# Laser-Based Headspace Inspection

# Moisture Mapping across Freeze Dryer Shelves

PDA Pharmaceutical Freeze Drying Conference 29<sup>th</sup> of September, 2009 Dr. Derek Duncan LIGHTHOUSE Product Line Manager

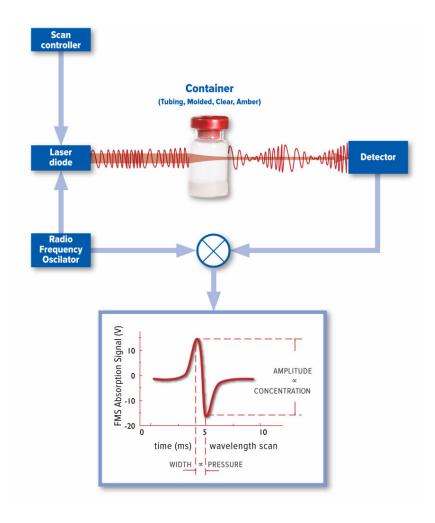


## Agenda

- Introduction to headspace method & systems
- Headspace moisture analysis of sterile freezedried vials
- Case study: Moisture mapping for lyo cycle development
- Case study: Moisture mapping for freeze dryer performance characterisation



#### Frequency Modulation Spectroscopy



#### **Headspace Method**

Modulation techniques result in 10,000x increase in sensitivity compared to first order absorption techniques such as NIR

#### LIGHTHOUSE Headspace Inspection Platforms

#### Initially developed with FDA funding

**Automated systems:** 

VISTA/THC: Oxygen, pressure, moisture

VISTA/O: Oxygen

VISTA/P: Pressure, moisture



At-/Off-line systems:

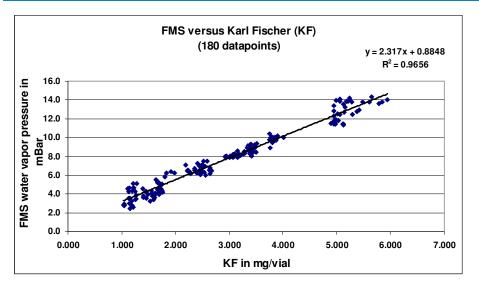
FMS-760: Oxygen

FMS-1400: Pressure/Moisture



#### Implementing Headspace Moisture Analysis

- Correlate to existing standard method
  - Karl Fischer titration
  - Loss on drying
- Headspace moisture as primary method
  - Define product stability in terms of headspace moisture
  - Specify and control headspace moisture

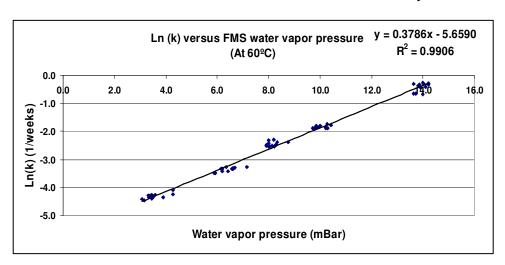


Data courtesy of Schering-Plough

# Headspace moisture directly correlated to product stability

# Headspace moisture correlated to standard method

$$k = \frac{-\left(Ln\left(\frac{[At]}{[Ao]}\right)\right)}{t}$$



Data courtesy of Schering-Plough

## Headspace Moisture Ratios

Where is the water?? "Free water" vs. "Bound water"

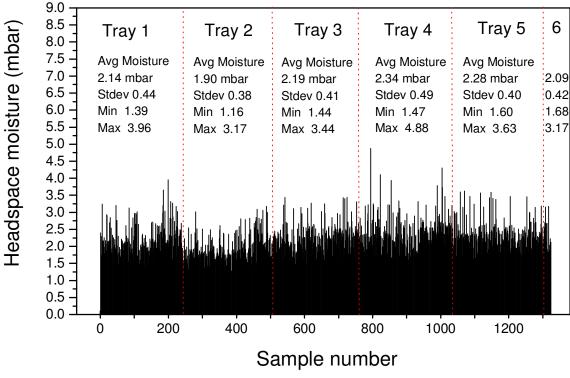
|                                  | Sucrose 4% | Mannitol 2%<br>+ Glucose 1% | Mannitol 2% | NaCl 5% |
|----------------------------------|------------|-----------------------------|-------------|---------|
| Karl Fischer Total Water (% w/w) | 2.87       | 3.9                         | 5.04        | 1.03    |
| FMS Headspace Moisture (Torr)    | 2.03       | 3.3                         | 6.32        | 6.13    |
| FMS:KF Ratio                     | 0.71       | 0.85                        | 1.25        | 5.95    |

Data courtesy of Biopharma Technology Ltd

## Moisture Mapping Case Study: Lyo cycle development

- Perform 100% headspace inspection on batch produced with a defined commercial lyo cycle.
- Headspace moisture results showed inhomogenous, location dependent drying.
- Results motivated client to optimise the lyo cycle.

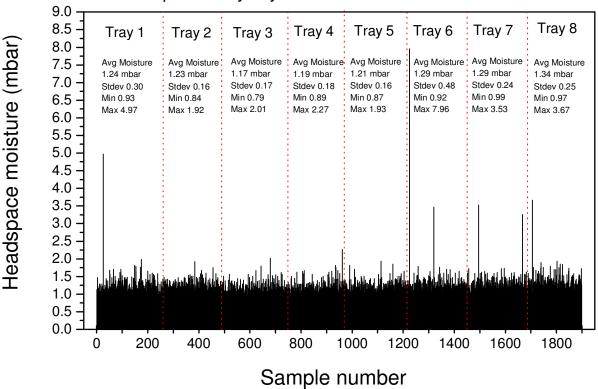
Headspace moisture as a function of tray position Initial lyo cycle



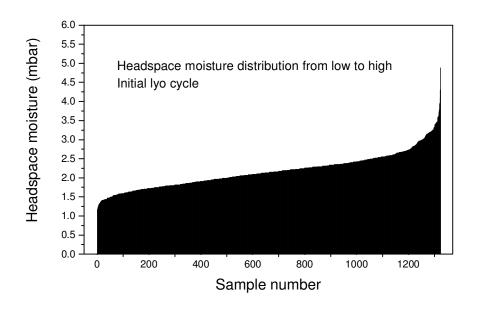
## Moisture Mapping Case Study: Lyo cycle development

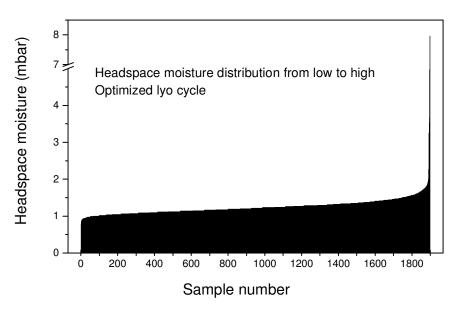
- Headspace moisture inspection helped optimise the lyo cycle for more homogenous drying.
- Even in the optimised process there are random high moisture vials.

Headspace moisture as a function of tray position Optimized lyo cycle



## Moisture Mapping Case Study: Lyo cycle development





Plotting the headspace moisture values from low to high clearly shows a high moisture tail in the distribution even for the optimised lyo cycle

#### Moisture Mapping Case Study Conclusions

Rapid non-destructive headspace method enables:

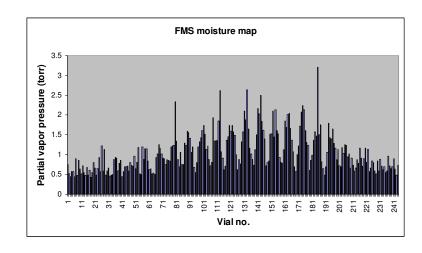
- Quick characterisation of the drying efficiency, homogeneity as a function of the cycle
  - Primary and secondary drying temperature & time
- Insight into the number and frequency of moisture 'outliers'
  - Potential moisture control of stability samples
  - Minimise risk of losing batches due to an outlying quality sample

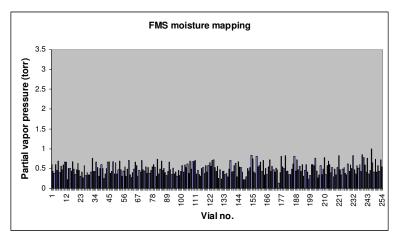
#### Moisture Mapping Case Study:

#### Freeze Dryer Characterization

- Formulation 4% sucrose, KF / FMS correlation gave R<sup>2</sup> of 0.989
- When using steel bottomed tray, headspace moisture mapping shows inhomogeneous drying
- · High moisture values in center of tray

- Identical lyo cycle run with vials in direct contact with freeze dryer shelf
- Headspace moisture mapping shows better drying and a more homogeneous distribution

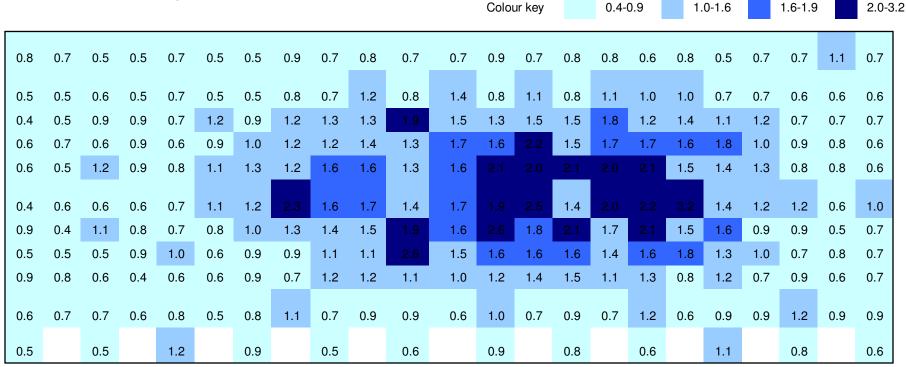




# Moisture Mapping Case Study: Freeze Dryer Characterization

Low value 0.4 torr = 1% KF

High value 3.2 torr = 4% KF



Data courtesy of Biopharma Technology Ltd

When using steel bottomed tray, headspace moisture plot shows high moisture samples in center of shelf

# Moisture Mapping Case Study: Freeze Dryer Characterization

Low value 0.2 torr = 1% KF High value 1.0 torr = 1.8% KF

|     |     |     |     |     |     |     |     |     |     |     |     |     | Coloi | ur key |     | 0.1-0.4 |     | 0.5-0 | .6  | 0.7- | 1.0 |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-------|--------|-----|---------|-----|-------|-----|------|-----|
|     |     |     |     |     |     |     |     |     |     |     |     |     |       |        |     |         |     |       |     |      |     |
| 0.6 | 0.7 | 0.5 | 0.4 | 0.5 | 0.5 | 0.5 | 0.5 | 0.7 | 0.4 | 0.4 | 0.7 | 0.2 | 0.5   | 0.4    | 0.8 | 0.5     | 0.6 | 0.3   | 0.5 | 8.0  | 0.8 |
| 0.4 | 0.2 | 0.3 | 0.4 | 0.7 | 0.3 | 0.7 | 0.4 | 0.4 | 0.3 | 0.6 | 0.4 | 0.2 | 0.6   | 0.6    | 0.4 | 0.6     | 0.6 | 0.6   | 0.3 | 0.5  | 0.4 |
| 0.4 | 0.5 | 0.4 | 0.7 | 0.7 | 0.4 | 0.6 | 0.5 | 0.5 | 0.5 | 0.2 | 0.4 | 0.3 | 0.7   | 0.5    | 0.4 | 0.4     | 0.8 | 0.7   | 0.5 | 0.4  | 0.5 |
| 0.6 | 0.5 | 0.3 | 0.5 | 0.4 | 0.5 | 0.3 | 0.5 | 0.4 | 0.3 | 0.5 | 0.6 | 0.5 | 0.4   | 0.4    | 0.4 | 0.6     | 0.4 | 0.6   | 0.5 | 0.6  | 1.0 |
| 0.5 | 0.4 | 0.6 | 0.3 | 0.4 | 0.3 | 0.5 | 0.6 | 0.3 | 0.4 | 0.2 | 0.6 | 0.4 | 0.7   | 0.5    | 0.4 | 0.3     | 0.3 | 0.4   | 0.4 | 0.5  | 0.6 |
| 0.7 | 0.7 | 0.3 | 0.5 | 0.7 | 0.5 | 0.4 | 0.5 | 0.4 | 0.6 | 0.4 | 0.3 | 0.5 | 0.3   | 0.5    | 0.5 | 0.4     | 0.3 | 0.5   | 0.3 | 0.6  | 0.4 |
| 0.4 | 0.5 | 0.4 | 0.6 | 0.4 | 0.7 | 0.7 | 0.3 | 0.7 | 0.4 | 0.4 | 0.7 | 0.8 | 0.5   | 0.1    | 0.6 | 0.6     | 0.6 | 0.3   | 0.6 | 0.4  | 0.7 |
| 0.6 | 0.3 | 0.3 | 0.5 | 0.6 | 0.3 | 0.5 | 0.7 | 0.5 | 0.6 | 0.3 | 0.5 | 0.8 | 0.4   | 0.4    | 0.8 | 0.4     | 0.4 | 0.5   | 0.4 | 0.8  | 0.4 |
| 0.5 | 0.5 | 0.3 | 0.2 | 0.4 | 0.3 | 0.4 | 0.4 | 0.4 | 0.5 | 0.4 | 0.5 | 0.4 | 0.5   | 0.8    | 0.4 | 0.2     | 0.5 | 0.3   | 0.6 | 0.8  | 0.6 |
| 0.6 | 0.6 | 0.4 | 0.4 | 0.5 | 0.4 | 0.5 | 0.5 | 0.5 | 0.6 | 0.3 | 0.4 | 0.4 | 0.7   | 0.5    | 0.7 | 0.3     | 0.8 | 0.5   | 0.5 | 0.6  | 0.4 |
| 0.7 |     | 8.0 |     | 0.7 |     | 0.4 |     | 0.4 |     | 0.5 |     | 0.8 |       | 0.5    |     | 0.6     |     | 8.0   |     | 0.4  |     |

Data courtesy of Biopharma Technology Ltd

When samples have direct contact with shelf, headspace moisture plot shows homogeneous drying across the shelf

## Moisture Mapping Case Study Conclusions Freeze Dryer Characterization

Rapid non-destructive 100% headspace moisture inspection enables:

- Insight into freeze dryer specific effects on final product:
  - Thermal properties of shelves, trays
  - Loading conditions
  - Container used
  - Freeze dryer capacity

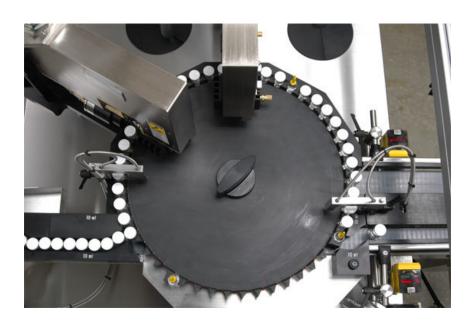
#### Automated Headspace Inspection

- Trend towards in-line process monitoring and 100% control of finished product
  - Regulatory drivers
  - Better process understanding enables a better risk-based approach
- Automated Headspace Inspection implemented since 2003
  - Primary application has been 100% container closure inspection
  - Current headspace implementations now being validated for 100% lyo moisture inspection

# Total Headspace Characterization<sup>TM</sup>

- Quantifying the physical headspace conditions
- Headspace oxygen, nitrogen pressure, & moisture





# Inspection case study: Investigation of commercial batch Evaluation of O2% for Oxygen-Sensitive Lyo Product

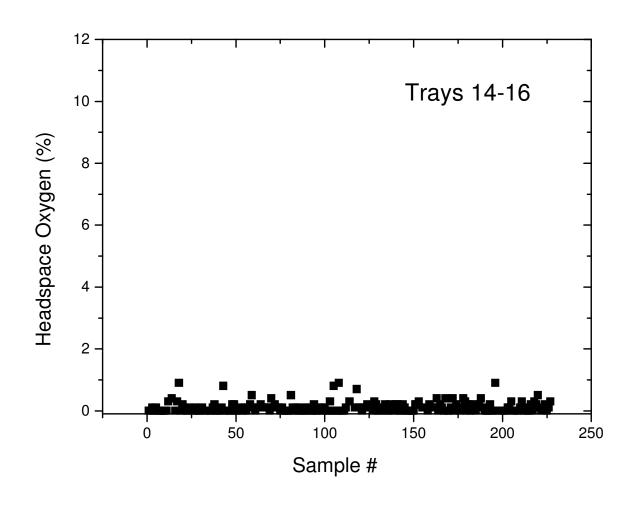
#### • The Objective:

- Test for headspace oxygen in a commercial batch of oxygensensitive lyo product (10ml vial stoppered at 800 mbar nitrogen).
- QC release tests showed high O2 content in statistical sampling of vials.

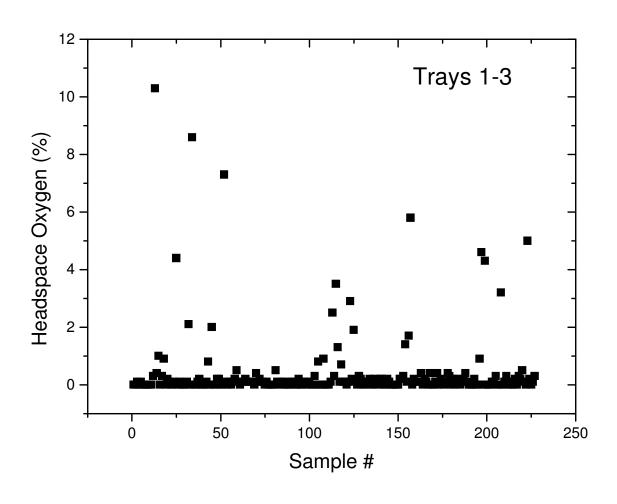
#### • The Inspection Activity:

- Measure headspace oxygen on trays of product segmented by location in freeze dryer
- Reject product with >1% oxygen

#### Inspection Results 'Good' trays



#### Inspection Results 'Bad' trays



#### Inspection Results: Failures as a function of tray position

Specified stoppering pressure: 800 mbar nitrogen

Reject limit: > 1% O2

| Tray | Fail % | Tray | Fail % |  |  |
|------|--------|------|--------|--|--|
| 1    | 12.8   | 9    | 0      |  |  |
| 2    | 6.7    | 10   | 1.1    |  |  |
| 3    | 7.7    | 11   | 6.3    |  |  |
| 4    | 1.6    | 12   | 0      |  |  |
| 5    | 0      | 13   | 0      |  |  |
| 6    | 1.1    | 14   | 0      |  |  |
| 7    | 2.2    | 15   | 0      |  |  |
| 8    | 0      | 16   | 0      |  |  |

Failures were in trays at the shelf edges - mechanical issue?

#### Inspection case study: Conclusions

- Non-destructive headspace inspection enabled 100% inspection of the batch.
- Analysis showed that four trays had a significant percentage (> 5%) of closure failures.
- Mapping of the container closure failures showed problems in trays located at the shelf edges in the lyo chamber.
- Results indicated a possible mechanical issue with the stoppering process.