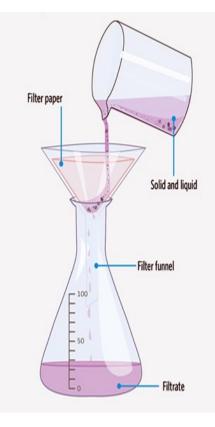


#### Definitions

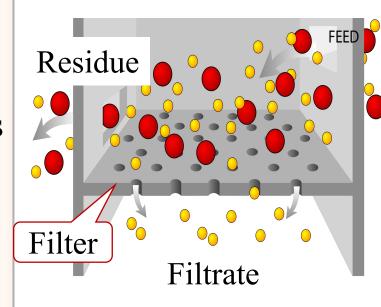
- Clarification: a process that involves the removal or separation of a solid from a liquid, or a fluid from another fluid.
- The term "fluid" involves both liquids and gases.
- Clarification can be achieved using either filtration or centrifugation techniques.
- In **pharmaceutical processing** there are two main **goals** for such processes:
- 1. To **remove unwanted solid** particles from either a liquid product or from air
- 2. To **collect the solid** as the product itself (e.g. following crystallization). Also separation of fluid from another fluid (ex centrifugation)



#### Definitions

- **Filtration**: the process in which particles are separated from a liquid by passing the liquid through a permeable material.
- **The filter** is The permeable medium is a porous material that separates particles from the liquid passing through it.
- Thus, filtration is a unit operation in which a mixture of solids and liquid, **the feed**, suspension, dispersion, influent or slurry, is forced through a porous medium (**filter**), in which the solids are deposited or entrapped.
  - The solids retained on a filter are known as the **residue**.
  - The solids form a **cake** on the surface of the medium, and the clarified liquid known as **effluent or filtrate** is discharged from the filter.
- If recovery of solids is desired, the process is called cake filtration.

#### Filtration



## **Application of Filtration in Pharmaceutical Processing**

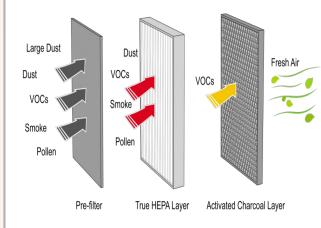
- Clarification of products to **improve** their appearance, i.e. to give them "sparkle" or "brightness".
- 2. **Removal** of **potential irritants**, e.g. from eye-drop preparation or solution applied to mucous membranes.
- **3. Recovery of desired solid** material from a suspension or slurry, e.g. to obtain a drug or excipient after a crystallization process.
- 4. Production of **water of appropriate quality** or pharmaceutical uses such as Nanopure<sup>®</sup> water.



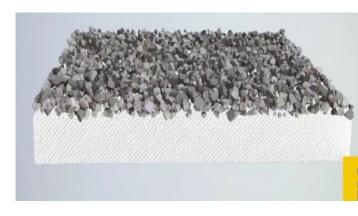
# **Application of Filtration in Pharmaceutical Processing**

- To meet the sterility specification (removal of microorganisms) required for some products using *sterile filtration or aseptic filtration*
- **6. Sterilization** of solution and vehicle of suspension that are chemically or physically unstable under heating conditions.
- **7. Detection of microorganisms present** in liquids by analyzing a suitable filter on which the bacteria are retained.
- 8. To assess the **efficiency of preservatives** added to the pharmaceutical product.
- Recently, techniques such as nanofiltration, ultrafiltration, and microfiltration have been used to recover colloidal delivery systems from mother liquor.





- Four different mechanisms of filtration <u>according to how</u> <u>the suspended material is trapped</u> by the filter medium:
- **1. Surface straining/ sieving**: any particle that is larger than the pores of the medium deposits on the surface, and stays there until it is removed.
  - Particles that are smaller in size than the pores pass quickly through the medium.
  - Filtration occurs on the surface of the filter so-called membrane filter.
  - Because filtration occurs on the surface, there is a tendency for them to become **blocked** unless the filter is carefully designed.
  - Used where the **contaminant level is low** or small volumes need to be filtered.



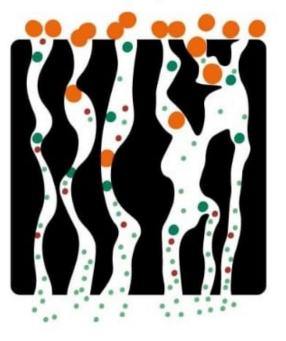


#### 2. Depth straining:

- Similar to the previous mechanism in which it is governed by the particle size or shape.
- However, the filter medium here is thick in comparison with the pore diameter → particles will travel along the pore until they reach a point where the pore narrows down to a size too small for the particle to go any further so they become trapped.

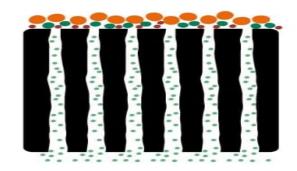
#### **Depth Filtration:**

Solids must pass through a "tortuous path"



#### **Membrane Filtration:**

Traps particles larger than pore size



- **3. Depth filtration (impingement):**
- The particles become entrapped in the depth of the medium, even though they are smaller in diameter, and possibly much smaller than the pore at that point. →
- They become **attached to the pore wall**, or to another particle already held through van der Waals and other surface forces (*entanglement*).

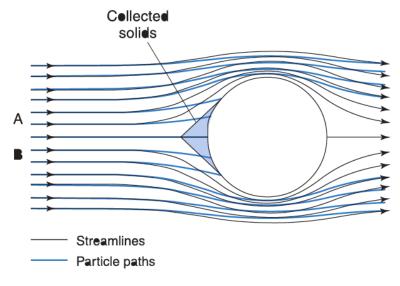


Fig. 25.1 • Filtration by impingement.

#### 4. Cake Filtration (auto filtration):

- Cake filtration (which is a development of surface filtration) **begins** with the formation of a layer of particles on the surface of the filter medium, with larger pores bridged by a group of smaller particles.
- On this layer, a cake of particles accumulates to act as the filter medium for subsequent filtration.
- Cake filtration in which **solid recovery** is the goal.
  - These definitions emphasize that the mechanisms of filtration may result in the trapping of far smaller particles than might be expected from the size of the pores in the medium.
- The actual mechanism or combination of mechanisms in any specific instance is dependent on the characteristics of both the medium and the suspension being filtered
- This is widely used in pharmaceutical processing.

• This process requires the **solution to contain a large amount** of suspended solids (usually 3-20%).

Medium

Suspension

- The flow of liquid through a filter follows the basic rules that govern the flow of any liquid through a medium offering resistance.
- The Flow rate may be expressed as:

rate = 
$$rac{driving force}{resistance}$$

- The rate may be expressed as volume per unit time (rate change dV/dT) and Driving force (pressure differential).
- The apparent complexity of the filtration equations arises from the expansion of the resistance term
- But: Resistance is not constant since it increases as solids are deposited on the filter medium.

- An expression for this changing resistance involves a material balance as well as factors expressing the permeability or coefficient of resistance of the continuously expanding cake.
- These factors have been taken into account in the formation of **Darcy's equation** that <u>counts for the change in resistance</u> to flow during filtration as follows:

$$\frac{dV}{dT} = \frac{KA \, \Delta P}{\eta L}$$

• Where (dV/dT rate change, A= filter area, P= pressure **drop** through the filter medium,  $\eta$  =filtrate viscosity, L bed thickness, K permeability coefficient, and depends on the nature of the precipitate to be filtered and filter medium itself.

• So rate of filtration =  $\frac{(Area of filter)x (pressure difference)}{(viscocity) x (resistance of cake and filter)}$ 

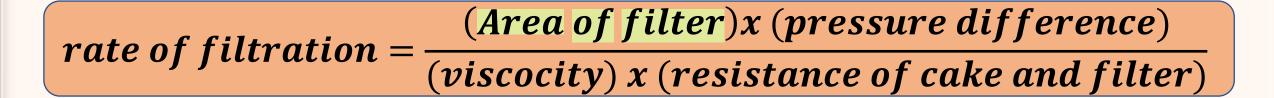
#### **Interpretation of Flow Rate Equation**

• How to Change the Flow Rate

 $rate of filtration = \frac{(Area of filter)x (pressure difference)}{(viscocity) x (resistance of cake and filter)}$ 

- **a. Pressure increases**  $\rightarrow$  increase in flow unless the cake is <u>highly compressible</u>.
  - Pressure increase on highly compressible, flocculent, or slimy precipitated may decrease or terminate flow.

- Change the pressure difference by using a vacuum (pull) on the far side (under) of the filter which will increase the pressure difference up to atmospheric pressure.
- Note: this also can be done by **pumping** the fluid into the filter (industrial scale).



**b.** An increase in the area  $\rightarrow$  increases flow since cake thickness and thus resistance is also reduced).

- This can be done by using a larger filter of several small units in parallel.
- Note: flow is proportional to  $A^2$  because the L term has an area in its equation  $\rightarrow$  small increase in the area will result in a bigger increase in flow rate.

 $rate of filtration = \frac{(Area of filter)x (pressure difference)}{(viscocity) x (resistance of cake and filter)}$ 

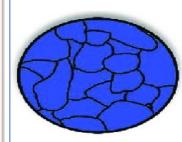
- c. Viscosity is inversely proportional to the flow rate, increase in viscosity will decrease the flow rate.  $\rightarrow$  so, filtration efficiency also may be affected by changes in temperature.
  - The viscosities of most liquids decrease with an increase in temperature.  $\rightarrow$
  - Increasing the temperature of heavy pharmaceutical syrups lowers the viscosity and increases filtration rates.
  - Note: dilution may also decrease the viscosity

 $rate of filtration = \frac{(Area of filter)x (pressure difference)}{(viscocity) x (resistance of cake and filter)}$ 

**d.** Cake resistance: is a function of cake thickness, therefore, the average flow rate is inversely proportional to the amount of cake deposited.

• Note: Decrease the cake thickness: this can be decreased by removing some of the cake periodically.

- e. The permeability coefficient may be examined in terms of its two variables: 1) porosity and 2) surface area:
  - 1. The **cake porosity** depends on how particles are deposited and packed.→
  - A fast deposition rate, **given by** concentrated slurries or high flow rates, may give a **higher porosity** because of the greater possibility of bridging and arching in the cake.
  - 2. Surface area unlike porosity, is markedly affected by particle size and is inversely proportional to particle diameter.  $\rightarrow$
  - Hence, a **coarse precipitate** is **easier** to filter than a fine precipitate even though both may pack with the same porosity.
- → Most clarification problems can be resolved empirically by varying one or more of the 5 factors above.

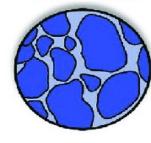


IMPERMEABLE

CLOSED POROSITY



POROUS IMPERMEABLE INTERCONNECTED POROSITY



POROUS AND PERMEABLE

Clarification and Filtration