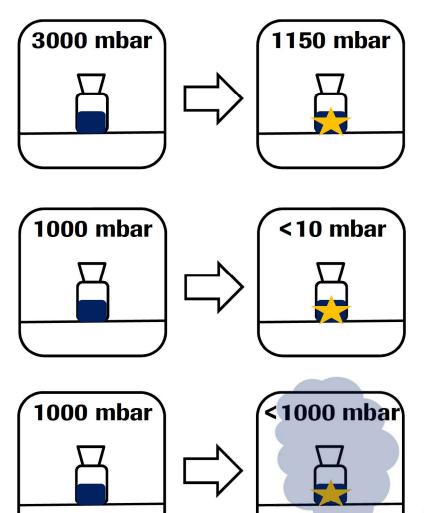
- Techniques used in the following case study

Depressurization
SP Scientific ControLyo®

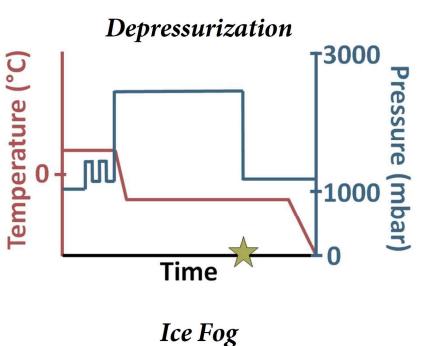
Partial Vacuum

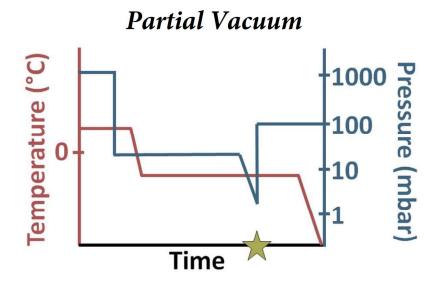
HOF SynchroFreeze™

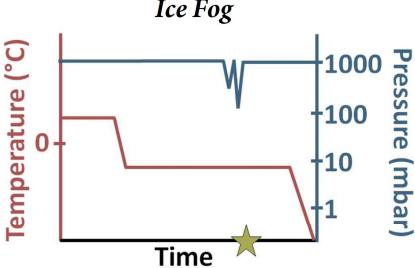
Ice Fog
Linde/IMA VERISEQ®



## Controlled ice nucleation - Modes of operation









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#### **Outline**



Background to controlling ice nucleation (CIN)

- Benefits
- Technologies

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Case-study:

Comparison of nucleation techniques

- Solid state
- Stability
- Challenges

=

Summary and take-home messages



#### Study design & objective

#### Examining the impact of vial size and formulation

- Determine whether each technology produces comparable drug product when using similar freezing protocols
- Identify any processing limitations under challenging conditions

Formulation #	Type of protein	Protein concentration	Total solid content	Main excipient*	Vial format (cc)	Nominal fill (mL)
	mAb lgG₁				2	1
1	_	10 mg/mL	9%	240 mM Sucrose	20	10
	(148 kDa)				50	20
2	mAb IgG₁		18%	240 mM Sucrose	2	1
	_	100 mg/mL			20	10
	(148 kDa)				50	20
3	Enzyme			FOO mM Argining	6	0.9
		2.5 mg/mL	11%	500 mM Arginine	20	1 10 20 1 10 20
	(59 kDa)			Phosphate -	50	20

<sup>\*</sup> All formulations contain a formulation buffer and surfactant.

### **Nucleation temperatures achieved**



Overview of nucleation temperatures for different formulations.

	Protein conc.	Total solid content	Vial format (cc)		Highest controlled nucleation temperature achieved		
Formulation				Nominal fill (mL)			
#					Depressurization	Partial vacuum	Ice fog
.1	10 mg/mL	9%	2	1	Failure to nucleate (UCN)	-5	-5
	mAb		20	10	-5	-5	-5
			50	20	-5	-5	-5
2	100 mg/mL mAb	18%	2	1	Failure to nucleate (UCN)	-15	n.p.
			20	10	-5	-15	-5
			50	20	-5	-15	n.p.
3	2.5 mg/mL enzyme	11%	6	0.9	-10	-5	n.p.
			20	10	-5	-5	n.p.
			50	20	-10	-15	-10

n.p. = not performed, UCN = uncontrolled nucleated

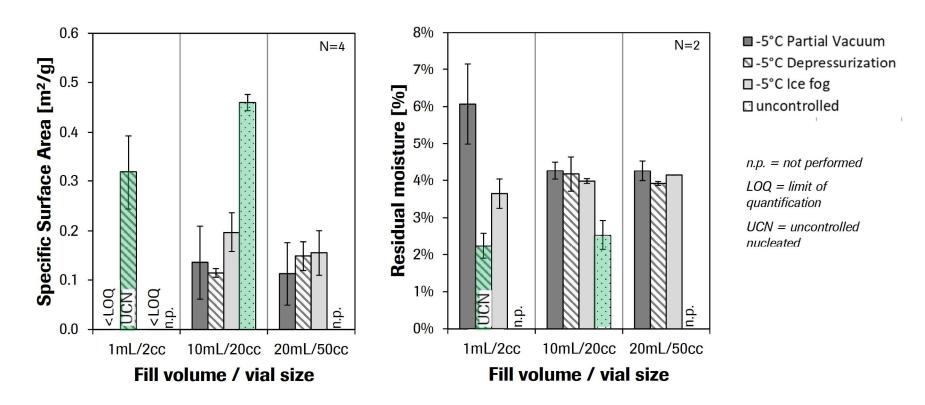
- Depressurization method struggled with 2cc vials
- Partial vacuum method struggled with Formulation 2/3 (high total solids)





- solid state characterization

Formulation 1: 10 mg/mL mAb, nucleation temperature: -5° C



Nucleation at the same temperature resulted in comparable solid state properties



#### **Nucleation at the same temperature**

cake appearance

Formulation 1: 10 mg/mL mAb, nucleation temperature: -5° C (20cc vial)

Partial vacuum Depressurization Ice fog Uncontrolled

| Image: Comparison of the com

- Nucleation at the same temperature resulted in comparable visual cake structure. No denting was observed with controlled nucleation.
- There were no significant changes on (accelerated) stability (SEC/IEC 5/25/40° C 1Y)

### **Nucleation temperatures achieved**



Overview of nucleation temperatures for different formulations.

	Protein conc.	Total solid content	Vial format (cc)		Highest controlled nucleation temperature achieved		
Formulation				Nominal fill (mL)			
#					Depressurization	Partial vacuum	Ice fog
<b>1</b> 10	10 mg/mL mAb	9%	2	1	Failure to nucleate (UCN)	-5	-5
			20	10	-5	-5	-5
			50	20	-5	-5	-5
2	100 mg/mL mAb	18%	2	1	Failure to nucleate (UCN)	-15	n.p.
			20	10	-5	-15	-5
			50	20	-5	-15	n.p.
3	2.5 mg/mL enzyme	11%	6	0.9	-10	-5	n.p.
			20	10	-5	-5	n.p.
			50	20	-10	-15	-10

n.p. = not performed, UCN = uncontrolled nucleated

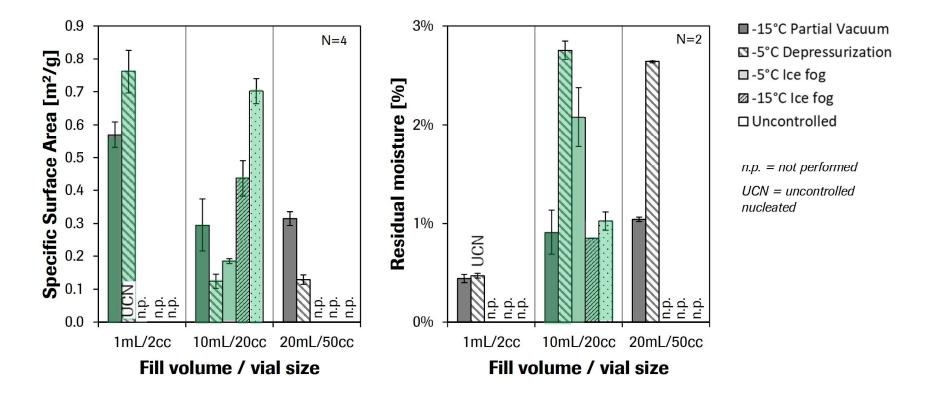
- Depressurization method struggled with 2cc vials
- Partial vacuum method struggled with Formulation 2/3 (high total solids)





- solid state characterization

Formulation 2: 100 mg/mL mAb, nucleation temperature: -5° C and -15° C

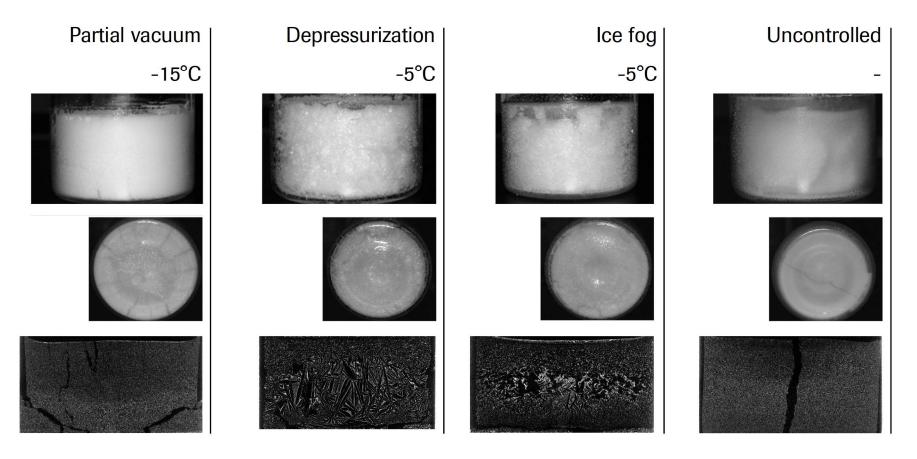


 Nucleation ten degrees apart resulted in large changes to solid state properties



- cake appearance and macroscopic cake structure

Formulation 2: 100 mg/mL mAb, nucleation temperature: -5° C and -15° C

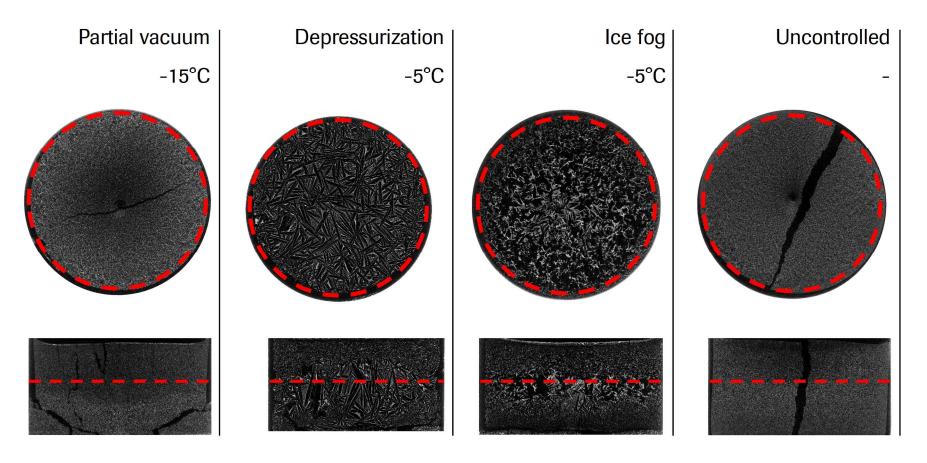


 Nucleation ten degrees apart resulted in large changes in cake structure and macroscopic cake structure



- cake appearance and macroscopic cake structure

Formulation 2: 100 mg/mL mAb, nucleation temperature: -5° C and -15° C

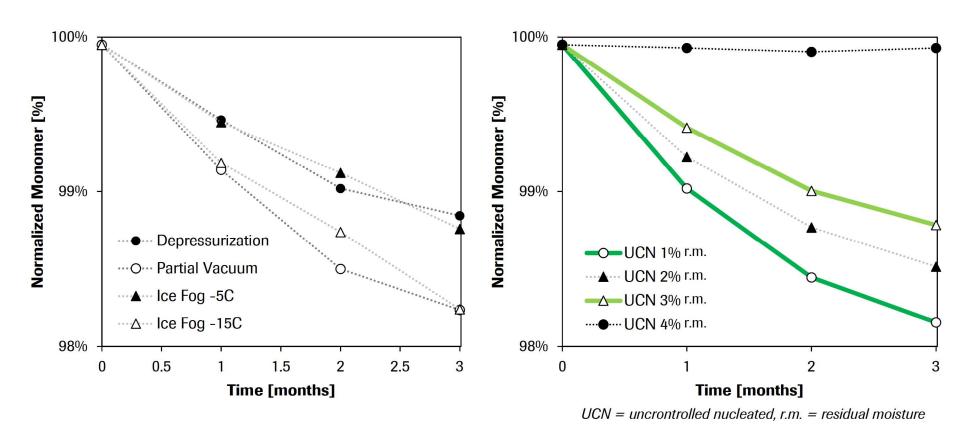


 Nucleation ten degrees apart resulted in large changes in cake structure and macroscopic cake structure



- stress stability (SEC, 40°C)

Formulation 2: 100 mg/mL mAb, nucleation temperature: -5° C and -15° C (20cc vial)



Nucleation ten degrees apart resulted in different stability

### **Nucleation temperatures achieved**



Overview of nucleation temperatures for different formulations.

					Highest controlled nucleation temperatu				
<b>Formulation</b>	Protein conc.	Total solid content	Vial format (cc)	Nominal fill (mL)	achieved				
#					Depressurization	Partial vacuum	Ice fog		
1	10 mg/mL mAb	9%	2	1	Failure to nucleate (UCN)	-5	-5		
			20	10	-5	-5	-5		
			50	20	-5	-5	-5		
2	100 mg/mL mAb	18%	2	1	Failure to nucleate (UCN)	-15	n.p.		
			20	10	-5	-15	-5		
			50	20	-5	-15	n.p.		
3	2.5 mg/mL enzyme	11%	6	0.9	-10	-5	n.p.		
			20	10	-5	-5	n.p.		
			50	20	-10	-15	-10		

n.p. = not performed, UCN = uncontrolled nucleated

- Depressurization method struggled with 2cc vials
- Partial vacuum method struggled with Formulation 2/3 (high total solids)



Roche

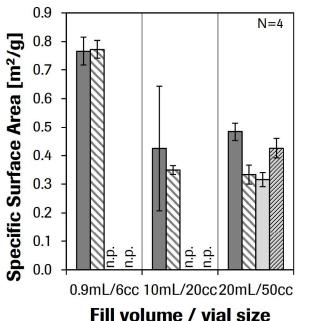
■ Partial Vacuum

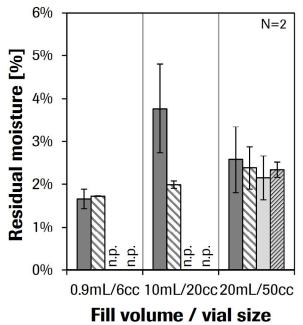
□ Ice fog

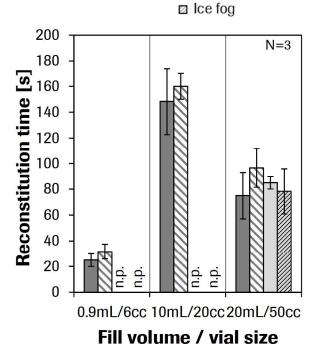
Depressurization

- solid state characterization

Formulation 3: 2.5 mg/mL enzyme







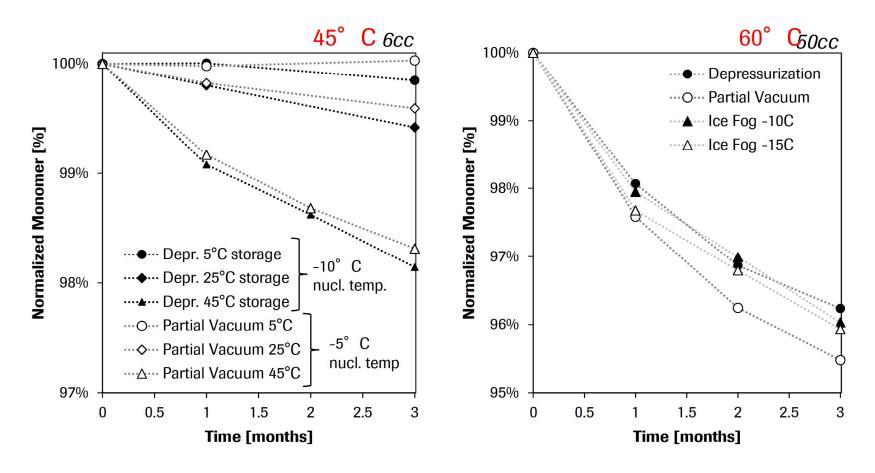
n.p. = not performed

 Nucleation five degrees apart resulted in in general comparable residual moisture and small changes to specific surface area



stress stability (SEC°C)

Formulation 3: 2.5 mg/mL enzyme

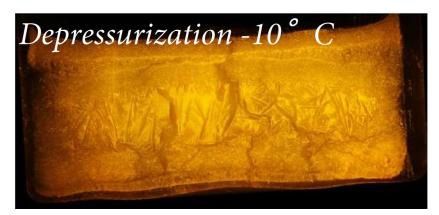


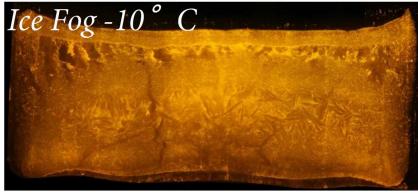
Comparable solid state properties but different stability under stress conditions?



- macroscopic cake structure

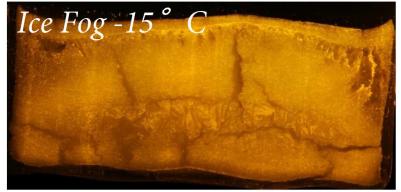
Formulation 3: 2.5 mg/mL enzyme, 50cc

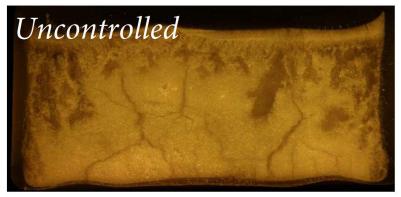




 Nucleation five degrees apart resulted in small changes to macroscopic cake structure







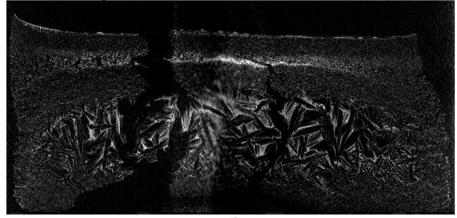


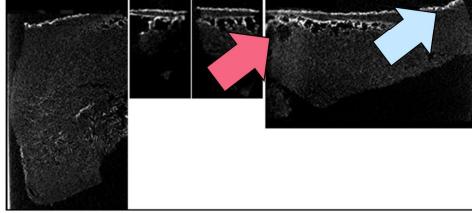
– macroscopic cake structure by  $\mu CT$ 

Formulation 3: 2.5 mg/mL enzyme, 50cc

Depressurization -10° C



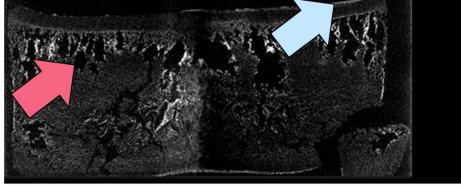




Ice Fog -10° C

Ice Fog -15° C





 Differences in stability potentially due to microcollapse dependent on nucleation technique (enzyme is a surface sensitive molecule)?

#### **Outline**



Background to controlling ice nucleation (CIN)

- Benefits
- Technologies

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Case-study:

Comparison of nucleation techniques

- Solid state
- Stability
- Challenges

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Summary and take-home messages

#### **Summary**





- Robustness testing for formulation and vial configuration revealed
  - Depressurization method struggled with 2cc vials
  - Partial vacuum method struggled with formulation with very high total solid content



 Nucleation at the same temperature resulted in comparable solid state properties like residual moisture and specific surface area, which directly relates to stability behavior dependent on the molecule studied



 Specific example showed that macroscopic structure (top layer) may be different between nucleation techniques, which may impact drying behavior, and is currently further studied





- Each technology has limitations
  - Depending on vial format and formulation you may need to nucleate at lower temperatures to ensure robust nucleation, which triggers formulation and configuration dependent process development
  - If operating conditions result in microcollapse, comparability between material produced with the different CIN technologies is not guaranteed
- Each technologies has different installation and operation requirements like availability, location and size of ports or availability of liquid nitrogen