



Beslut 23.02.2018

Dnr 001388/00.01.01/2018

**Beslut från Säkerhets- och utvecklingscentret för
läkemedelsområdet**

Europafarmakopén

Bemyndiganden

Läkemedelslagen 82 § (773/2009), (395/1987)

Målgrupper

Läkemedelsfabrikerna
Läkemedelspartiaffärerna
Apoteken
Sjukhusapoteken
Läkemedelscentralerna

Ikraftträdande

1.4.2018

Norm(er) som upphävs

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1. ÄRENDE I BESLUTET

1.1 Säkerhets- och utvecklingscentret för läkemedelsområdet (Fimea) har beslutat fastställa:

- Det fjärde supplementet till Europafarmakopéns nionde upplaga, (European Pharmacopoeia, Supplement 9.4).
- Följande uppdaterade monografi i Europafarmakopéns nionde upplaga:
Products of fermentation (1468); (ersätter versionen 05/2017:1468), Bilaga 1.

1.2 Följande monografin/monografier fastställs att utgå från Europafarmakopén:

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1.3 Med detta beslut upphävs Fimeas följande beslut:

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2. RÅDNING

Ytterligare uppgifter om beslutet kan vid behov begäras av Säkerhets- och utvecklingscentret för läkemedelsområdet.

3. IKRAFTTRÄDANDE

Detta beslut träder i kraft 1.4.2018

Godkännare

Helle Marjo-Riitta
Salo Piia

Sektionschef
Avdelningschef

Underteckning

Dokumentet har undertecknats elektroniskt i ärendebehandlingssystemet.
Fimea 23.02.2018. Ni kan kontrollera underskriften på Fimeas registreringskontor.

SÄNDLISTA

Läkemedelsfabrikerna
Läkemedelspartiaffärerna
Apoteken
Sjukhusapoteken
Läkemedelscentralerna

FÖR KÄNNEDOM

Social- och hälsovårdsministeriet
Jord- och skogsbruksministeriets livsmedels- och hälsoavdelning
Arbets- och näringsministeriet
Tillstånds- och tillsynsverket för social- och hälsovården
Institutet för hälsa och välfärd
Livsmedelssäkerhetsverket
Huvudstabens medicinalvårdsavdelning
Centret för Militärmedicin, Militärapoteket
Konsumentverket
Läkemedelsindustrin r.f.
Rinnakkaislääketeollisuus ry
Apoteksvarugrossisterna r.f.
Finlands Parallellimportörsförbund r.f.
Veterinärmedicinimportörerna
Helsingfors universitet, farmaceutiska fakulteten
Helsingfors universitet, veterinärmediciniska fakulteten
Östra Finlands universitet, farmaceutiska fakulteten
Åbo Akademi, institutionen för biokemi och farmaci
Finlands Apotekareförbund
Finlands Farmacieförbund
Finlands Provisoriförening
Finlands Läkarförbund
Finlands Veterinärförbund
Finlands Kommunförbund

BILAGA/BILAGOR

Bilaga 1. Products of fermentation (1468); (ersätter versionen 05/2017:1468)

NOTE ON THE MONOGRAPH

Due to the public health risk associated with histamine contamination (see for example: *Public Health Risks of Histamine and other Biogenic Amines from Fish and Fishery Products, Meeting report, 23-27 July 2012 FAO headquarters, Rome Italy*), further requirements related to the quality of raw materials were added to the Raw materials section of the monograph.

The present monograph was adopted by the European Pharmacopoeia Commission by correspondence on 12 January 2018. The date on which the states party to the Convention on the Elaboration of a European Pharmacopoeia shall implement, within their territories, the revised version of the monograph has been set to 1 April 2018.

04/2018:1468

PRODUCTS OF FERMENTATION

Producta ab fermentatione

This monograph applies to indirect gene products obtained by fermentation. It is not applicable to:

- monographs in the Pharmacopoeia concerning vaccines for human or veterinary use;
- products derived from continuous cell lines of human or animal origin;
- direct gene products that result from the transcription and translation from nucleic acid to protein, whether or not subject to post-translational modification;
- products obtained by semi-synthesis from a product of fermentation and those obtained by biocatalytic transformation;
- whole broth concentrates or raw fermentation products.

This monograph provides general requirements for the development and manufacture of products of fermentation. These requirements are not necessarily comprehensive in a given case and requirements complementary or additional to those prescribed in this monograph may be imposed in an individual monograph or by the competent authority.

DEFINITION

For the purposes of this monograph, products of fermentation are active or inactive pharmaceutical substances produced by controlled fermentation as indirect gene products. They are primary or secondary metabolites of micro-organisms such as bacteria, yeasts, fungi and micro-algae, whether or not modified by traditional procedures or recombinant DNA (rDNA) technology. Such metabolites include vitamins, amino acids, antibiotics, alkaloids and polysaccharides.

They may be obtained by batch or continuous fermentation processes followed by procedures such as extraction, concentration, purification and isolation.

PRODUCTION

Production is based on a process that has been validated and shown to be suitable. The extent of validation depends on the critical nature of the respective process step.

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2 CHARACTERISATION OF THE PRODUCER MICRO-ORGANISM

3 The history of the micro-organism used for production is documented. The
4 micro-organism is adequately characterised. This may include determination of
5 the phenotype of the micro-organism, macroscopic and microscopic methods
6 and biochemical tests and, if appropriate, determination of the genotype of the
7 micro-organism and molecular genetic tests.
8

9
10 PROCESSES USING A SEED-LOT SYSTEM

11 The *master cell bank* is a homogeneous suspension or lyophilisate of the original cells
12 distributed into individual containers for storage. The viability and productivity of
13 the cells under the selected storage conditions and their suitability for initiating a
14 satisfactory production process after storage must be demonstrated.

15 Propagation of the master cell bank may take place through a seed-lot system that uses a
16 working cell bank.
17

18 The *working cell bank* is a homogeneous suspension or lyophilisate of the cell material
19 derived from the master cell bank, distributed in equal volumes into individual
20 containers for storage (for example, in liquid nitrogen).

21 Production may take place by batch or continuous culture and may be terminated under
22 defined conditions.
23

24 All containers in a cell bank are stored under identical conditions. Once removed from
25 storage, the individual ampoules, vials or culture straws are not returned to the cell bank.
26

27 PROCESSES USING STAGED GROWTH IN CULTURES

28 The contents of a container of the working cell bank are used, if necessary after
29 resuspension, to prepare an inoculum in a suitable medium. After a suitable period of
30 growth, the cultures are used to initiate the fermentation process, if necessary following
31 preculture in a fermentor. The conditions to be used at each stage of the process are
32 defined and must be met with each production run.
33

34
35 CHANGE CONTROL

36 If the production process is altered in a way that causes a significant change in the
37 impurity profile of the product, the critical steps associated with this change in impurity
38 profile are revalidated.

39 If a significant change has taken place in the micro-organism used for production that
40 causes a significant change in the impurity profile of the product, the critical steps of
41 the production process associated with this change, particularly the procedure for
42 purification and isolation, are revalidated.
43

44 Revalidation includes demonstration that new impurities present in the product as
45 a result of the change are adequately controlled by the test procedures. If necessary,
46 additional or alternative tests must be introduced with appropriate limits. If the change
47 in the process or in the micro-organism results in an increase in the level of an impurity
already present, the acceptability of such an increase is addressed.

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2 When a master cell bank is replaced, the critical steps of the production process must be
3 revalidated to the extent necessary to demonstrate that no adverse change has occurred
4 in the quality and safety of the product. Particular attention must be given to possible
5 changes in the impurity profile of the product if a modified or new micro-organism
6 is introduced into the process.

7 8 RAW MATERIALS

9 The raw materials employed in the fermentation and/or down-stream processing are of
10 suitable quality for the intended purpose. They are tested to ensure that they comply
11 with written specifications. Special attention must be paid to the levels of free histidine
12 in fish peptones as the presence of free histidine may lead to histamine formation in
13 certain conditions.

14 Levels of bioburden in media or in the inlet air for aeration are reduced to an adequately
15 low level to ensure that if microbial contamination occurs, it does not adversely affect
16 the quality, purity and safety of the product. Addition of components such as nutrients,
17 precursors, and substrates during fermentation takes place aseptically.

18 19 IN-PROCESS CONTROLS

20 In-process controls are in place to ensure the consistency of the conditions during
21 fermentation and down-stream processing and of the quality of the isolated product.
22 Particular attention must be paid to ensure that any microbial contamination that
23 adversely affects the quality, purity and safety of the product is detected by the controls
24 applied.

25 Production conditions may be monitored, as appropriate, by suitable procedures for
26 example to control and check:

- 27 – temperature,
- 28 – pH,
- 29 – rate of aeration,
- 30 – rate of agitation,
- 31 – pressure,
- 32 – pressure,
- 33 – pressure,

34 and to monitor the concentration of the required product.

35 36 DOWN-STREAM PROCESSING

37 At the end of fermentation, the producer micro-organism is inactivated or removed.
38 Further processing is designed to reduce residues originating from the culture medium
39 to an acceptable level and to ensure that the desired product is recovered with consistent
40 quality.

41 Various purification processes may be used, for example, charcoal treatment,
42 ultrafiltration and solvent extraction. It must be demonstrated that the process or
43 processes chosen reduce to a minimum or remove:

- 44 – residues from the producer micro-organism, culture media, substrates and precursors,
- 45 – unwanted transformation products of substrates and precursors.

46 If necessary, suitable tests are performed either as in-process controls or on the isolated
47 product of fermentation.

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IDENTIFICATION, TESTS AND ASSAY

The requirements with which the product must comply throughout its period of validity, as well as specific test methods, are stated in the individual monographs.