

Modeling of lyophilization processes

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Agenda

- Background
- Modeling of lyophilization
- Model validation
- Summary





Background

- Gold standard of drying processes
- 60% of biologics would not be available without lyophilization
- Process development still connected to high experimental workload
- Mathematical modeling deepens process
 understanding and accelerates process
 development





Background

- What is Modeling?
 - Creating a simplified image of reality
 - Examples:
 - ➢Art and literature
 - ≻Engineering
- What is simulation?

"Simulation is the reproduction (...of the behaviour..) of a system with its dynamic processes in a model that can be experimented with in order to obtain knowledge that can be transferred to reality" VDI 3633

 Modeling and simulation shift a problem-solving process from reality to an abstracted copy











Background

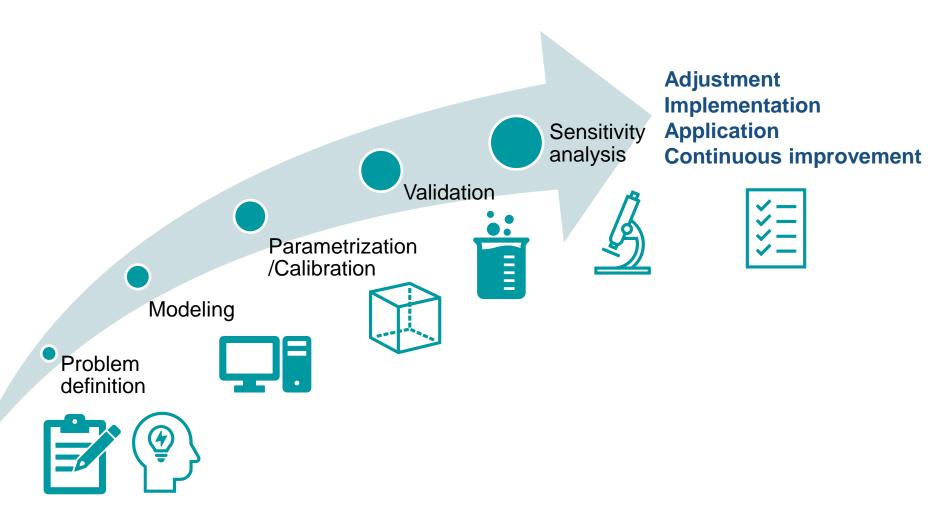
Why modeling and simulation?

- Knowledge can be gained about systems that cannot be experimented with in reality or only with considerably greater effort
- Simulations can be repeated at will
- Simulated models are fully observable
- The time and cost of projects can be significantly reduced

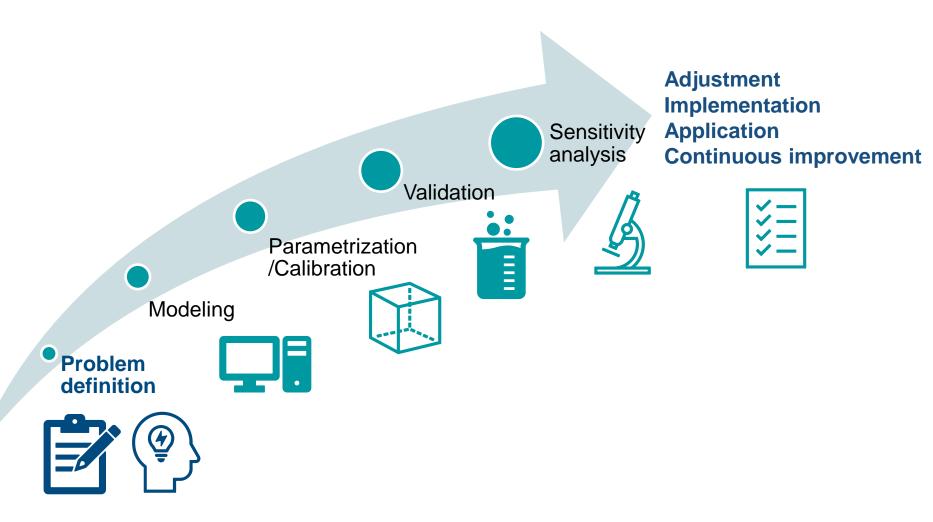
Advantages

Alternative to experiments Improved system understanding Capturing system complexity Simplification of real world Decision support Strategy determination Disadvantages Unrealistic Construction effort, limited resources Credibility Lack of transparency



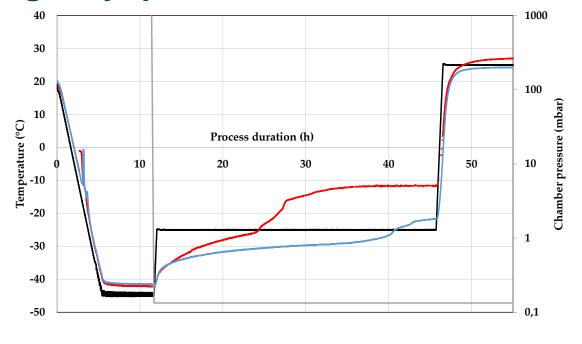








Modeling of lyophilization – Problem definition

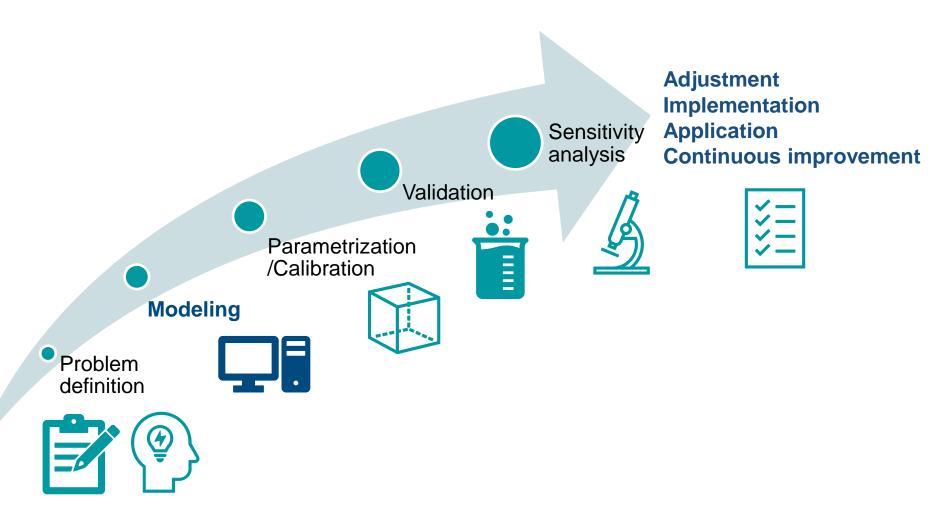


- Primary drying usually longest step
- High optimization potential

Modeling of primary drying phase to determine

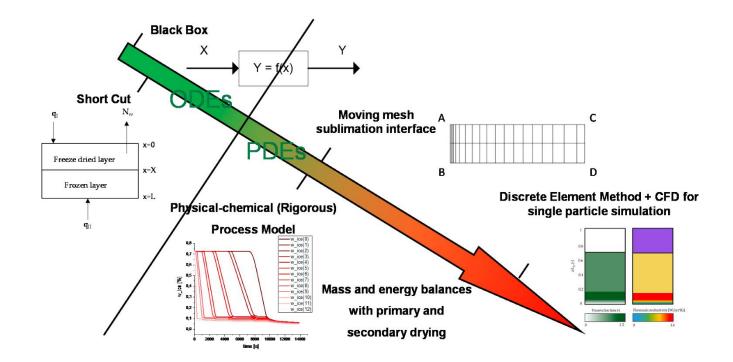
- product temperature
- primary drying endpoint
- Description of process dynamics necessary







 Different models available that describe the couple heat and mass transfer in varying degrees of detail



[Klepzig et al. 2020, Processes 2020; 8(10), 1325]

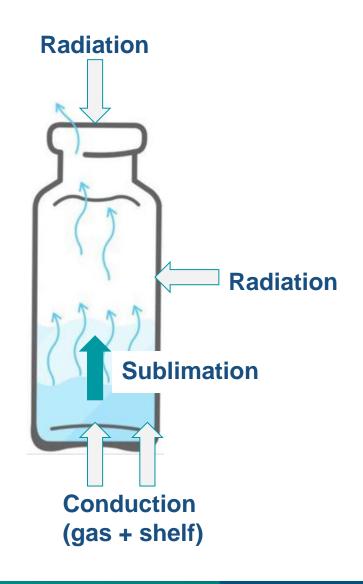


- Heat transfer
- Description of whole heat transfer mechanism through one overall vial heat transfer coefficient

$$K_{v} = K_{c} + K_{r} + K_{g}$$
$$\frac{dQ}{dt} = A_{v} \cdot K_{v} \cdot (T_{shelf} - T_{p})$$

- Mass transfer
- Description of all resistances against vapor flow in one coefficient

$$\frac{dm}{dt} = A_p \cdot \frac{p_i - p_c}{R_p}$$





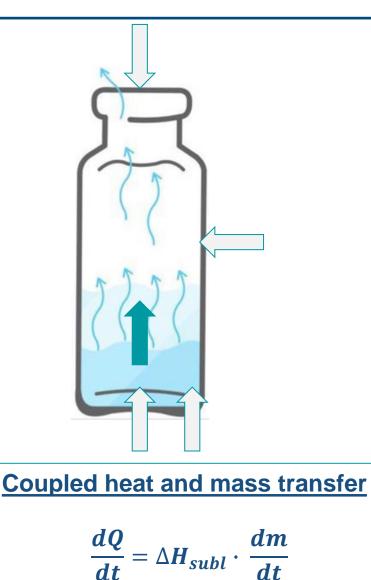
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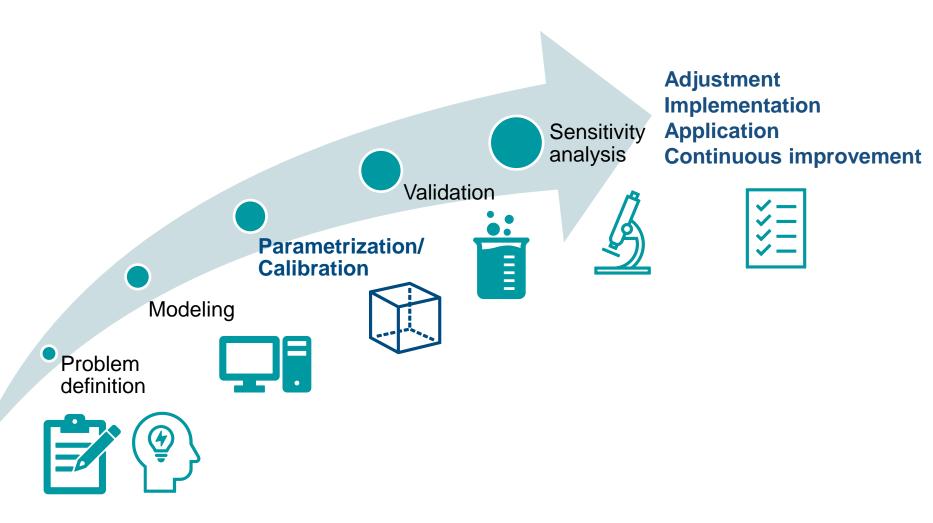
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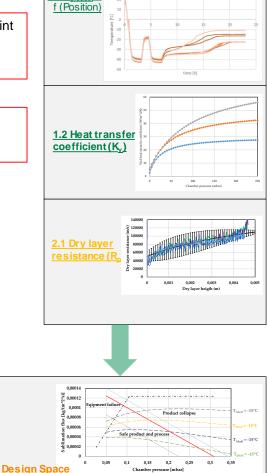


1.1 T_{product} =

Modeling of lyophilization

Heat transfer $\frac{dQ}{dt} = A_v \cdot K_v \cdot (T_{shelf} - T_p)$ Heat transfer to sublimation interface $\left(\frac{1}{K_v} + \frac{L_{frozen}}{k_{frozen}}\right)^{-1} (T_{shelf} - T_i) = K_v \cdot (T_{shelf} - T_p)$ Mass transfer $\frac{dm}{dt} = A_p \cdot \frac{p_i - p_c}{R_p}$ Coupled heat and $\frac{dQ}{dt} = \Delta H_{subl} \frac{dm}{dt}$

Product Temperature constraint $T_{product} < T_{Collapse}$ Equipment constraint $J_{subl} < J_{Max}$



Equipment characterization

- > 1.1 Shelf temperature distribution (T_{Shelf})
 - Determination of critical vials
- 1.2 Maximum allowed sublimation flux J_{Max}
 - Ice slab testing
- 1.3 Vial heat transfer coefficient K_v

• $K_{v} = \frac{\Delta m \cdot \Delta h_{subl} / \Delta t}{A_{vial} \cdot (T_{S,PD} - T_{product})}$

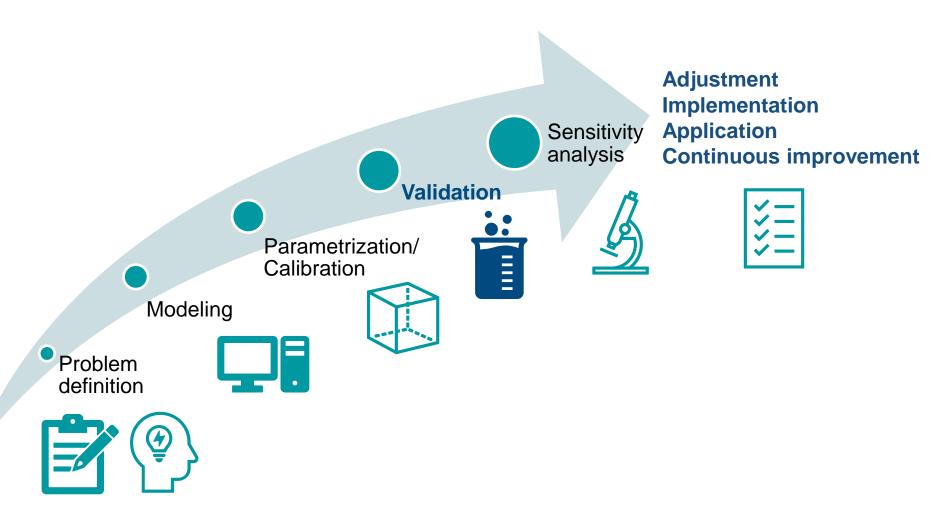
- Gravimetric determination
- T_{product} determination with WTM

Formulation characterization

- 2.1 Collapse temperature T_{Collapse}
 - DSC, LT-FDM, Literature
- > 2.2 Dry layer resistance
 - Experiment with product solution
 - $\mathbf{R}_p = \frac{A \cdot (p_{ice} p_C)}{\dot{m}}$
 - Determination with **MTM** measurement and fitting to pressure rise data

T_p<T_crit __T_crit __T_p>T_cri





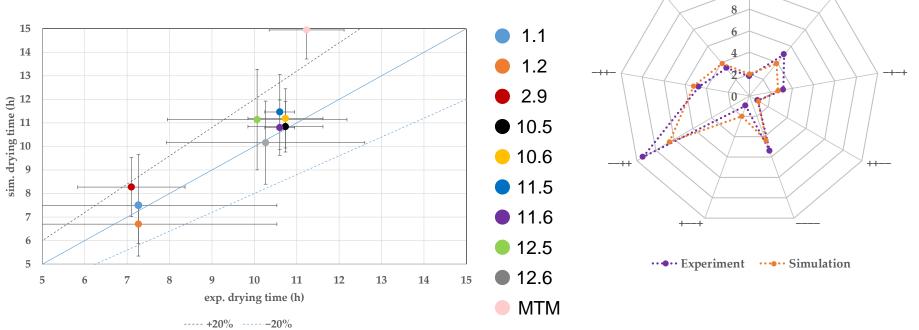


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СР

Modeling of lyophilization – Validation

- Centerpoint (experiment repeated three times)
 - Simulation error smaller than experimental
- Drying heterogenity detectable in accordance to experiments

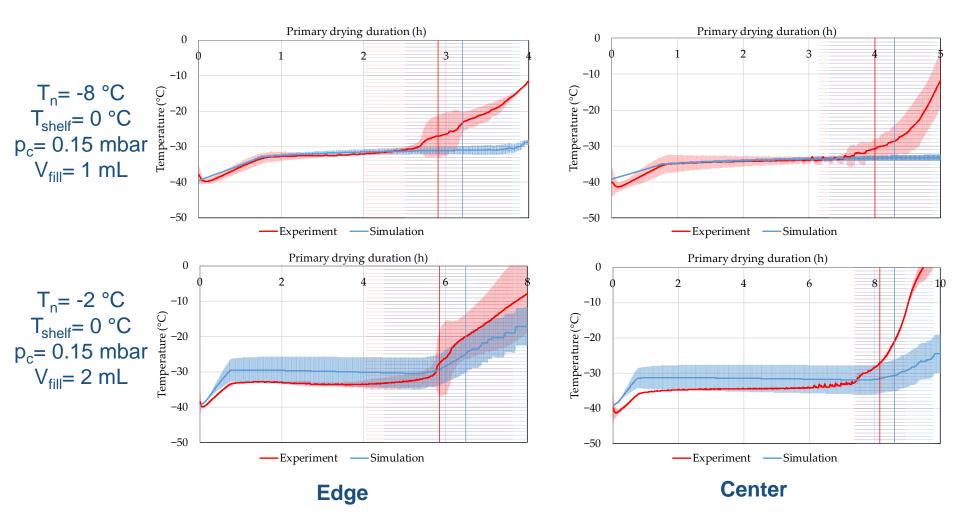


[Juckers et al. 2022, Pharmaceutics 2022; 14(4),809]

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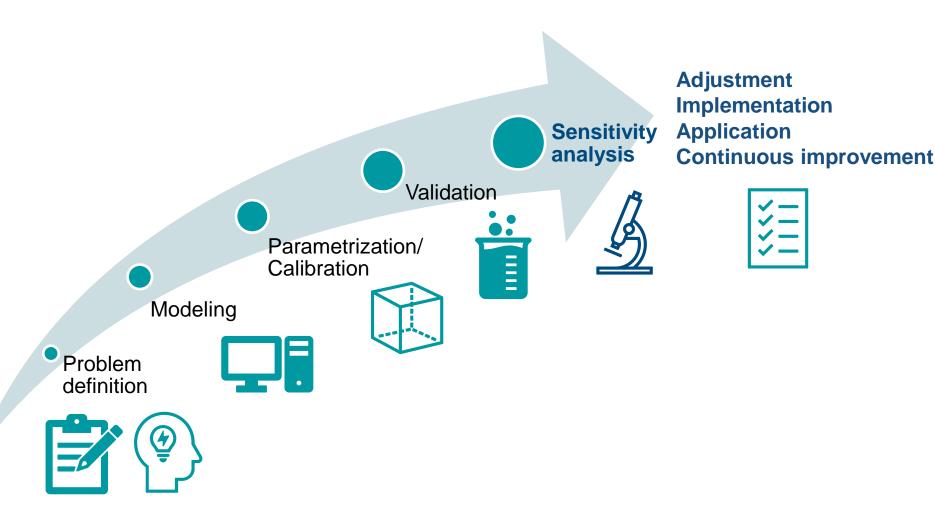


Modeling of lyophilization – Validation



[Juckers et al. 2023, Processes 2023; 11(5):1404]

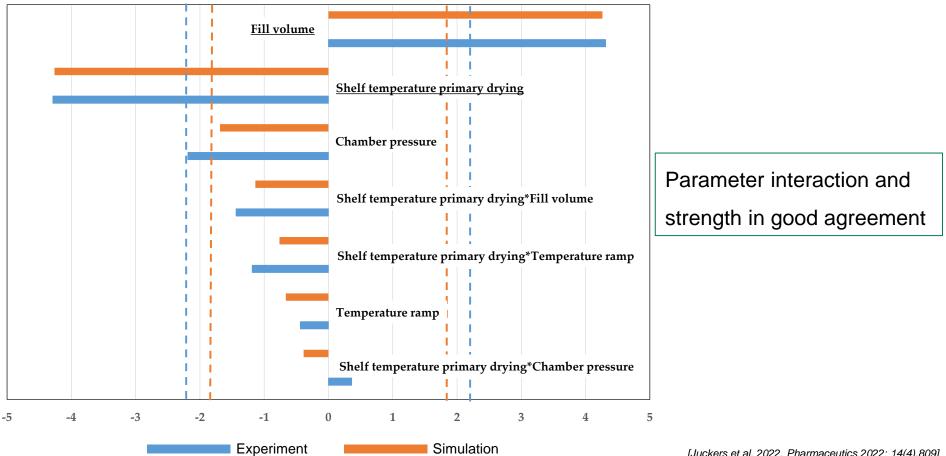






Model validation – Statistical evaluation

Statistical evaluation endpoint

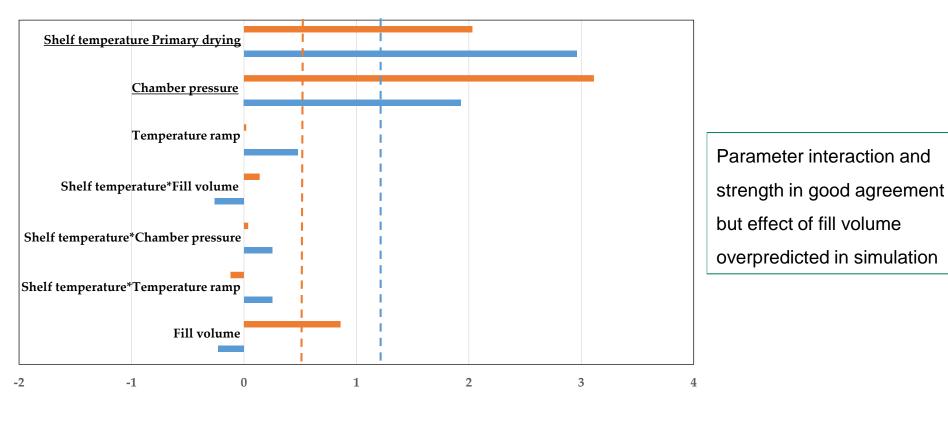




Model validation – Statistical evaluation

Statistical evaluation product temperature

Experiment



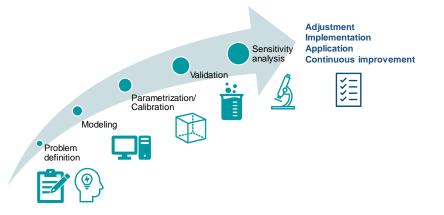
Simulation

[Juckers et al. 2022, Pharmaceutics 2022; 14(4),809]



Summary

- Development of process model for distinct problem definition
- Establishment of model parameter determination concept
 - Parameter show expected physical behaviour
- Endpoint determination in good agreement with experiments
- **Temperature determination** in good agreement with experiments
- Model shows similar sensitivites as experiment
- Model validated
 - Process development possible
 - Process optimization possible





Thank you for your attention!

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