

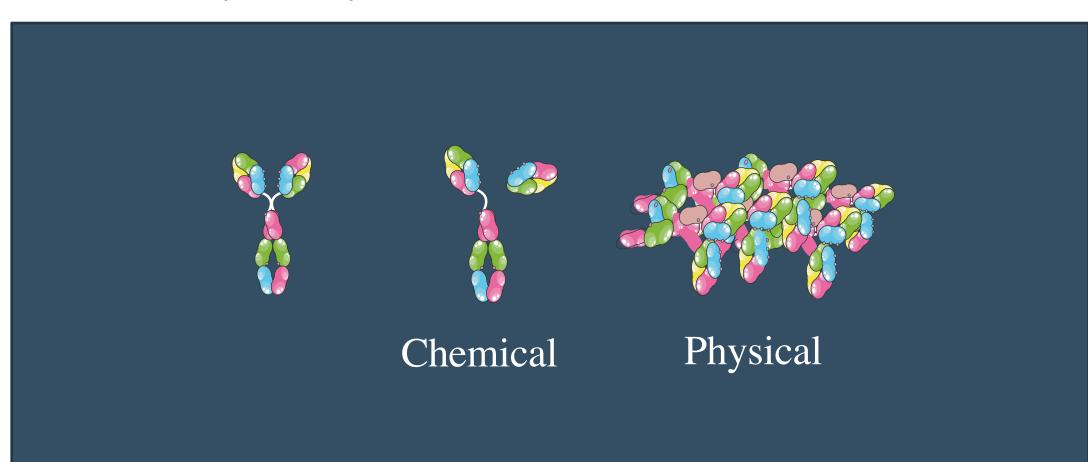
Stability issues for protein pharmaceuticals

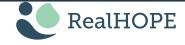


This project has received funding from the Innovative Medicines Initiative 2 Joint Undertaking under grant agreement No 101007939. This Joint Undertaking receives support from the European Union's Horizon 2020 research and innovation programme and EFPIA companies.



Stability is key for function







Chemical stability

Key degradation mechanisms

- Deamidation and Isomerization
- Oxidation
- Hydrolytic fragmentation
- Racemization and $\beta\text{-Elimination}$
- Maillard reactions





General issues effecting degradation

- Temperature
- Protein structure
 - Primary sequence
 - Tertiary and quaternary structure
- pH
- Choice of buffer and ionic strength
- Presence of contaminants from excipients and production - for example, catalytic metals and ROS
- Light and air (oxygen)

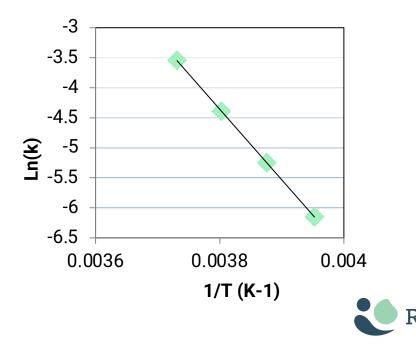


Arrhenius or not Arrhenius

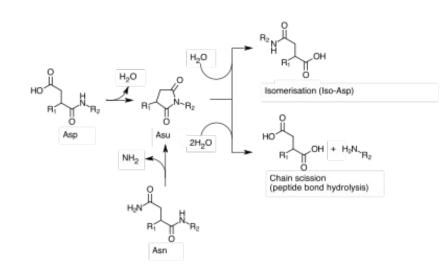
- Chemical reactions often follows the Arrhenius equation
- This is to some extent true for proteins
- Exceptions due to
 - Limiting by reactive impurities
 - Non-Arrhenius conformational changes
- Challenge- many parallel reactions that can affect each other

The Arrhenius equation

$$k = k_0 e^{-E_a/RT}$$



Deamidation and isomerization



One of the most common chemical reactions in formulated proteins

Linked to increased immunogenicity

Key amino acids

hydrolysis of Asn and Gln

isomerization Asp

Key conditions

Sensitive to the mobility of polypeptide chain

pH-dependent with a minimum at pH 3-6

Key strategies to mitigate

pH control

Excipients such as sugars and polyols

Choice of buffer (TRIS not Phosphate) and ionic strength (low)





Key amino acids

methionine, tryptophane and occasionally in histidine, cysteine, phenylalanine, or tyrosine residues.

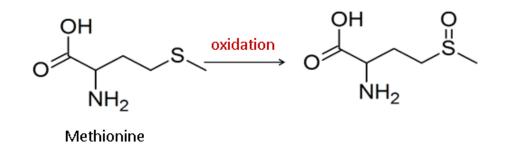
Key triggers

- Metal-catalyzed oxidation
- Photosensitivity
- ROS (peroxides, free radicals)

Key strategies to mitigate

- Antioxidants
- Chelating agents
- Protection against light
- Control of excipients
- Oxygen free packing and production
- pH

Methionine one of the most sensitive amino acids







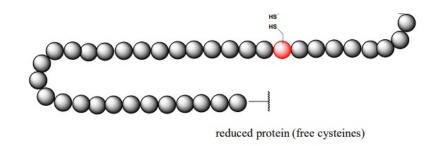
- When a protein is exposed to light, species are generated that will cause chemical oxidation
- amino acids that are sensitive to light-induced oxidation, are Trp, Tyr and Phe
- Trp is especially sensitive
- Excipients can be photosensitive, especially polysorbates

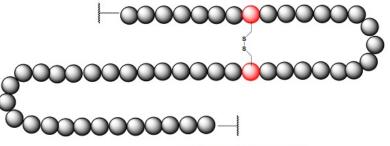




- Oxidation formation of inter- or intra-molecular disulphide bridges
- Loss of stabilisation
 - Disulphide Scrambling
 - Reduction of disulphide bridges

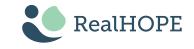
Consequence conformational changes and aggregation





oxidized protein (disulfide)

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Proteolysis of the peptide backbone

Key reactions

- Aspargine hydrolysies associated backbone clevage
- Hinge region hydrolysis for Antibodies
- Protease related fragmentation

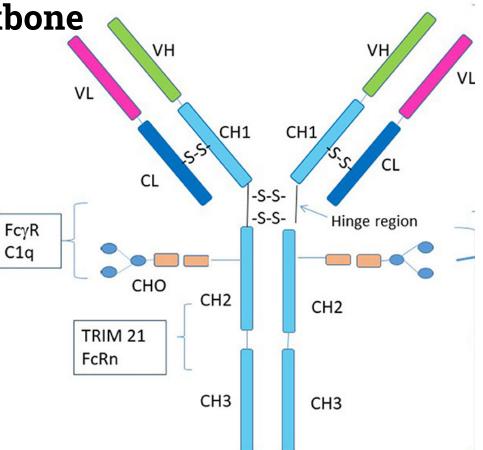
Key conditions

pH below 6

Asp-Pro especially sensitive

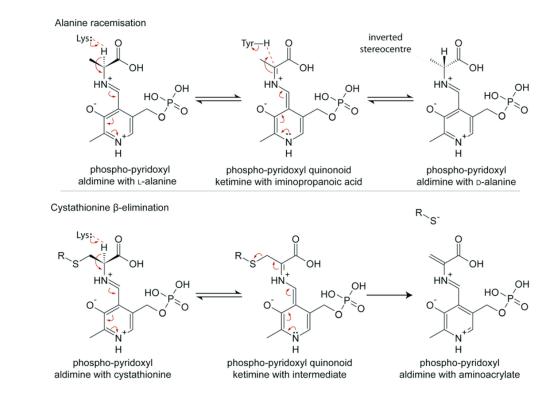
Hing region both acid and base driven

Remove protease during down stream processes









Similar start a deprotonation of the hydrogen on the α -carbon

Key amino acids

Ser, Asp and Asn but normally slow

Cys important for β -Elimination

Key conditions

Racemisation; avoid basic pH

pH; $\beta\text{-Elimination}$ in IgG minimum at pH 6

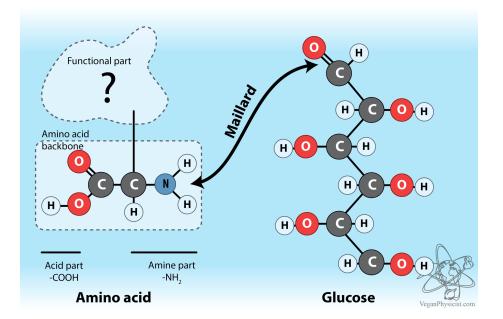
metal ions; catalyse β-Elimination



Maillard reactions

Complex reactions between *primary amines* and *reducing sugars* (sugars carrying an aldehyde function)

- Amino acids: Lysine
- Monosaccharides: glucose, galactose
- Disaccharides: lactose, maltose





Strategies to increase chemical stability

Avoid

- Peroxides
 - PEG and PEG-based surfactants
 - Excipients treated by H_2O_2
- Protease impurities
 - Check manufacturing process
- Metal ions (particularly transition metal ions)
 - Add EDTA, or other chelating compound

Add

- Antioxidants
 - Ascorbic acid
- Osmolytes
 - Carbohydrates
 - Amino acids
 - Polyols- Glycerol, PEG, Manitol

Use

- Oxygen free packaging
- Light protection
- pH control

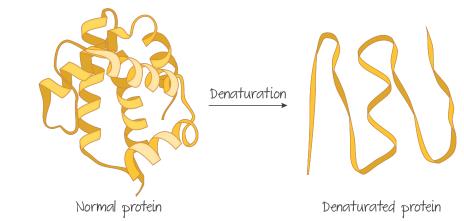




Stability- conformational changes

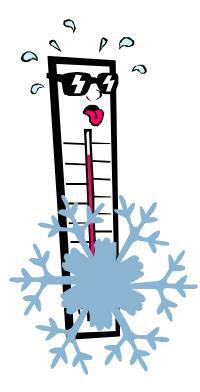
Effect

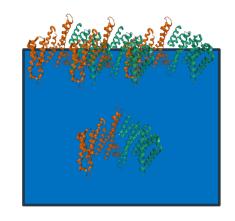
- Loss of activity
- Aggregation Fibrils or particles - Risk of adverse effects such as immunogenicity





What triggers aggregation









Heat, cold and freezing

Interfaces

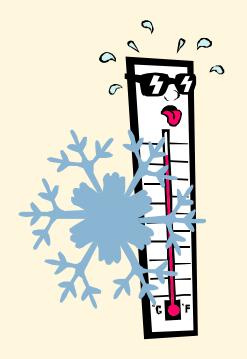
Shaking and dropping

Dilute



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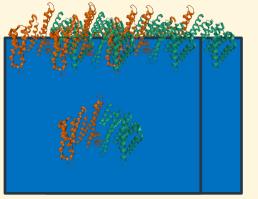


- Proteins can denature/change structure both at high and low temperatures
- Dropping a product can cause cavitation and local hightemperature
- Ice formation can change the composition of the drug product
- Proteins can adsorb to ice crystals





Interfaces, Shake and flow

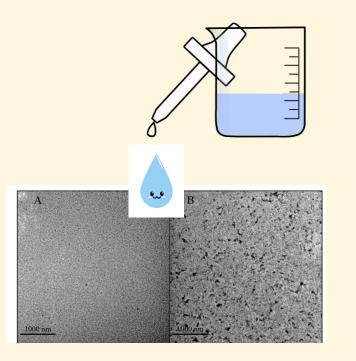




- Induction of aggregation through contact with interfaces
 - -Air bubbles
 - -Silicon oil
- Extensional flow aggregation



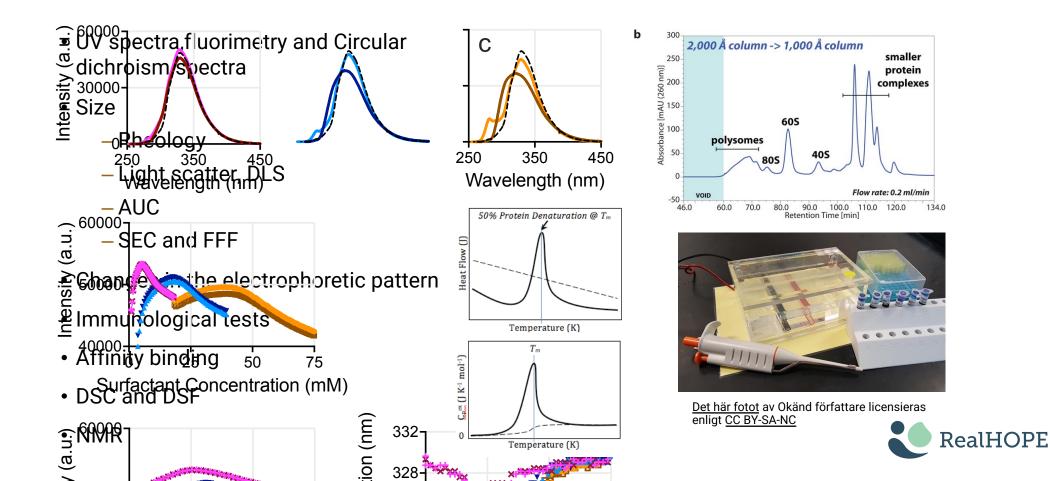




- Change in composition of formulation
 - pH
 - Ionic strength
 - Concentration of surfactant
- Example Trastuzumab
 - OK to dilute in 0,9% NaCl
 - Not ok 5% Dextrose



How to evaluate structural stability





RealHOPE

Real World Handling of Protein Drugs – Exploration, Evaluation & Education



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