

Short Script: Theory 3 & Practical Work 1 - 3

Dr. Julian Lenger

*Scientific Head in Drug Product
Development at Bayer AG*

julianh.lenger@gmail.com

PDA EU

Freeze – Drying in Practice

12 – 16 June 2023

Martin Christ

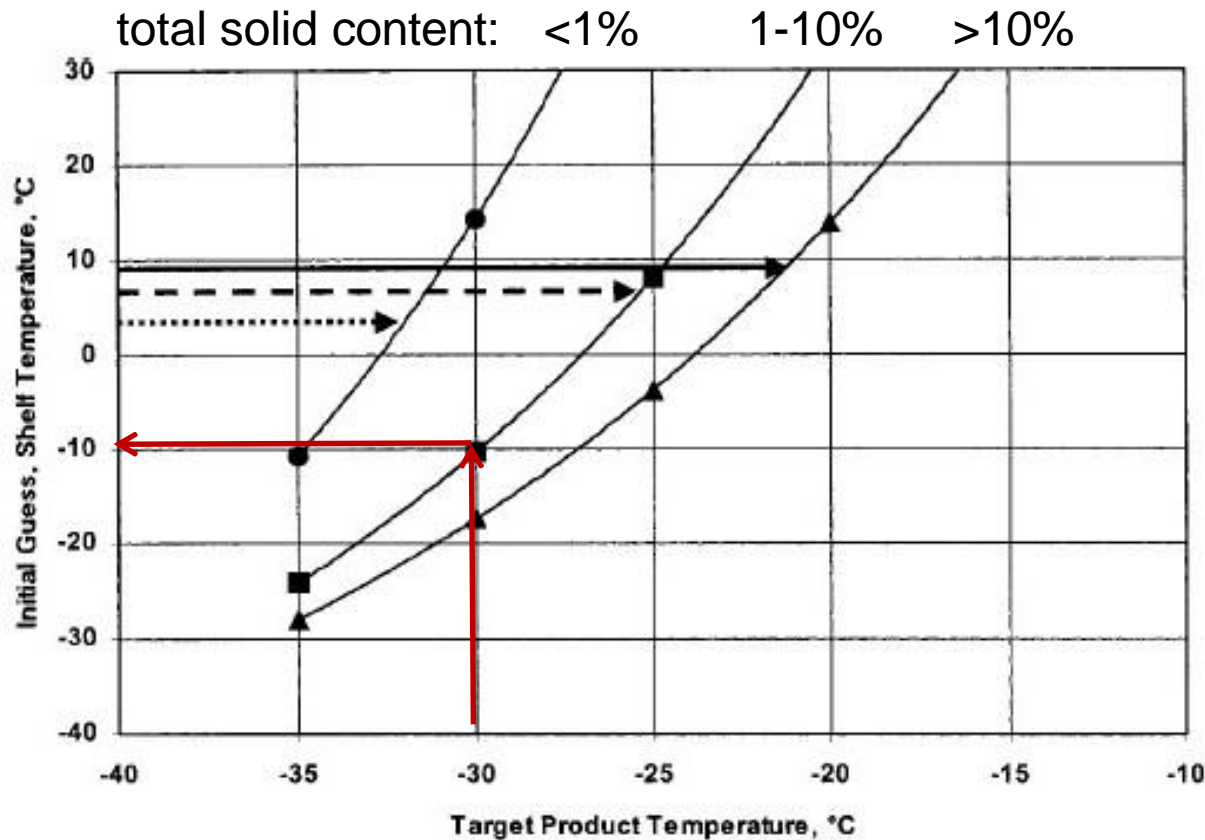
Osterode am Harz, Germany

Adapted from slides originally created by and with courtesy of PD Dr. Andrea Allmendinger



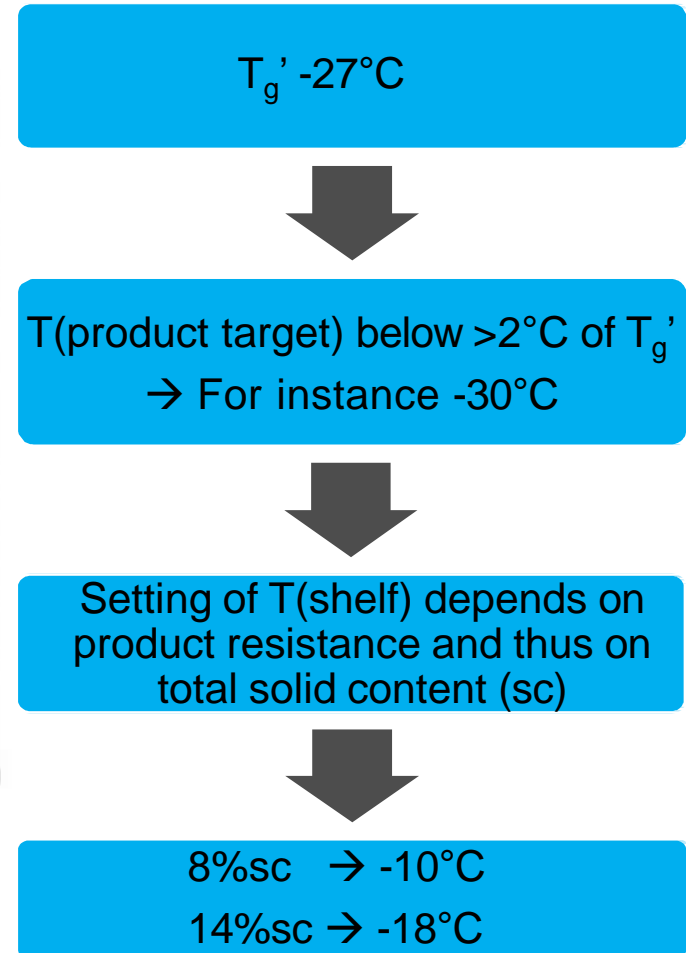


Shelf



The total solid content defines the product resistance.

Initial shelf temperature estimation:

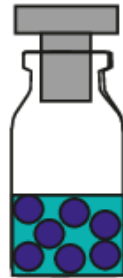




Chamber

Chamber pressure $>$ Vapor pressure

500 mTorr



$T_s = -30^\circ\text{C}$

Chamber pressure $<$ Vapor pressure

100 mTorr



$T_s = -30^\circ\text{C}$

- Vapor pressure of ice at $-30^\circ\text{C} \rightarrow 380 \mu\text{bar} = 290 \text{ mTorr}$
- **Rule of thumb** for chamber pressure setpoint: 20-30% of vapor pressure at target product temperature
For target $T_p = -30^\circ\text{C} \rightarrow 26\% * 380 \mu\text{bar} = \sim 100 \text{ mbar} = 75 \text{ mTorr}$
- **Alternative:** $P_c = 0.29 \cdot 10^{(0.019 \cdot T_p)}$ For instance: $P_c (\text{Torr}) = 0.29 \cdot 10^{(0.019 \cdot (-30))}$
 $P_c = 0.078 \text{ Torr} = 78 \text{ mTorr}$



Vapor Pressure of Ice

In contact with its own vapor

Temp °C	Vapor Pressure			Temp °C	Vapor Pressure		
	Pa	µmHg	µbar		Pa	µmHg	µbar
0	611.1	4584.4	6111	-42	10.22	76.6	102
-2	517.7	3883.6	5177	-44	8.10	60.8	81
-4	437.4	3281.6	4374	-46	6.39	48.0	64
-6	368.7	2765.9	3687	-48	5.03	37.7	50
-8	309.9	2325.1	3099	-50	3.94	29.5	39
-10	259.9	1949.4	2599	-52	3.07	23.0	31
-12	217.3	1630.0	2173	-54	2.38	17.9	24
-14	181.2	1359.1	1812	-56	1.84	13.8	18
-16	150.6	1130.1	1506	-58	1.41	10.6	14
-18	124.9	936.9	1249	-60	1.08	8.1	11
-20	103.2	774.4	1032	-62	0.82	6.2	8.2
-22	85.07	638.2	851	-64	0.62	4.7	6.2
-24	69.88	524.3	699	-66	0.47	3.5	4.7
-26	57.23	429.3	572	-68	0.35	2.6	3.5
-28	46.71	350.4	467	-70	0.26	2.0	2.6
-30	38.00	285.1	380	-72	0.19	1.5	1.9
-32	30.81	231.1	308	-74	0.14	1.1	1.4
-34	24.89	186.7	249	-76	0.10	0.8	1.0
-36	20.03	150.3	200	-78	0.08	0.6	0.8
-38	16.07	120.5	161	-80	0.05	0.4	0.5
-40	12.84	96.3	128	-82	0.04	0.3	0.4

1 mbar = 750.1 microns

1 micron = 0.1333 Pa

1 Pa = 7.5006 microns

1 mbar = 100 Pa

1 micron = 0.0013 mbar

1 Pa = 0.01 mbar

mbar (cgs units) = millibar (10 E3 dyns/cm sq)

microns = micrometers of mercury

Pa (SI units) = Pascals (N/m²)

micron = µmHg = mTorr



Lyophilization Program

**working sheet
Conservative**

Regulation of vacuum: Pirani MKS

Product assumptions: $T_g' = -32\text{ }^\circ\text{C}$;
drying safely **below** T_g' ; **8%** solute conc.
Target $T_p = -34\text{ }^\circ\text{C}$

Process step	Manual mode: Loading (Pre-cooling)	Freezing	Freezing	Freezing	Freezing	1° drying	1° drying	1° drying	2° drying	2° drying	Manual mode: stooper ing
Time (hh:mm)		0:15	01:00	0:45						06:00	
Shelf temp. (°C)	20	5									
Vacuum (mbar)	off	off	off	off	off						750
Safety pressure (mbar)	off	off	off	off	off	0.26	0.26	0.26	0.26	0.26	
ΔT shelf (°C)		off	off	off	off	off	off	off	off	off	
ΔT product (°C)		off	off	off	off	off	off		off	off	
LyoControl Rx (%)		off	off	off	off	off	off	off	off	off	
camera interval (min)		15	60	1	5	10	10	10	10	60	



Lyophilization Program

**working sheet
Regular**

Regulation of vacuum: Pirani MKS

Product assumptions: $T_g' = -32^{\circ}\text{C}$;
drying around T_g' ; 8% solute conc.
Target $T_p = -32^{\circ}\text{C}$

Process step	Manual mode: Loading (Pre-cooling)	Freezing	Freezing	Freezing	Freezing	1° drying	1° drying	1° drying	2° drying	2° drying	Manual mode: stooper ing
Time (hh:mm)		0:15	01:00	0:45						06:00	
Shelf temp. (°C)	20	5									
Vacuum (mbar)	off	off	off	off	off						750
Safety pressure (mbar)	off	off	off	off	off	0.26	0.26	0.26	0.26	0.26	
ΔT shelf (°C)		off	off	off	off	off	off	off	off	off	
ΔT product (°C)		off	off	off	off	off	off		off	off	
LyoControl Rx (%)		off	off	off	off	off	off	off	off	off	
camera interval (min)		15	60	1	5	10	10	10	10	60	



Lyophilization Program

working sheet
Aggressive

Regulation of vacuum: Pirani MKS

Product assumptions: $T_g' = -27^\circ\text{C}$;
drying **above** T_g' ; **8%** solute conc.
Target $T_p = -25^\circ\text{C}$ or -23°C

Process step	Manual mode: Loading (Pre-cooling)	Freezing	Freezing	Freezing	Freezing	1° drying	1° drying	1° drying	2° drying	2° drying	Manual mode: stooper ing
Time (hh:mm)		0:15	01:00	0:45						06:00	
Shelf temp. (°C)	20	5									
Vacuum (mbar)	off	off	off	off	off						750
Safety pressure (mbar)	off	off	off	off	off	0.26	0.26	0.26	0.26	0.26	
ΔT shelf (°C)		off	off	off	off	off	off	off	off	off	
ΔT product (°C)		off	off	off	off	off	off		off	off	
LyoControl Rx (%)		off	off	off	off	off	off	off	off	off	
camera interval (min)		15	60	1	5	10	10	10	10	60	



TO DO: Preparation

1. Compounding of formulations
 - Calculation of composition (seminar room)
 - Compounding (lab)
2. Filling
3. Stoppering
4. Freezing experiment with distilled water under vacuum to develop a general understanding of the critical temperature



Preparation

Materials:

- active ingredients and excipients (BSA, Sucrose, Mannitol, His, HisHCl-H₂O, PS20)
- water for injection
- Schott bottles and beakers; measuring cylinder
- calculator
- scale, magnetic stirrer, spatula
- pH-meter
- pipettes

- 20 mL vials
- lyo stoppers

- thermo couples/ product sensors (2. day)



Preparation

Composition of formulations

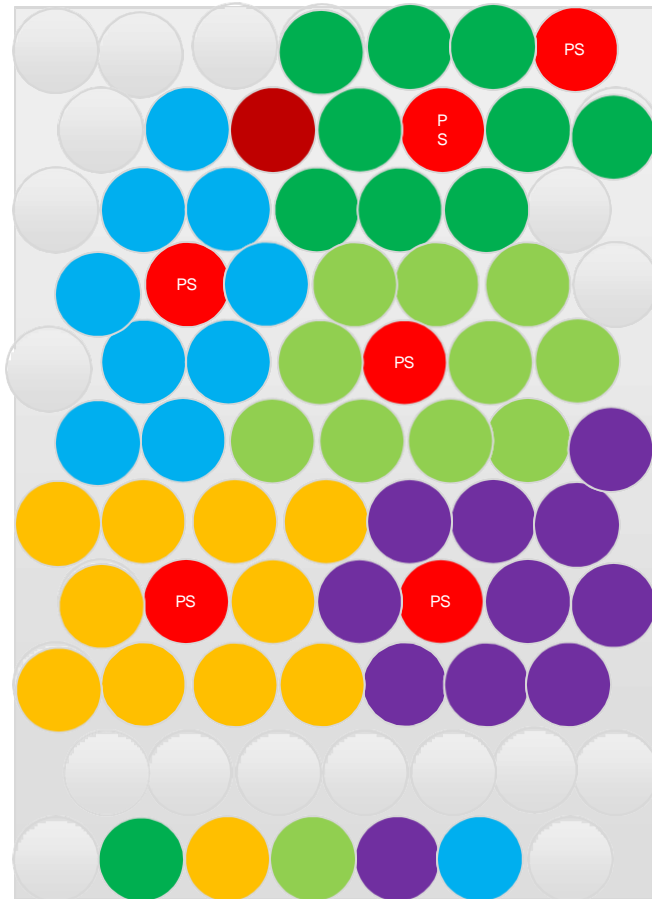
#	Formulation	BSA	Excipient	Solid content (excipients)	Buffer system	Surfactant	T_g' / T_{eu}	Fill volume
1	Formulation 1	25 mg/mL	240 mM Sucrose	~80 mg/mL	20 mM HisHCl pH 6.0	0.02% (w/v) Polysorbat 20	~ -27	10 mL
2	Formulation 2/3	-	240 mM Sucrose	~80 mg/mL			~ -32	10 mL
3							5 mL	
4	Formulation 4	-	120 mM Sucrose	~40 mg/mL			~ -32	10 mL
5	Formulation 5	-	220 mM Mannitol	~40 mg/mL			~-1	10 mL





Preparation - Loading

Proposal:



- **3** Lyophilizers / 3 groups
- One shelf (**77 vials**) will be fully loaded per group and lyophilizer
- Prepare your own loading scheme with different formulations including PAT sensors

- 1
- 2
- 3
- 4
- 5

- Complete closed
- PS Product sensor
- Empty vial



Preparation

1. Calculate the volume needed per formulation depending on the loading scheme. Account for at least 20% overage.
2. Calculate the amount of excipients.
3. Calculate the amount of buffer needed.

As we are 3 groups – please consolidate and discuss who is preparing what and how much!



Preparation

working sheet

Composition of formulations:

Formulation #	Number of vials	Fill volume	Total volume needed	Total volume prepared* (L)	BSA concentration (mg/mL)	BSA (g)	Excipient concentration (mM)	Excipient concentration (g/L)	Excipient (mg)	Tensid + buffer system
1	_____	10 mL	_____	_____	25 mg/mL	_____	240 mM Sucrose	_____	_____	20 mM HisHCl pH 6.0: + 0.02% (w/v) PS20
2	_____	10 mL	_____	_____	-	-	240 mM Sucrose	_____	_____	
3	_____	5 mL	_____	_____	-	-		_____	_____	
4	_____	10 mL	_____	_____	-	-	120 mM Sucrose	_____	_____	
5	_____	10 mL	_____	_____	-	-	220 mM Mannitol	_____	_____	
Total										_____ _____ _____

* Include 10% loss

Molar Mass:

Sucrose 342.3 g/mol

Mannitol 182.2 g/mol

Buffer receipt 1L:

- 2.196 g of His-HCl Monohydrat

- 1.477 g of Histidin, freie Base

- Ad 1 L with water



Preparation

1. Prepare the buffer and add the surfactant.
2. Compound the formulations by using the prepared buffer system
3. Fill the formulations into the glass vials and stopper them completely
4. Position the stoppers to allow for sublimation (semi-stoppered position)
5. Position the thermo couples
6. Load the lyophilizer
7. Program your recipe (Theory 3) and install/connect all PAT tools that you would like to use
8. Start the program and see the magic happen 😊