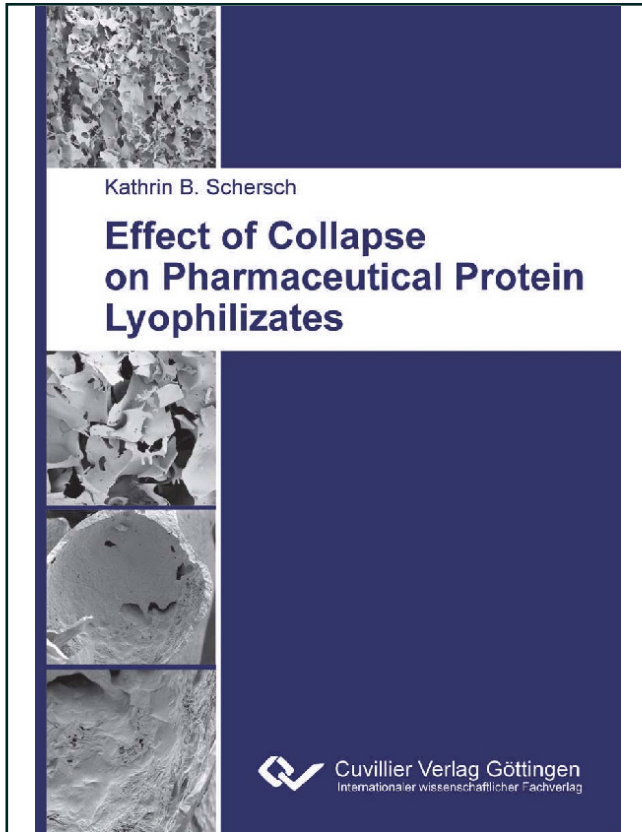




Kathrin Brigitte Schersch (Autor)
**Effect of Collapse on Pharmaceutical Protein
Lyophilizates**



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TABLE OF CONTENTS

CHAPTER 1: GENERAL INTRODUCTION

1	INTRODUCTION	1
2	FREEZE-DRYING OF PROTEINS	3
2.1	THE FREEZE-DRYING PROCESS IN BRIEF	3
2.2	FREEZE-DRYING OF PROTEIN PHARMACEUTICALS	6
3	THE COLLAPSE PHENOMENON	9
3.1	DEFINITION.....	9
3.2	MECHANISM	10
3.3	THE COLLAPSE TEMPERATURE	12
3.4	DETERMINANTS OF COLLAPSE.....	14
3.4.1	Viscosity.....	14
3.4.2	Time scale	15
3.4.3	Pore radius	17
3.5	THE OCCURRENCE OF COLLAPSE	17
3.5.1	Collapse during freeze-drying	17
3.5.2	Collapse during storage.....	18
3.6	EFFECTS OF COLLAPSE: CURRENT OPINION	18
3.7	PRO & CONTRA OF DRYING CLOSE TO THE COLLAPSE TEMPERATURE: WHY IT IS WORTH INVESTIGATING THE COLLAPSE PHENOMENON IN DETAIL	21
4	STABILITY OF PROTEIN PHARMACEUTICALS IN THE SOLID STATE	24
4.1	FACTORS AFFECTING STABILITY OF PROTEINS IN THE SOLID STATE	24
4.1.1	Water replacement hypothesis	24
4.1.2	Vitrification hypothesis	25
4.1.3	Temperature	25
4.1.4	Moisture	26
4.1.5	Hydrogen ion activity	26
4.2	IMPLICATIONS OF COLLAPSE FOR THE CONCEPTS OF SOLID STATE PRESERVATION	26
4.2.1	Effect of collapse on thermodynamic stabilization concepts.....	26
4.2.2	effect of collapse on kinetic stabilization concepts	26
4.3	CHARACTERISTICS OF GLASSY SYSTEMS	27
4.3.1	Temperature dependence of molecular mobility.....	28
4.4	STABILITY OF GLASSY SYSTEMS	31
4.5	CORRELATION OF MOLECULAR MOBILITY AND PROTEIN STABILITY	33

4.5.1	Global mobility	34
4.5.2	Local mobility	34
5	REFERENCES	36

CHAPTER 2: OBJECTIVES OF THE THESIS

OBJECTIVES OF THE THESIS	47
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CHAPTER 3: MATERIALS AND METHODS

1	MATERIALS	51
1.1	IGG ₀₁	51
1.2	L-LACTIC DEHYDROGENASE (LDH)	52
1.3	PA ₀₁	52
1.4	FREEZE-DRYING EXCIPIENTS	53
1.5	FURTHER CHEMICALS AND REAGENTS	54
2	METHODS	55
2.1	FREEZE-DRYING	55
2.1.1	Process monitoring	55
2.1.2	Preparation of solutions for freeze-drying	55
2.1.3	The collapse-cycle	56
2.1.4	Conservative freeze-drying cycles	57
2.2	SAMPLE PROCESSING AFTER FREEZE-DRYING	61
2.2.1	Annealing in the solid dried state	61
2.2.2	Stability studies	61
2.2.3	Liquid storage stability	62
2.3	CHARACTERIZATION OF PROTEIN STABILITY	62
2.3.1	High pressure size-exclusion chromatography (HP-SEC)	62
2.3.2	One-chain/two-chain material PA ₀₁	63
2.3.3	Asymmetric flow field flow fractionation (AF4)	63
2.3.4	Dynamic light scattering (DLS)	66
2.3.5	Light obscuration	66
2.3.6	Turbidity	67
2.3.7	Sodium dodecyl sulphate polyacrylamide gel electrophoresis (SDS-PAGE) ..	67
2.3.8	Transmission Fourier Transform infrared (FTIR) spectroscopy	68
2.3.9	Intrinsic protein fluorescence spectroscopy	68
2.3.10	High resolution UV 2 nd derivative absorbance spectroscopy (2DUV)	69
2.3.11	Color of reconstituted solution	69
2.3.12	Activity assays	70

2.4	CHARACTERIZATION OF LYOPHILIZATE CHARACTERISTICS	71
2.4.1	Differential scanning calorimetry (DSC).....	71
2.4.2	Freeze-dry microscopy (FDM)	72
2.4.3	X-ray powder diffraction (XRD).....	72
2.4.4	Karl Fischer residual moisture determination	72
2.4.5	Near infrared spectroscopy (NIRS).....	73
2.4.6	Scanning electron microscopy (SEM).....	75
2.4.7	Digital microscopy.....	75
2.4.8	Macroscopic classification of the extent of collapse	75
2.4.9	Specific surface area (SSA) measurement.....	76
2.4.10	Mercury (HG) porosimetry	76
2.4.11	Helium pycnometry	76
2.4.12	Glucose quantification (Trinder assay)	77
3	REFERENCES	78
 CHAPTER 4: CONTROLLED GENERATION OF COLLAPSED LYOPHILIZATES		
1	INTRODUCTION	81
2	COLLAPSIBILITY	82
2.1	DETERMINATION OF CRITICAL MATERIAL PROPERTIES	82
2.2	TENTATIVE EXPERIMENTS	85
2.2.1	Effect of process parameters and formulation variables in formulations comprising a crystalline bulking agent.....	85
2.2.2	Effect of formulation variables in formulations lacking a crystalline bulking agent.....	87
2.3	THE COLLAPSE-CYCLE	89
2.3.1	Collapse-drying protocol	89
2.3.2	Appearance of collapsed cakes	89
3	CHARACTERIZATION OF THE COLLAPSE CYCLE AND THE DRYING BEHAVIOR OF COLLAPSED LYOPHILIZATES	91
3.1	FACTORS AFFECTING THE DRYING BEHAVIOR OF COLLAPSED LYOPHILIZATES.....	91
3.1.1	Formulation variables	91
3.1.2	Matrix structure: Partially crystalline and amorphous cakes	93
3.2	DRYING KINETICS	94
3.2.1	Effect of N ₂ -injections.....	94
3.2.2	Mass-spectrometric monitoring of drying in the collapsed state	95
3.2.3	Monitoring the drying process by gravimetric determination.....	98
3.2.4	Monitoring the drying process by visual inspection	99

3.3	CONCLUSION: OPTIMIZATION OF THE COLLAPSE-CYCLE	100
4	SUMMARY AND CONCLUSION	100
5	REFERENCES	102

CHAPTER 5: METHODS FOR THE QUANTIFICATION OF THE EXTENT OF COLLAPSE IN FREEZE-DRIED CAKES

1	INTRODUCTION	105
2	MACROSCOPIC AND MICROSCOPIC EVALUATION OF THE CAKE APPEARANCE	106
2.1	PARTIALLY CRYSTALLINE LYOPHILIZATES: FROM NON-COLLAPSED TO COMPLETELY COLLAPSED CAKES.....	106
2.2	AMORPHOUS LYOPHILIZATES	109
3	SPECIFIC SURFACE AREA (SSA) DETERMINATION	110
3.1	PARTIALLY CRYSTALLINE LYOPHILIZATES	110
3.2	AMORPHOUS LYOPHILIZATES	111
4	MERCURY POROSIMETRY.....	112
4.1	PARTIALLY CRYSTALLINE LYOPHILIZATES.....	112
5	HELIUM PYCNOMETRY	113
5.1	EFFECT OF COLLAPSE ON THE INTACT CAKE: PARTIALLY CRYSTALLINE LYOPHILIZATES	114
5.1.1	Porosity	114
5.1.2	Density	116
5.2	EFFECT OF COLLAPSE ON THE PARTICLE DENSITY: AMORPHOUS LYOPHILIZATES	117
6	SUMMARY AND CONCLUSION	118
7	REFERENCES	119

CHAPTER 6: EFFECT OF RESIDUAL MOISTURE ON IGG₀₁-STABILITY IN THE LYOPHILIZED STATE

1	INTRODUCTION	121
2	PHYSICOCHEMICAL MATERIAL-PROPERTIES	122
2.1	CAKE APPEARANCE	122
2.2	RESIDUAL MOISTURE	122
2.3	GLASS TRANSITION & CRYSTALLIZATION	126
3	PHYSICAL PROTEIN STABILITY OF IGG ₀₁ IN RECONSTITUTED LYOPHILIZATES	128
4	CONFORMATIONAL STABILITY OF IGG ₀₁ IN RECONSTITUTED LYOPHILIZATES	132
5	EXCURSUS: DISTRIBUTION OF RESIDUAL MOISTURE IN COLLAPSED AND ELEGANT CAKES	133

6	SUMMARY AND CONCLUSION	135
7	REFERENCES	137
CHAPTER 7: EFFECT OF COLLAPSE ON PROTEIN STABILITY I: STABILITY AFTER FREEZE-DRYING		
1	INTRODUCTION	139
2	IgG₀₁	140
2.1	AMORPHOUS SYSTEMS.....	140
2.1.1	Physicochemical characteristics of lyophilizates.....	141
2.1.2	Physical protein stability of IgG ₀₁ in reconstituted lyophilizates.....	143
2.1.3	Binding activity of IgG ₀₁ in reconstituted lyophilizates.....	148
2.1.4	Conformational stability of IgG ₀₁ in reconstituted lyophilizates.....	149
2.1.5	Conformational stability of IgG ₀₁ in freeze-dried cakes.....	154
2.2	PARTIALLY CRYSTALLINE: FROM ELEGANT TO COMPLETELY COLLAPSED.....	155
2.2.1	Physicochemical characteristics of lyophilizates.....	158
2.2.2	Physical protein stability of IgG ₀₁ in reconstituted lyophilizates.....	162
2.2.3	Binding activity of IgG ₀₁ in reconstituted lyophilizates.....	167
2.2.4	Conformational stability of IgG ₀₁ in reconstituted lyophilizates.....	168
2.2.5	Conformational stability of IgG ₀₁ in freeze-dried cakes.....	170
2.2.6	Is there a delayed effect? short term stress stability of reconstituted IgG ₀₁ lyophilizates.....	171
3	L-LACTIC DEHYDROGENASE (LDH)	173
3.1	PHYSICOCHEMICAL PROPERTIES OF COLLAPSED AND NON-COLLAPSED LYOPHILIZATES.....	173
3.2	ENZYME ACTIVITY OF LDH IN RECONSTITUTED LYOPHILIZATES.....	176
3.3	PHYSICAL PROTEIN STABILITY OF LDH IN RECONSTITUTED LYOPHILIZATES.....	178
3.4	CONFORMATIONAL STABILITY OF LDH IN RECONSTITUTED LYOPHILIZATES.....	181
3.5	EXCURSUS I: COMPARISON OF DIFFERENT DISACCHARIDES.....	185
3.6	EXCURSUS II: IS THERE A MINIMUM MOLECULAR WEIGHT REQUIRED? EFFECT OF MOLECULAR WEIGHT OF PEG ON THE PRESERVATION OF LDH STABILITY IN COLLAPSED AND NON-COLLAPSED LYOPHILIZATES.....	188
3.6.1	Residual moisture.....	189
3.6.2	Physical protein stability.....	190
3.6.3	Conformational stability.....	191
3.6.4	Enzyme activity.....	192
3.7	SUMMARY AND CONCLUSION.....	193
4	TISSUE-TYPE PLASMINOGEN ACTIVATOR (PA₀₁)	194

4.1	PHYSICO-CHEMICAL PROPERTIES OF COLLAPSED AND NON-COLLAPSED LYOPHILIZATES	194
4.2	CATALYTIC ACTIVITY OF PA ₀₁ IN RECONSTITUTED LYOPHILIZATES.....	195
4.3	PHYSICAL STABILITY OF PA ₀₁ IN RECONSTITUTED LYOPHILIZATES	196
4.4	CONFORMATIONAL STABILITY OF PA ₀₁ IN RECONSTITUTED LYOPHILIZATES.....	199
5	FINAL SUMMARY AND CONCLUSION.....	201
6	REFERENCES	203

CHAPTER 8: EFFECT OF COLLAPSE ON PROTEIN STABILITY II: STABILITY OF LYOPHILIZATES DURING STORAGE AT ELEVATED TEMPERATURES

1	INTRODUCTION.....	213
2	IGG ₀₁	215
2.1	AMORPHOUS SYSTEMS I - TREHALOSE-BASED LYOPHILIZATES: THE EFFECT OF COLLAPSE DURING LYOPHILIZATION	215
2.1.1	Physicochemical characteristics of lyophilizates.....	215
2.1.2	Physical protein stability of IgG ₀₁ in reconstituted lyophilizates	217
2.1.3	Binding activity of IgG ₀₁ in reconstituted lyophilizates.....	221
2.1.4	Conformational stability of IgG ₀₁ in reconstituted lyophilizates	222
2.1.5	Summary and conclusion	223
2.2	AMORPHOUS SYSTEMS II – SUCROSE-BASED LYOPHILIZATES: THE EFFECT OF COLLAPSE DURING STORAGE.....	224
2.2.1	Physicochemical characteristics of lyophilizates.....	224
2.2.2	Physical protein stability of IgG ₀₁ in reconstituted lyophilizates	238
2.2.3	Binding activity of IgG ₀₁ in reconstituted lyophilizates.....	247
2.2.4	Conformational stability of IgG ₀₁ in reconstituted lyophilizates	248
2.2.5	Excursus: In-depth investigation of crystallization and non-enzymatic browning in initially collapsed and initially non-collapsed sucrose-based lyophilizates	250
2.2.6	Summary and conclusion	255
2.3	PARTIALLY CRYSTALLINE SYSTEMS: THE EFFECT OF PARTIAL COLLAPSE.....	257
2.3.1	Physicochemical characteristics of lyophilizates.....	258
2.3.2	Physical protein stability of IgG ₀₁ in reconstituted lyophilizates	259
2.3.3	Binding activity of IgG ₀₁ in reconstituted lyophilizates.....	262
2.3.4	Conformational stability of IgG ₀₁ in reconstituted lyophilizates	263
2.3.5	Summary and conclusion	265
3	L-LACTIC DEHYDROGENASE (LDH)	266

3.1	PHYSICO-CHEMICAL PROPERTIES OF COLLAPSED AND NON-COLLAPSED LYOPHILIZATES	267
3.2	ENZYME ACTIVITY OF LDH IN RECONSTITUTED LYOPHILIZATES.....	272
3.2.1	Collapsed versus non-collapsed lyophilizates	272
3.2.2	Collapsed versus partially collapsed lyophilizates	273
3.3	PHYSICAL PROTEIN STABILITY OF LDH IN RECONSTITUTED LYOPHILIZATES	274
3.3.1	Collapsed versus non-collapsed lyophilizates: Trehalose-based formulations	275
3.3.2	Collapsed versus partially collapsed lyophilizates: Sucrose-based formulations	278
3.4	CONFORMATIONAL STABILITY OF LDH IN RECONSTITUTED LYOPHILIZATES.....	281
3.4.1	Collapsed versus non-collapsed lyophilizates: Trehalose-based lyophilizates	281
3.4.2	Collapsed versus partially collapsed lyophilizates: Sucrose-based lyophilizates.....	285
3.5	SUMMARY AND CONCLUSION.....	288
4	TISSUE-TYPE PLASMINOGEN ACTIVATOR (PA₀₁)	290
4.1	PHYSICO-CHEMICAL PROPERTIES OF COLLAPSED AND NON-COLLAPSED LYOPHILIZATES	290
4.2	CATALYTIC ACTIVITY OF PA ₀₁ IN RECONSTITUTED LYOPHILIZATES.....	292
4.3	PHYSICAL PROTEIN STABILITY OF PA ₀₁ IN RECONSTITUTED LYOPHILIZATES ..	293
4.4	CONFORMATIONAL STABILITY OF PA ₀₁ IN RECONSTITUTED LYOPHILIZATES.....	299
4.5	SUMMARY AND CONCLUSION.....	301
5	FINAL SUMMARY AND CONCLUSION.....	303
6	REFERENCES	306

CHAPTER 9: GLASSY DYNAMICS OF COLLAPSED AND NON-COLLAPSED LYOPHILIZATES

1	INTRODUCTION.....	315
2	SPECIAL MATERIALS AND METHODS.....	318
2.1	FREEZE-DRYING	318
2.1.1	Solutions for freeze-drying	318
2.1.2	Collapsed lyophilizates	318
2.1.3	Non-collapsed lyophilizates	318
2.2	ANNEALING AFTER FREEZE-DRYING.....	319
2.3	ISOTHERMAL MICROCALORIMETRY (THERMAL ACTIVITY MONITOR (TAM)).....	319
2.4	DIELECTRIC RELAXATION SPECTROSCOPY (DRS)	321

2.5	DIFFERENTIAL SCANNING CALORIMETRY (DSC)	325
2.5.1	Determination of T_g and $\Delta c_p(T_g)$	325
2.5.2	Determination of fragility	326
2.6	POWDER DENSITY MEASUREMENTS	326
2.7	KARL FISCHER RESIDUAL MOISTURE DETERMINATION	326
2.8	SOLID STATE FOURIER TRANSFORM INFRARED (SS-FTIR) SPECTROSCOPY	327
2.9	SPECIFIC SURFACE AREA (SSA) MEASUREMENT	327
2.10	HIGH PRESSURE SIZE-EXCLUSION CHROMATOGRAPHY (HP-SEC)	327
2.11	POLARIZED LIGHT MICROSCOPY	328
3	GLOBAL DYNAMICS OF COLLAPSED AND NOT COLLAPSED LYOPHILIZATES	329
3.1	GLOBAL DYNAMICS FROM CALORIMETRIC DATA	329
3.1.1	Sucrose-based freeze-dried systems	329
3.1.2	Trehalose based freeze-dried systems	332
3.2	GLOBAL DYNAMICS FROM SPECTROSCOPIC DATA	333
3.2.1	Experimental Set-Up: Benefit of the insertion of a Teflon-Sheet	333
3.2.2	The α -relaxation process	336
4	LOCAL DYNAMICS OF COLLAPSED AND NOT COLLAPSED LYOPHILIZATES	342
5	FRAGILITY OF COLLAPSED AND NOT COLLAPSED LYOPHILIZATES	354
5.1	FRAGILITY FROM CALORIMETRIC METHODS	355
5.2	FRAGILITY FROM SPECTROSCOPIC METHODS	355
6	IS IT JUST ANNEALING OR IS THERE A “COLLAPSE EFFECT”?	357
6.1	EFFECT OF ANNEALING ON GLASSY DYNAMICS OF NON-COLLAPSED CAKES	357
6.2	CORRELATION OF GLASSY DYNAMICS TO STORAGE STABILITY	358
7	SUMMARY	364
8	REFERENCES	366

CHAPTER 10: FINAL SUMMARY AND CONCLUSION

FINAL SUMMARY AND CONCLUSION	371
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