

## Lyophilisation - Typical CMA/CQA/CPP

<ul> <li>Critical Material Attributes</li> <li>(CMA)</li> <li>Crystalline/Amorphous.</li> <li>Cake Collapse Temp.</li> <li>Eutectic Temperature.</li> <li>Glass Transition Temperature</li> <li>Product Resistance.</li> </ul>	Critical Quality Attributes (CQA)  Cake Appearance. Reconstitution Time. Water Content. Assay. Related substance.	<ul> <li>Critical Process Parameters</li> <li>(CPP)</li> <li>□ Freezing temperature.</li> <li>□ Freezing rate.</li> <li>□ Annealing temperature and Time.</li> <li>□ Primary drying: pressure, time/time</li> <li>□ Secondary time:</li> </ul>
		☐ Secondary time: temperature/pressure/time.

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