



CHALLENGES OF APPLYING A QbD APPROACH TO BIOPHARMACEUTICAL FREEZE DRYING

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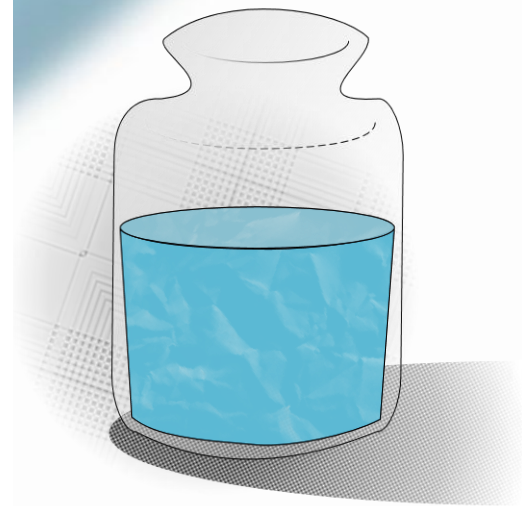
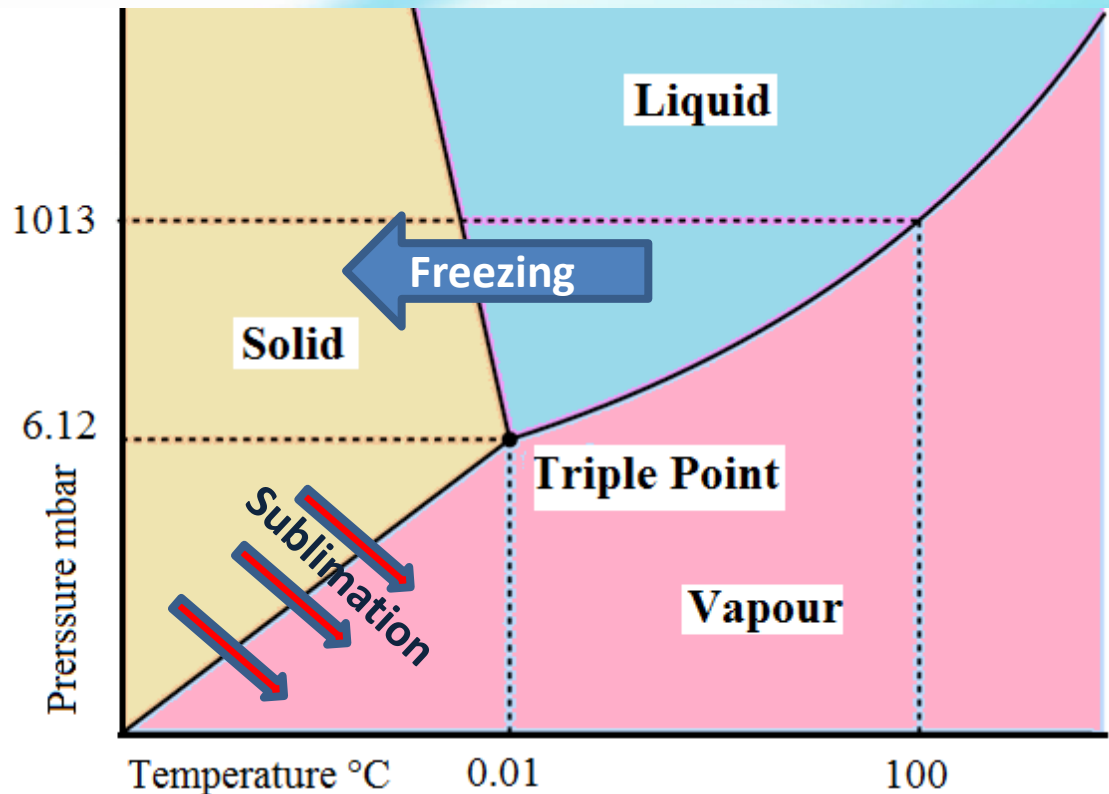
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Challenges of Applying A QbD Approach to Biopharmaceutical Freeze Drying

- What is Freeze Drying & Why is QbD Relevant?
- The QbD Family: CQA, QTPP, CPPs for Freeze Drying
- Risk mitigation
- Constructing the Space – Theory and Practice
- Assembling the Train
- Overview

What is Freeze Drying?

- Freeze-Drying (*Lyophilization*) is the removal of solvent (usually water) from the frozen state under reduced pressure (sublimation)



Why is QbD Relevant to Freeze Drying?

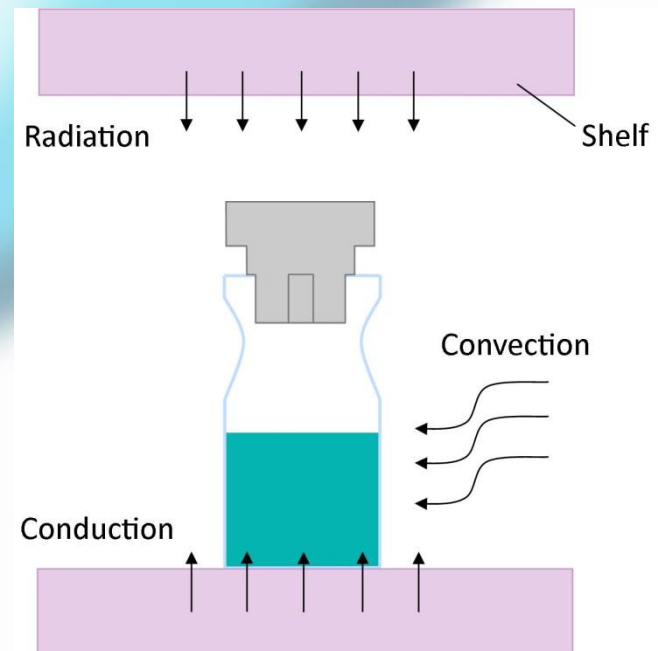
- Good Practice: *[ICH guidelines – Q8, Q9, Q10...]*
- Regulation – FDA / MHRA Product Registration
 - Empirically derived cycles no longer good enough
 - Mandatory robustness – How close are you to the edge?
 - Pre-empt the policeman!
- Production Benefit:
 - Know strength of cycle
 - Balance robustness with efficiency
- Economic Benefit: Relate your box to production economics
- Customer Benefit: Integrate your QbD with customer QbD

The QbD Family for Freeze Drying

CQAs	QTPPs	Issues
Appearance	<ul style="list-style-type: none"> Type of Cake / Uniformity Shrinkage / Cohesiveness 	
Residual Moisture	<ul style="list-style-type: none"> % moisture by Karl Fisher 	Strength & duration of drying
Reconstitution Speed	<ul style="list-style-type: none"> Porosity Pre connectivity Crusting Crystallinity / Amorphous 	Primary drying, type of structure Viscosity, freezing rate, thermal profile Drying time, watability, containment Choice of excipient
Preservation of Activity	<ul style="list-style-type: none"> Customer assay & toleranace 	Formulation (protectant compatibility?) Freezing (pH change / concentration damage?) Drying (denaturing esp. in secondary drying)
Dried Product Stability	<ul style="list-style-type: none"> Stability length Storage conditions Sales stock cycles 	Excipient choice Glass transition testing
Mechanical Properties	<ul style="list-style-type: none"> How will product be transported / used 	Stress / strain resistance Intermediate or final
Sterility	<ul style="list-style-type: none"> Product application 	Production conditions Component controls

The QbD Family for Freeze Drying

- Product temperature should be maintained below formulation critical temp during sublimation.
- Freeze drying has abnormally low CPP numbers
- Product temperature cannot be controlled but is influenced by
 - Shelf temperature
 - Chamber pressure
 - Condenser temperature (LN2 only)
- Influence level increased by proxy CPPs
 - Vial size & proportions
 - Fill depth
 - Fine tuning formulation esp. concentration

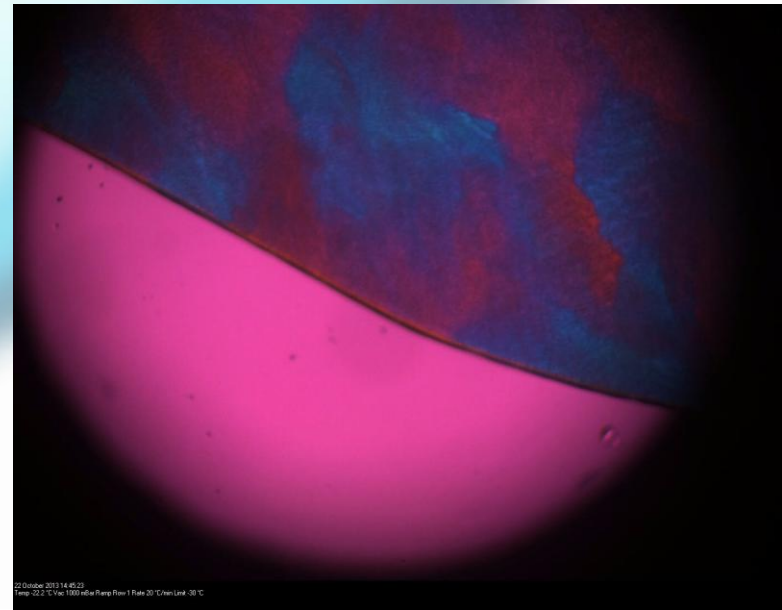


Risk Mitigation

- Understand your freeze dryer:
 - Read manufacturing spec!
 - Ice slab test / choked flows
 - IQ / OQ – is your machine qualified?
 - Shelf mapping
- Assess robustness
- Understand product critical temps before drying
 - Freeze drying microscopy
 - Differential thermal analysis / impedance
- Understand risk transfer & change of risk types during process

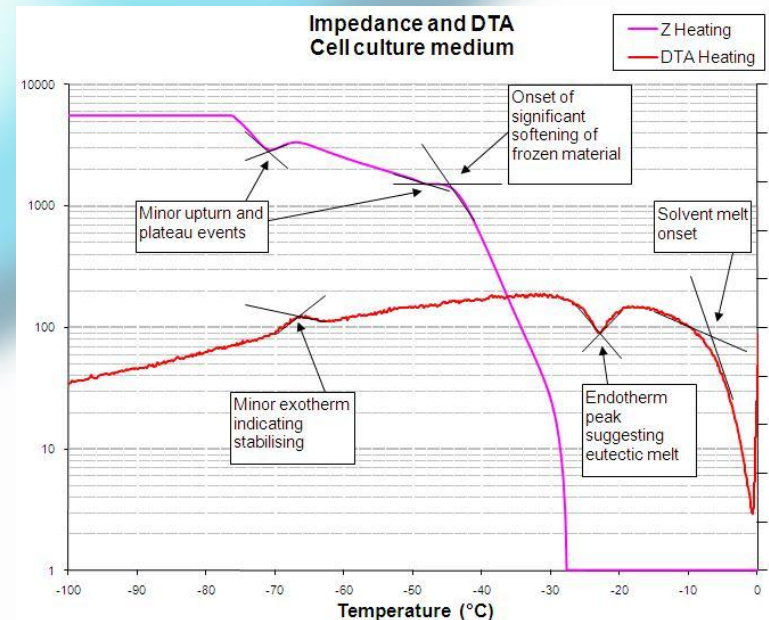
Risk Mitigation: Critical Temperatures

- Freeze drying microscopy:
 - define eutectic melt temperature
 - collapse temperature

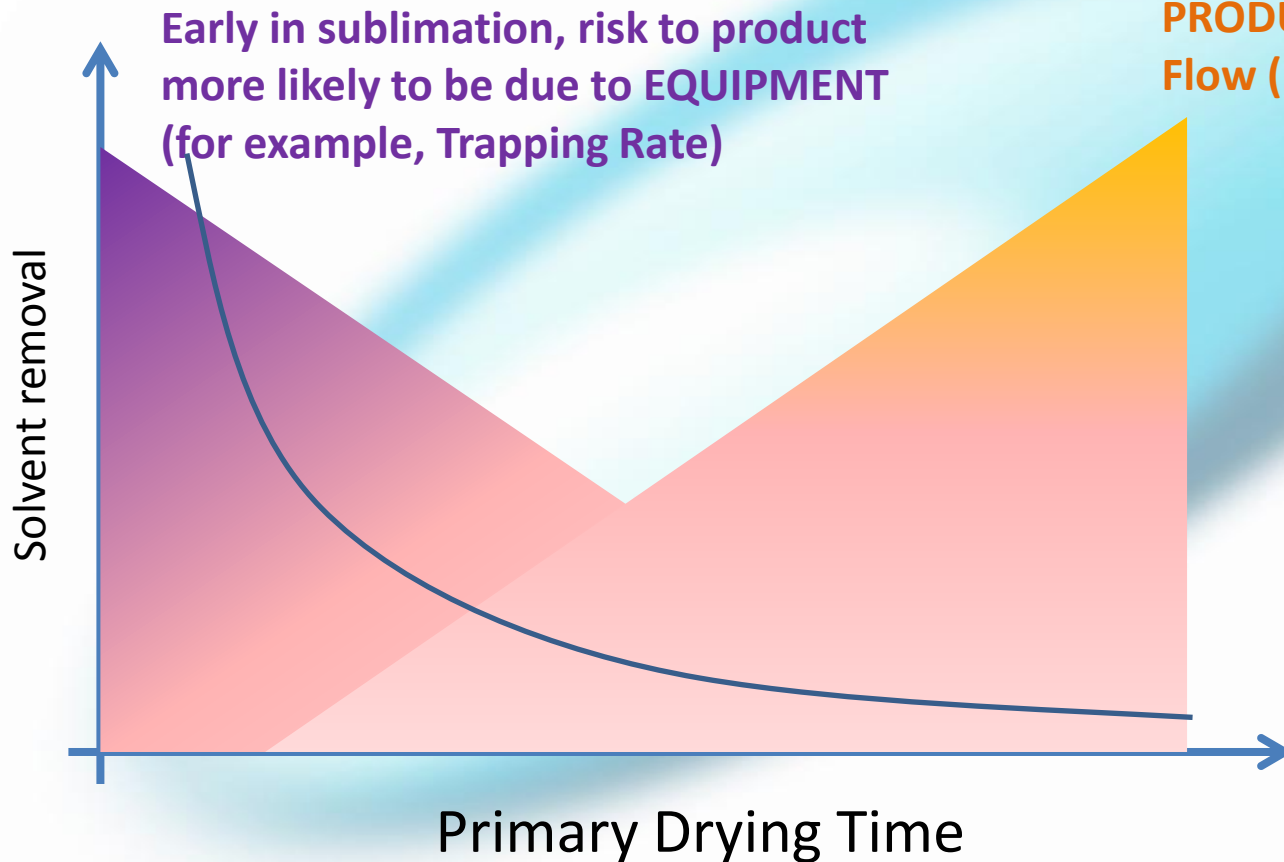


Risk Mitigation: Critical Temperatures

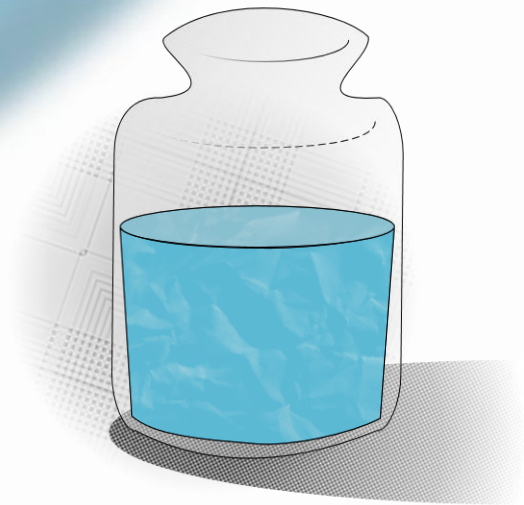
- DTA: Allows determination of significant endothermic / exothermic events, e.g crystallisation, eutectic melt, glass transition
- Impedance: Detects changes in molecular mobility that thermal techniques may not pick up. This allows determination of events such as glass transition in more complex amorphous products



Risk Mitigation: *Understanding Risk Change*



Later in sublimation, risk to product more likely to be due to **PRODUCT** resistance to Vapour Flow (increasing dry layer)

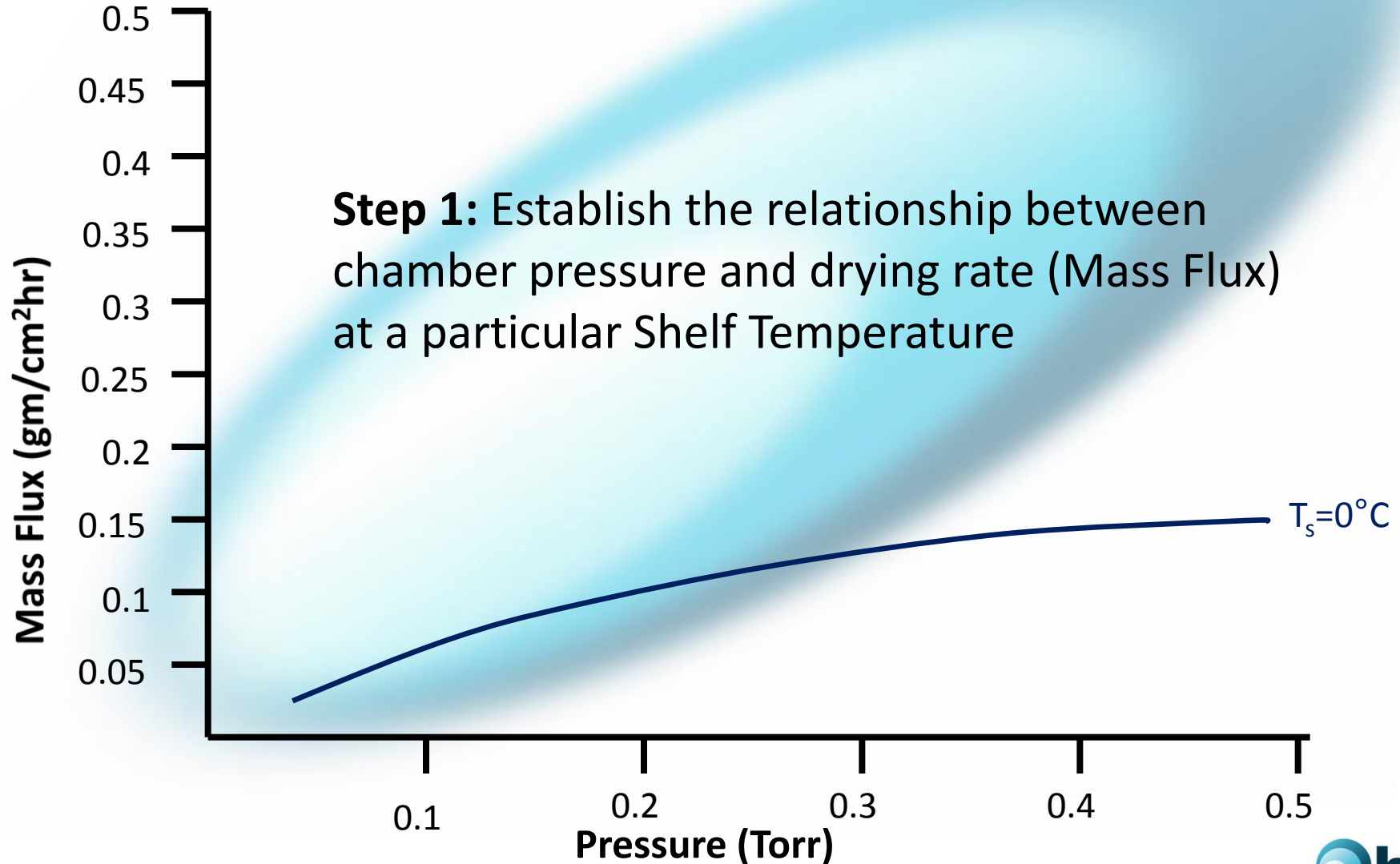


Building Design Space: Creation of “The Box”

<p>Box Proportions</p>	<p>Thermal Characteristics of Product</p> <p>Machine specification</p> <p>Economic performance / process cost</p>	<p>Critical Temps</p> <p>Trapping rate</p> <p>Minimum shelf temp</p> <p>Processing limits</p> <p>Degree of control</p> <p>Ability to monitor</p>
<p>Box Size</p>	<p>Relate design space to product brief tolerances</p> <p>Change in risk type during process</p> <p>Customer appetite for risk – compromise between efficiency & safety</p> <p>What degree of robustness is required?</p> <p>Regulation</p> <p>Usage pattern</p> <p>Shelf Life</p>	<p>Defined by agreement of Process Brief</p>
<p>Conclusion:</p>	<p>Prove box edges by empirical work</p>	<p>High Pressure / Low Temp</p> <p>Low Pressure / Low Temp</p> <p>High Pressure / High Temp</p> <p>Low Pressure / High Temp</p>

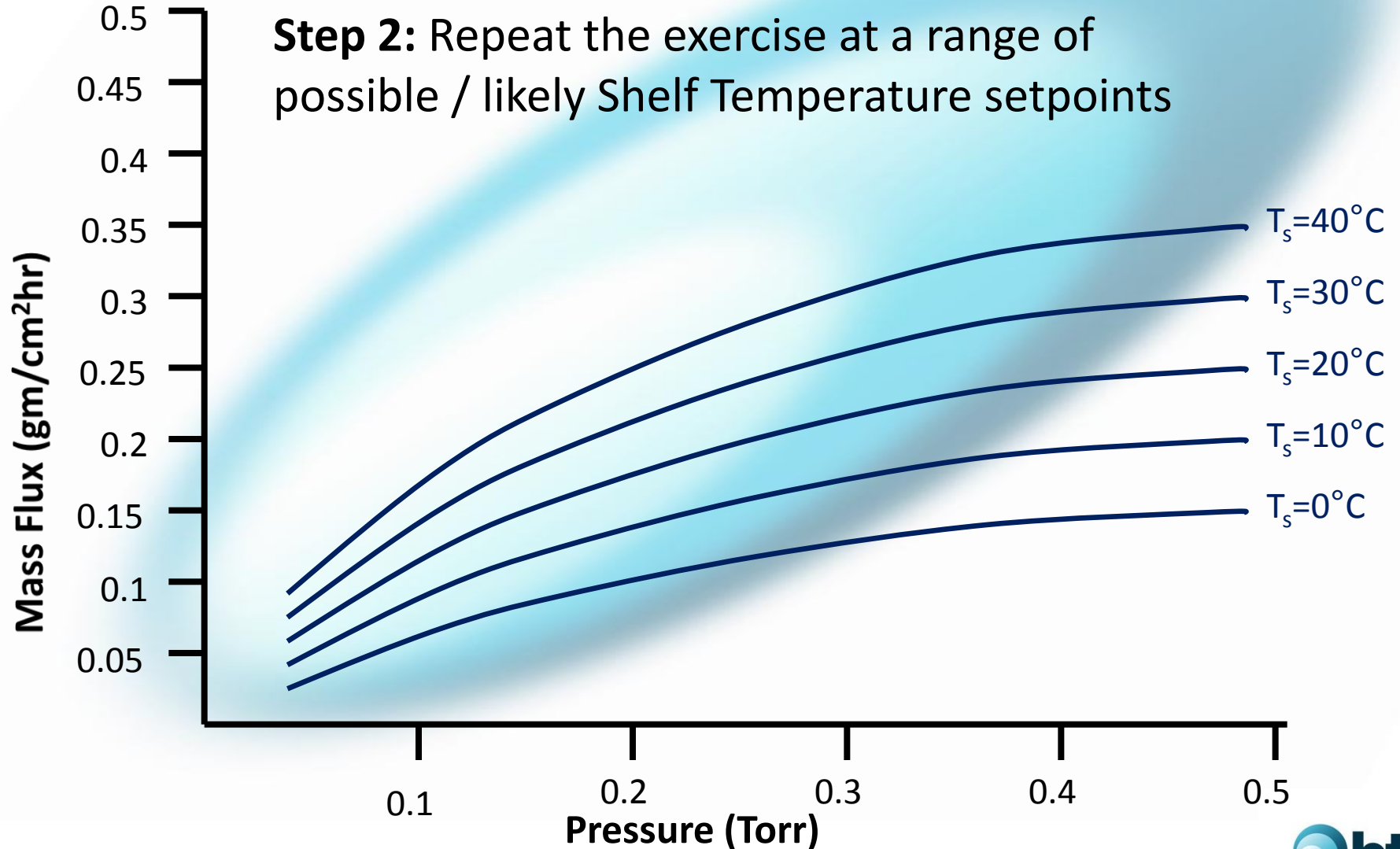
Building a Design Space

Step 1: Establish the relationship between chamber pressure and drying rate (Mass Flux) at a particular Shelf Temperature



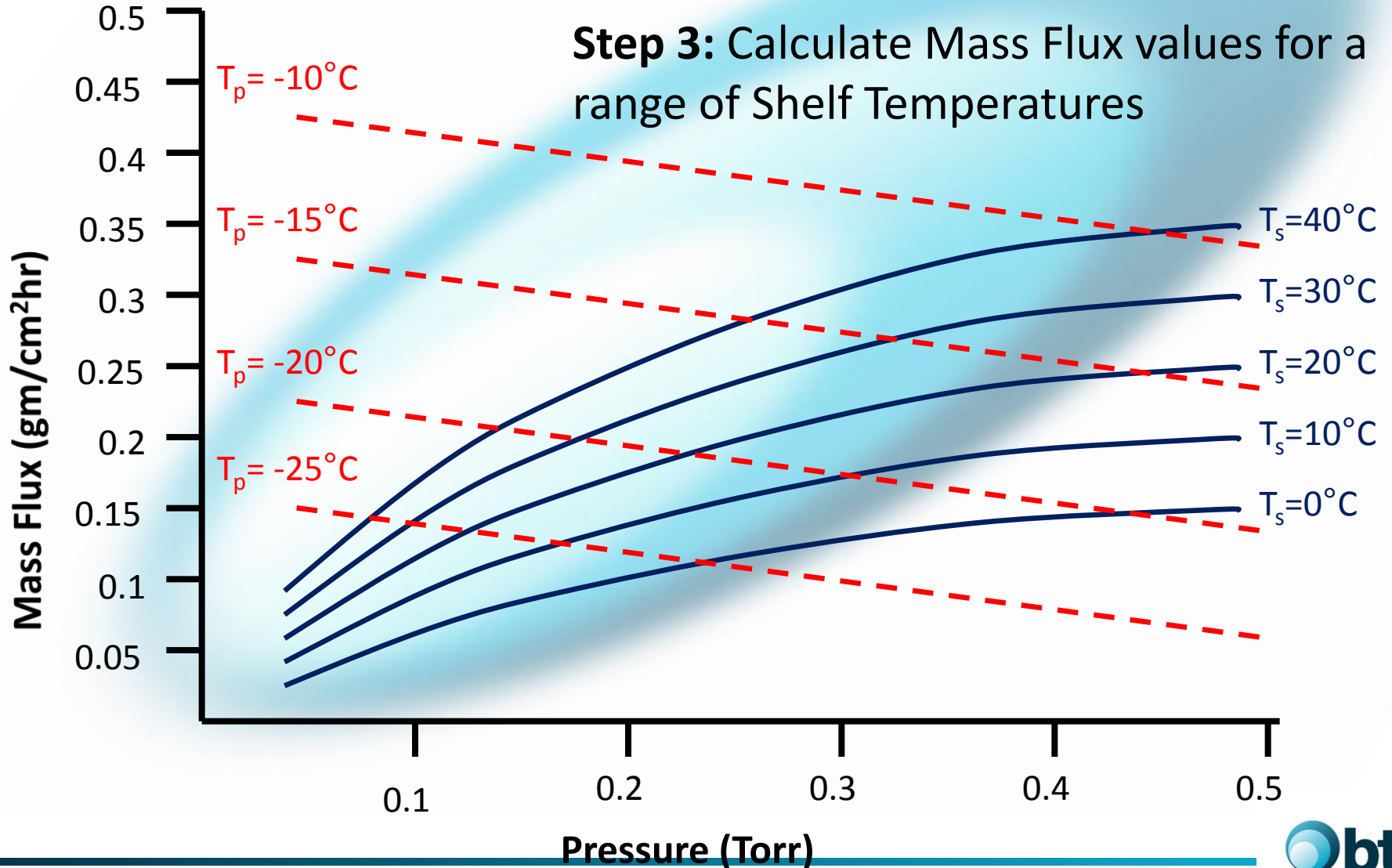
Building a Design Space

Step 2: Repeat the exercise at a range of possible / likely Shelf Temperature setpoints



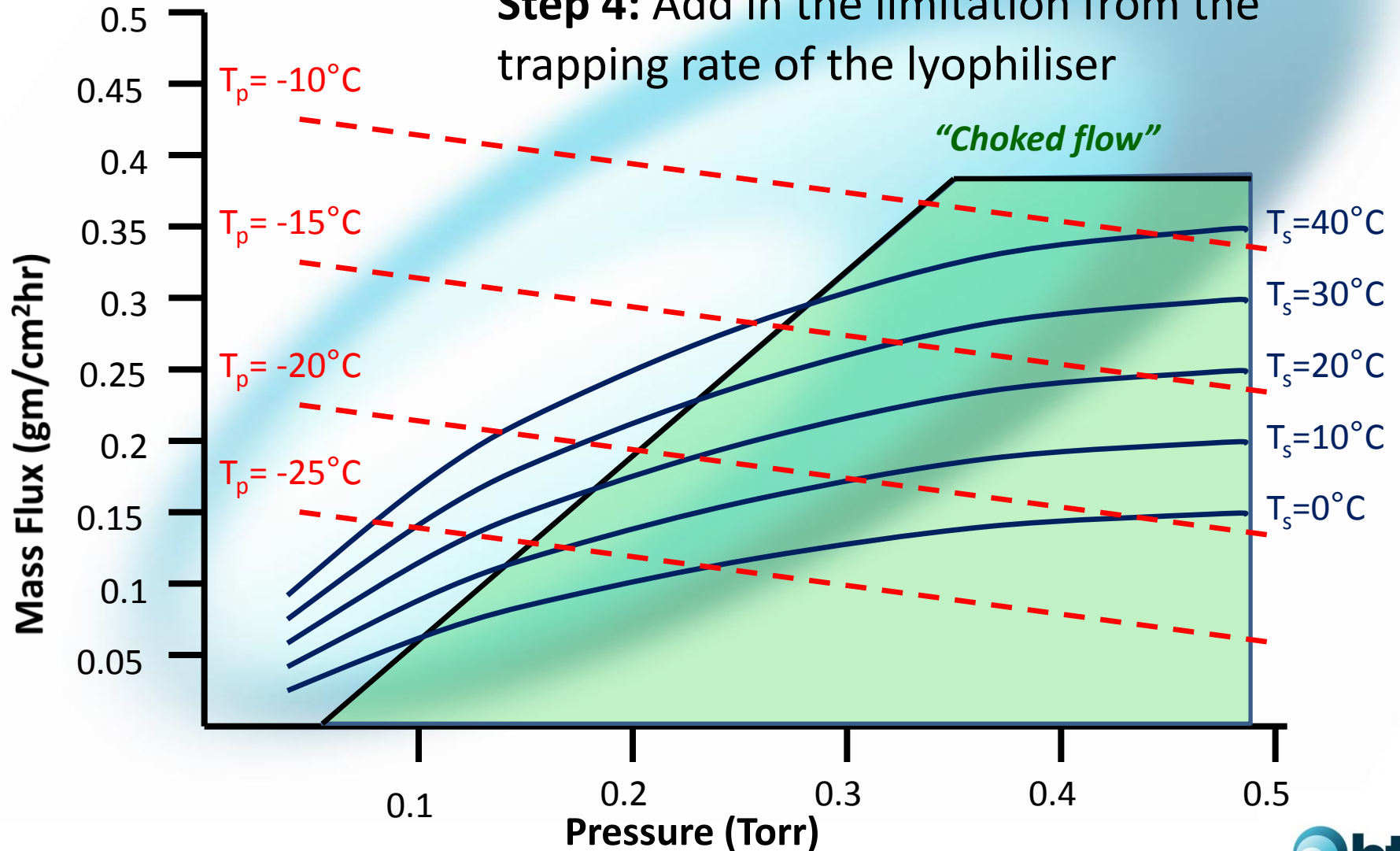
Building a Design Space

Step 3: Calculate Mass Flux values for a range of Shelf Temperatures



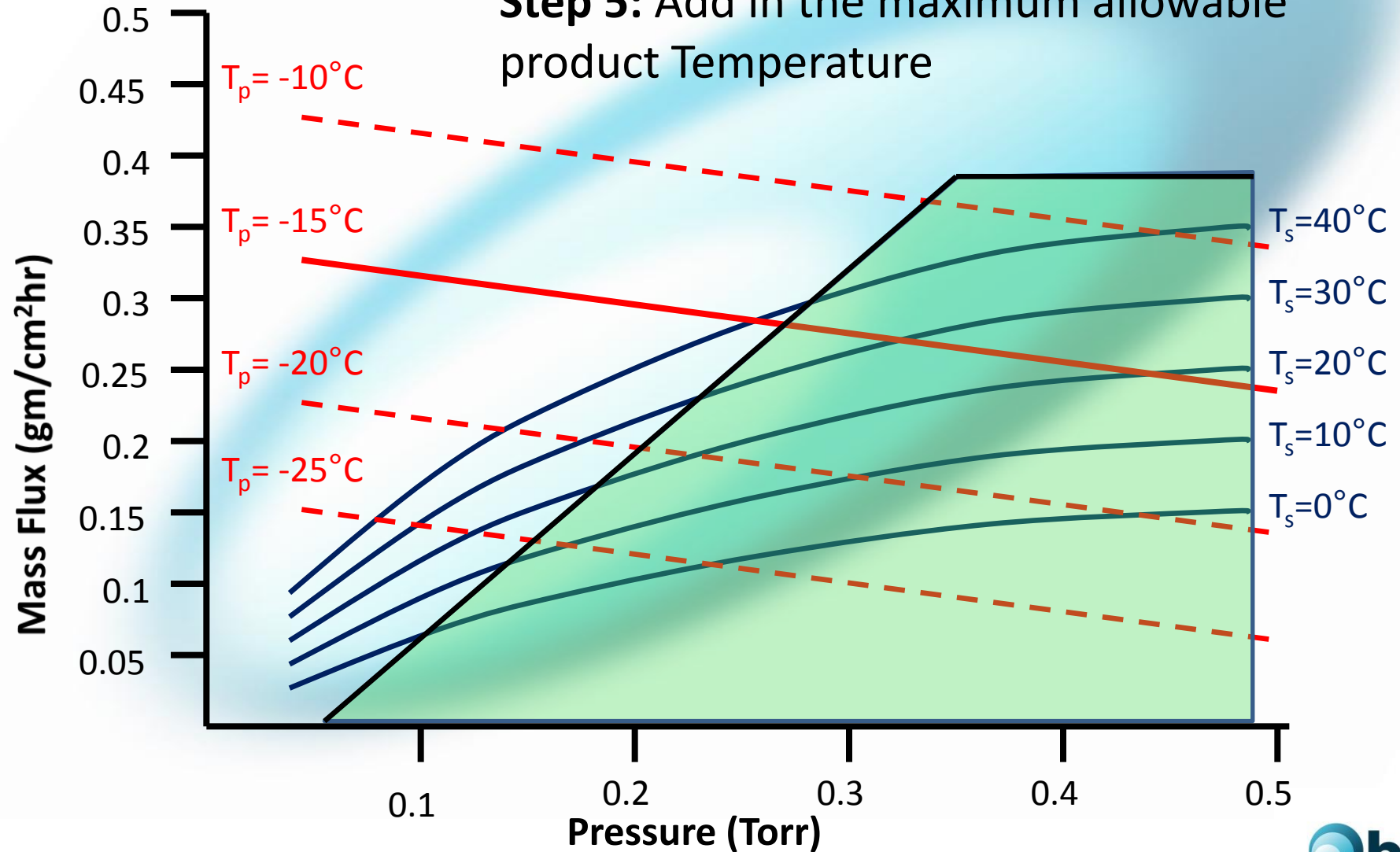
Building a Design Space

Step 4: Add in the limitation from the trapping rate of the lyophiliser



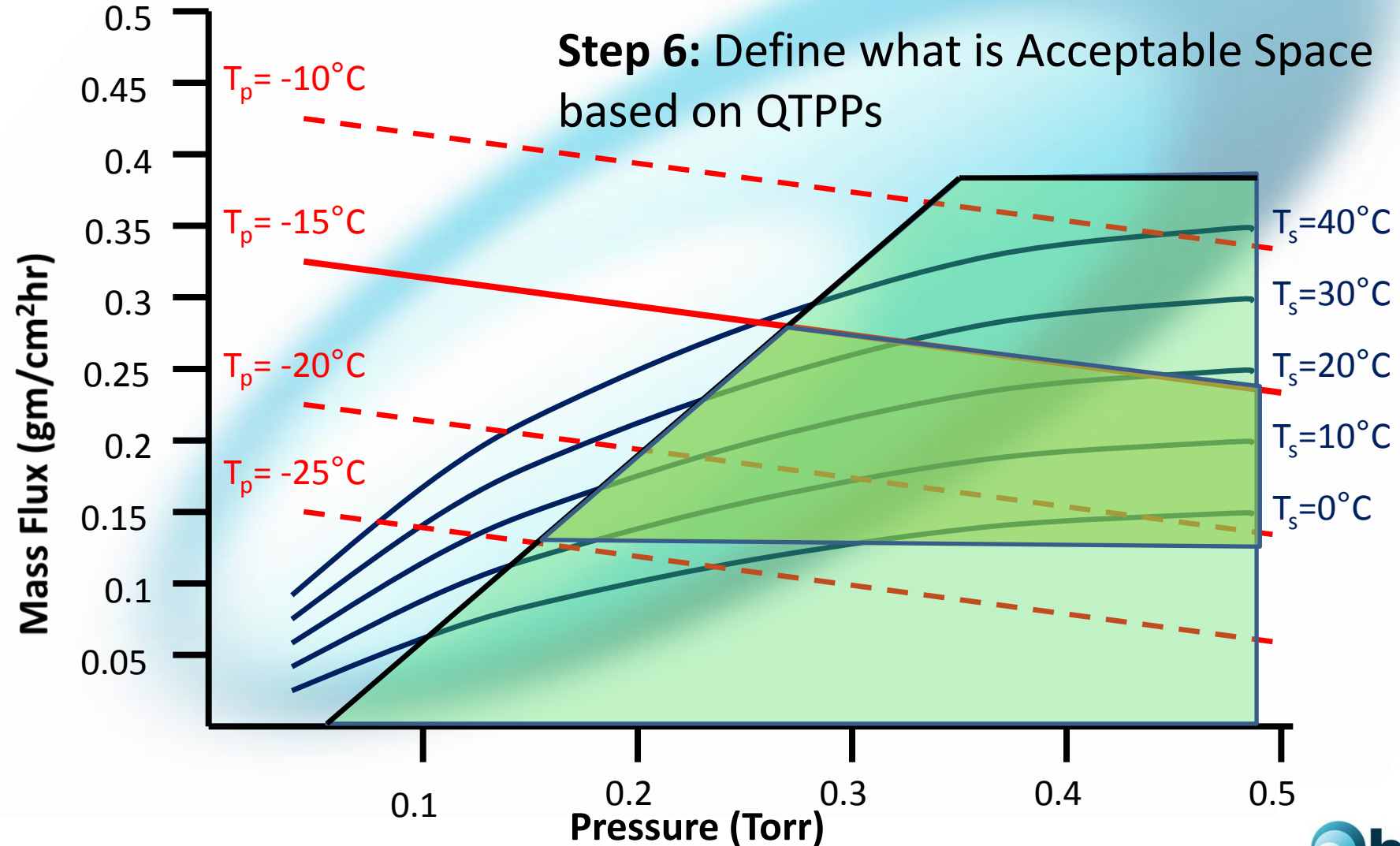
Building a Design Space

Step 5: Add in the maximum allowable product Temperature



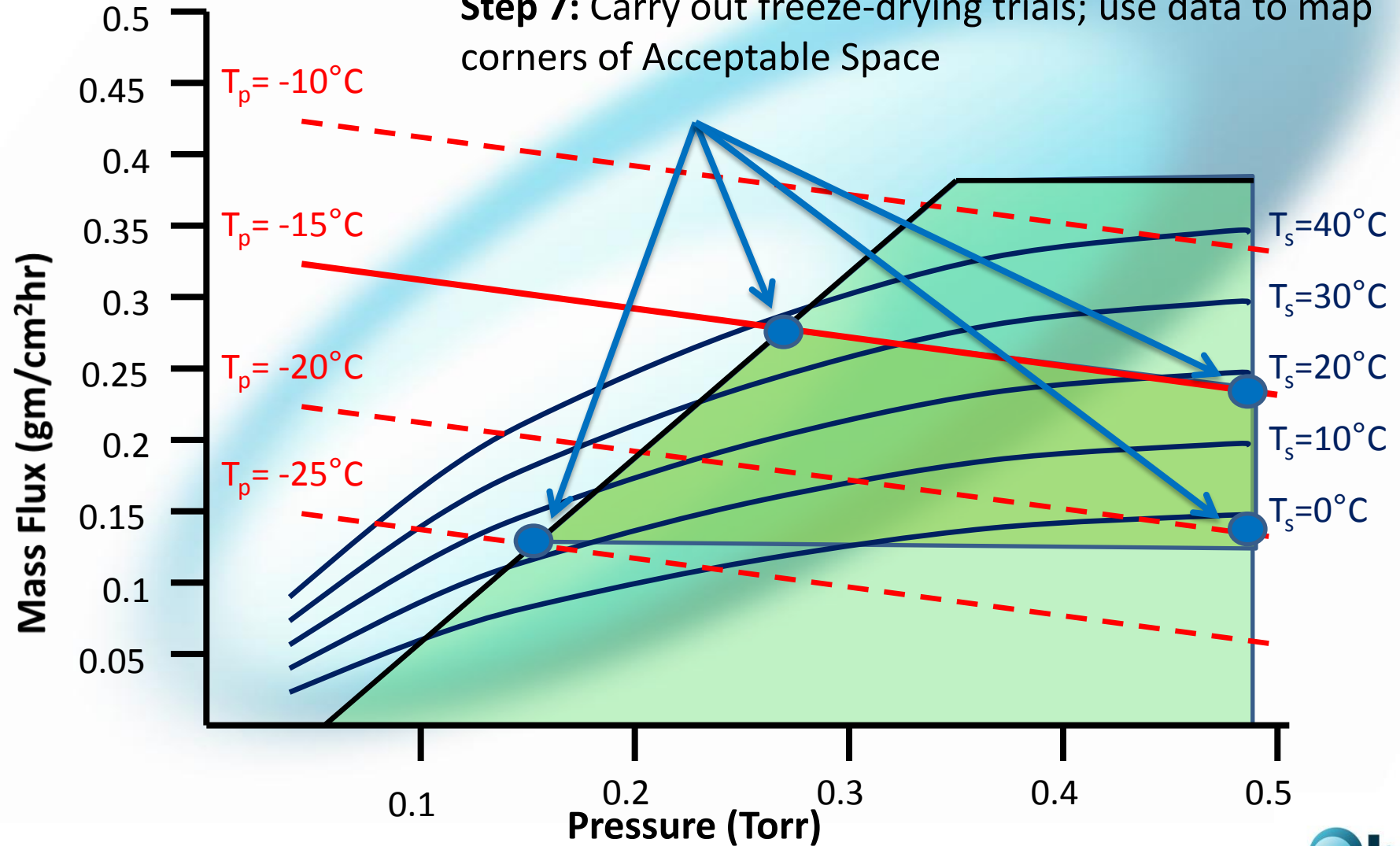
Building a Design Space

Step 6: Define what is Acceptable Space based on QTPPs

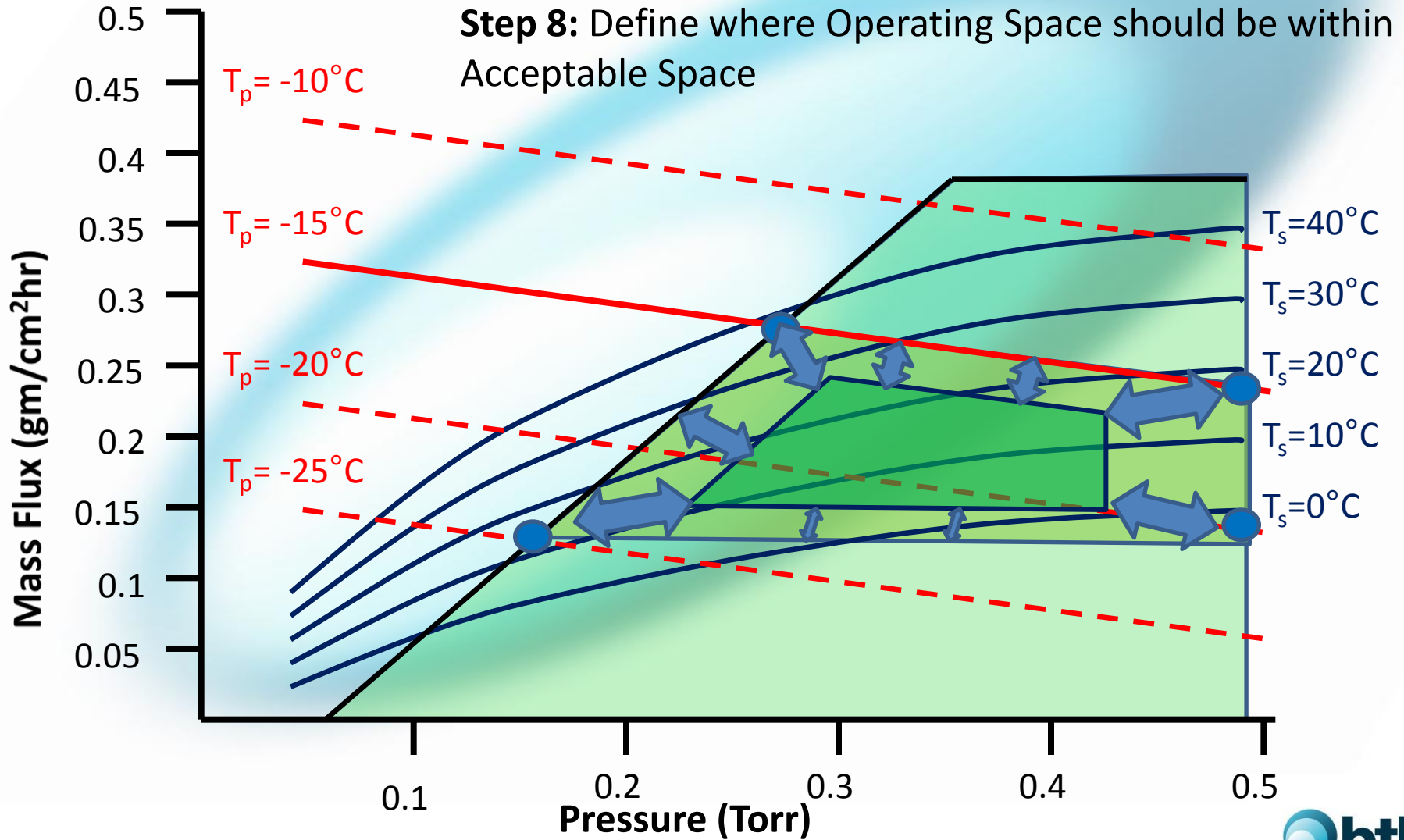


Building a Design Space

Step 7: Carry out freeze-drying trials; use data to map corners of Acceptable Space

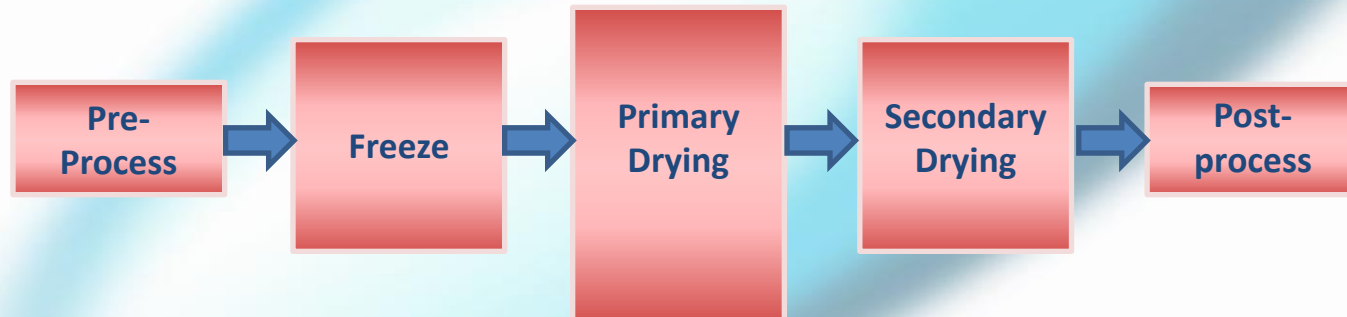


Building a Design Space

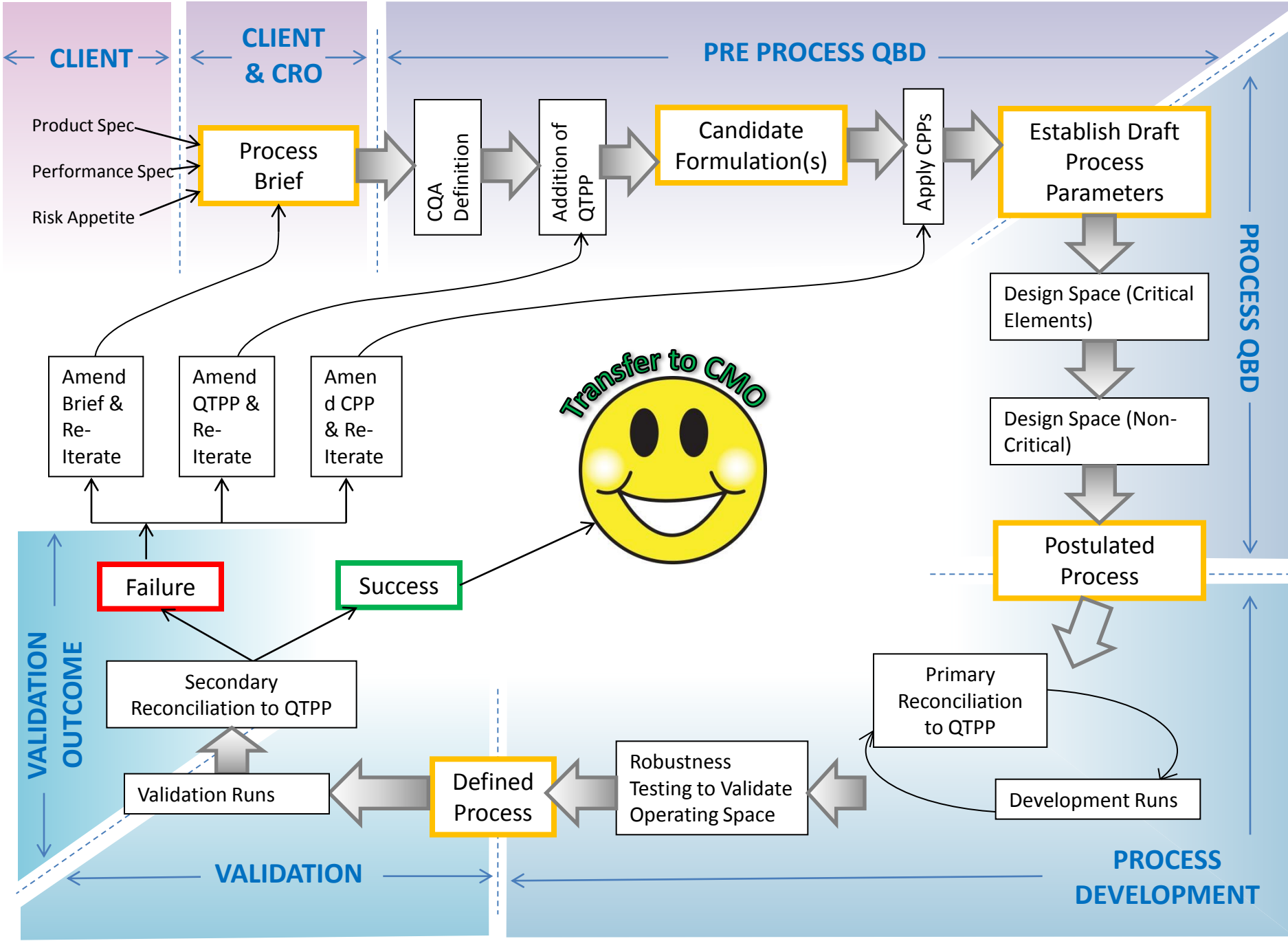


Assembling the Train

- Segment the freeze drying process
- To what degree – primary drying stage
- Use CQA / QTPP / CPP to identify critical & non-critical segments & relative risks



- Use “Theory of Constraints”
 - Identify point of max risk
 - Provide solution to max risk
 - Subordinate other risks to that solution
 - If that transfers risk pinch-point, reiterate.



PROCESS QBD

VALIDATION OUTCOME

VALIDATION

PROCESS DEVELOPMENT



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