

PROCESS BULLETIN

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Subject:

HOMOGENIZATION OF EMULSION
Pharma application – Intravenous

Test report

Test conditions:

Product: Intravenous Lipid nutrition emulsion

Homogenizer type: Panda 2K NS1001L

Options: Second homogenizing stage.

Product preparation:

Composition: Soya oil 10%, Lecithin 1,2%, water; we had sufficient components for 900ml preparation.

Product preparation: The lecithin has been to hot water (75°C) stirring gently, then oil heated at 65°C) has been added to the water. The pre-emulsion has been then mixed with a High Shear Mixer, type IKA T50. The mixer head used is type: G45F . Operating conditions: 6400 rpm for 3minutes, temperature: 65°C

Homogenisation conditions: the inlet temperature is 65°C; the product has been homogenized at 1200barwith 50 bar on the second stage. The product has been passed 4 times at the same conditions. The outlet temperature has been controlled in order to keep stable the inlet temperature at about 60- 65°C.