

MICROBIOLOGY

UNIT 5 NOTES

MICROBIAL SPOILAGE

- TYPES OF SPOILAGE
- FACTORS AFFECTING SPOILAGE
- SOURCES AND TYPES
- PRESERVATION OF PHARMACEUTICAL PRODUCTS

ANIMAL CELL CULTURE

- GROWTH
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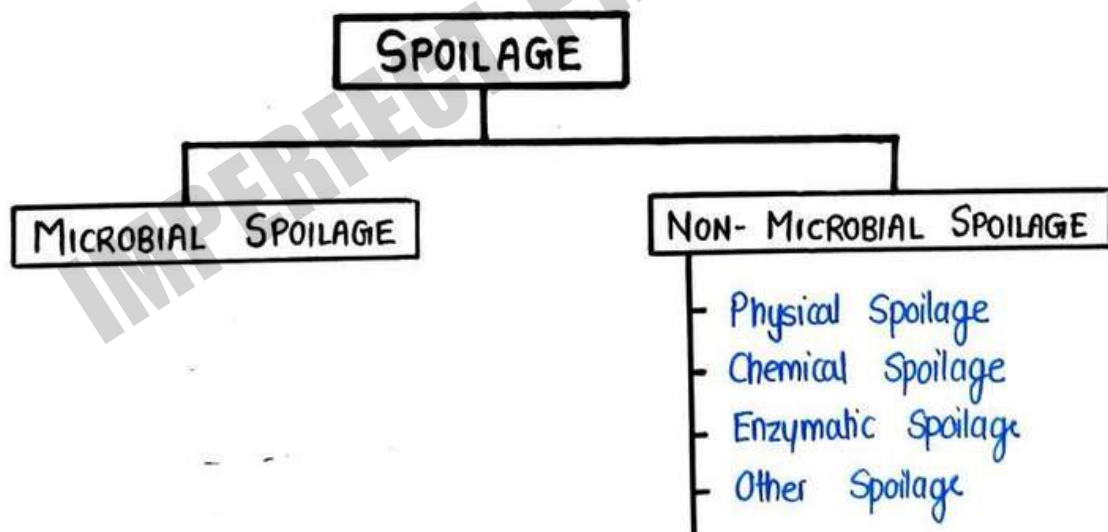


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SPOILAGE

- Spoilage refers to the process by which a material, substance or product becomes unusable or unfit for its intended purpose.
- Now, Pharmaceutical Spoilage refers to the degradation or deterioration of pharmaceutical product over time, leading to decrease in their effectiveness, safety and quality.
- Spoilage often results in economical loss and poses potential health or safety risks, especially in Food & Pharmaceutical products.

TYPES OF SPOILAGE



① MICROBIAL SPOILAGE

- Microbial Spoilage refers to degradation of food, beverages or Pharmaceutical Products caused by growth and metabolic activity of microorganisms such as bacteria, moulds or yeasts.
- These microorganisms break down the components of the product, leading to changes in texture, color, smell, taste and safety, often rendering the item unsuitable for consumption or use.
- Example: Moldy Bread caused by Fungi

② NON - MICROBIAL SPOILAGE

- Non - Microbial Spoilage refers to degradation of food or products caused by Physical, chemical or environmental factors, rather than by the activity of microorganisms.
- This type of spoilage often results in changes to texture, appearance, flavour or nutritional quality and can render items unsuitable for consumption or use.
- It can be subdivided into following types :
 - ① Physical Spoilage
 - ② Chemical Spoilage
 - ③ Enzymatic Spoilage
 - ④ Other Spoilage

① Physical Spoilage

- Physical Spoilage refers to degradation of food or pharmaceutical products caused by physical factors such as mechanical damage, improper storage or environmental conditions.
- Physical spoilage does not involve microorganisms but can make products more susceptible to microbial contamination.
- Example: Damage to packaging allows exposure to air, moisture or contaminants.

② Chemical Spoilage

- Chemical Spoilage refers to the deterioration of food, beverages or pharmaceutical products caused by chemical reactions.
- It often includes oxidation, hydrolysis of products.
- Rancidity in oils, discoloration of potatoes or bananas after cutting are some common examples of Chemical Spoilage.
- Chemical Spoilage often leads to undesirable changes in color, often making the product unfit for consumption or use.

③ Enzymatic Spoilage

- Enzymatic Spoilage refers to the degradation of food caused by the natural activity of enzymes present in food itself.
- Enzymes are biological catalysts that regulate various biochemical reactions, but their activity can lead to undesirable changes in food quality, such as texture, flavour, color or nutritional value.
- Example: Breakdown of Protein by Protease enzyme.

④ Others Spoilage

- Spoilage by other factors involves external or environmental agents that indirectly affect the quality, safety or usability of a product.
- It often occurs due to insects, rodents, birds and other animals resulting change in color, odour & chemical nature.

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FACTORS AFFECTING MICROBIAL SPOILAGE

There are various factors which can affect Microbial Spoilage of Pharmaceutical Products such as :

- Types & Size of Microbe .
- Nutritional Factors
- Water
- Storage Temperature
- pH
- Package Designing
- Storage Conditions

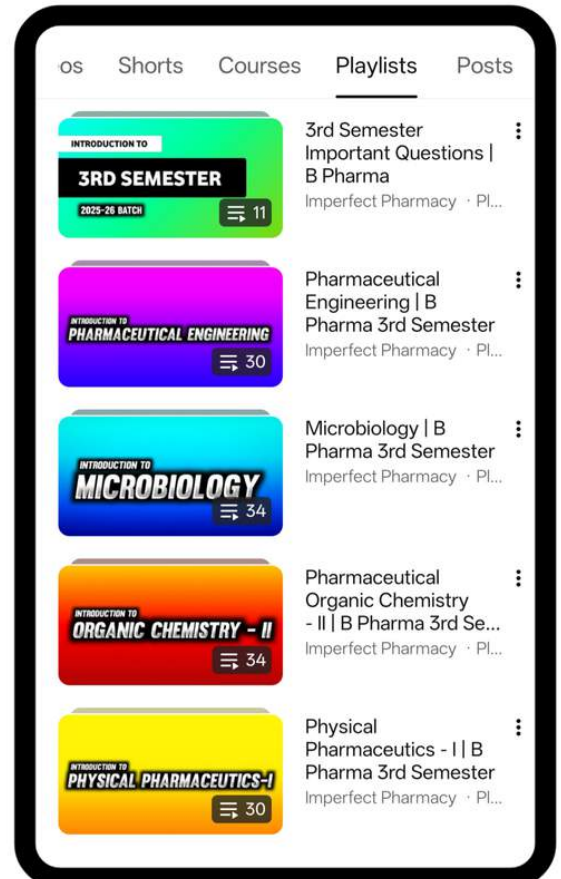
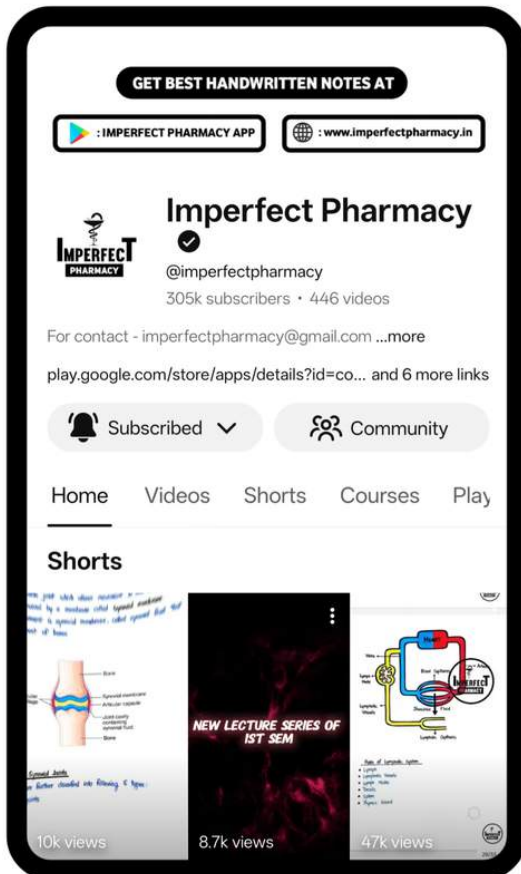
① Types & Size Of Microbe

- Types & size of microbe significantly affect the microbial spoilage.
- Different types of microorganisms such as bacteria, mold, yeast have different mechanism of action in spoilage.
- Molds such as *Aspergillus* & *Penicillium* can grow on surfaces & produce mycotoxins, which can be toxic to humans and animals.
- Smaller microbes, like bacteria and viruses, can penetrate deeper into food tissues, causing more extensive spoilage.
- Larger microbes like molds & yeasts, tend to grow on surfaces, causing visible spoilage.

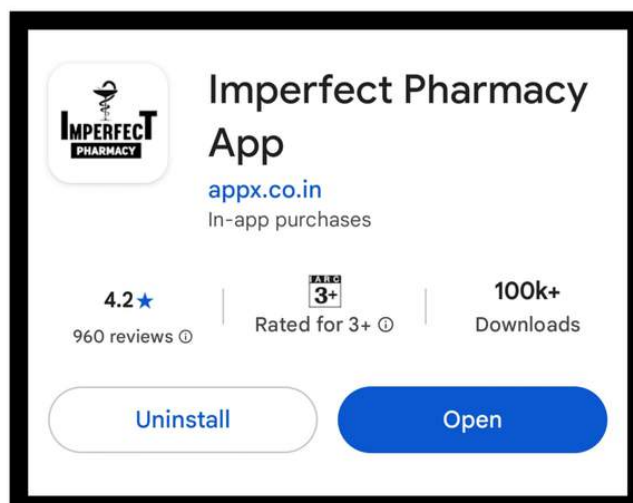
② Nutritional Factors

- Microorganisms requires nutrition for energy & proliferation.
- The presence of nutrients like carbohydrates, proteins and vitamins in the formulation can support microbial growth.

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③ Water

- Microbial growth, especially bacteria and fungi, is favored in products with higher water content.
- Creams, ointments and liquid formulations are more prone to microbial contamination than dry powders or tablets.

④ Storage Temperature

- The formulations can be affected by microorganisms b/w the temperature range of 20°C to 60°C
- Storage in deep freeze at -20°C is preferred to preserve the preparation from Microorganisms.
- Water for Injection is stored at 80°C before preparation to minimize bacterial growth and to prevent bacterial activity.

⑤ pH

- Microorganisms have specific pH ranges in which they grow best.
- Many bacteria grow at neutral pH, while fungi may grow in more acidic solutions.
- Extremes of pH generally prevent microbial attack.

⑥ Packaging Design

- Improper packaging, such as cracks or leaks in packaging, can expose pharmaceutical products to environmental contaminants, leading to microbial spoilage.
- Multi dose containers are generally more susceptible for microbial contamination.

⑦ Storage Conditions

- Improper storage conditions such as high humidity or temperature fluctuations, can promote microbial growth.
- Oxygen exposure can contribute to both chemical degradation and microbial contamination, especially in products stored without proper seals.

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SOURCES OF MICROBIAL CONTAMINATION

There can be various sources of Microbial Contamination in pharmaceutical products as follows :

- Raw Material
- Airborne Particles
- Personnel
- Equipment
- Water Systems
- Aseptic Processing
- Storage Conditions

① Raw Material

- Raw Materials like active pharmaceutical ingredients, excipients can attract microorganisms if not properly sourced, stored or handled.
- Contamination can occur during the transfer, weighing and mixing of raw materials.

② Airborne Particles

- Dust, spores and other microorganisms can be present in the air and settle on exposed surfaces or products.

③ Personnel

- Human skin, hair and respiratory tract can act as a source of microorganisms, especially in non-sterile environments.

④ Equipment

- Manufacturing Equipments, if not properly cleaned and sanitized, can play a major role in contamination of Pharmaceuticals.

⑤ Water Systems

- Contaminated water used for cleaning, rinsing or product formulation can introduce microorganisms.

⑥ Aseptic Processing

- Improper aseptic techniques during the filling & sealing of sterile products can introduce microorganisms.

⑦ Storage Conditions

- Improper storage conditions, such as high humidity or temperature fluctuations, can promote microbial growth.

TYPES OF MICROBIAL CONTAMINANTS

Microbial Spoilage in pharmaceuticals, food and other products is caused by various types of microorganisms, each with different characteristics and effects.

① BACTERIA

- They are single-celled microorganisms that reproduce quickly under favorable conditions.
- Some most common bacterial contaminants are as follows:
- *Pseudomonas* spp: Frequently found in water and aqueous pharmaceutical formulations, causing spoilage.
- *Klebsiella* spp: They can grow in oral and topical products, leading to spoilage and contamination.
- *Staphylococcus* spp: They can contaminate products through human handling and poor hygiene.

② FUNGI

- They are multicellular molds and unicellular yeasts that grow in warm, moist and nutrient rich environments.
- They are capable of growing in low pH & low water activity.

③ SPORE FORMING MICROORGANISMS

- They produce spores that are highly resistant to heat and disinfectants.
- They can survive in adverse conditions and germinate when favorable conditions return.

④ ALGAE

- They are photosynthetic microorganisms found in water systems used during manufacturing.
- They are rare but possible contaminants in Pharmaceutical water systems or liquid formulations.

⑤ PROTOZOA

- They are single-celled organisms that are less common in spoilage but can contaminate water systems.

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ASSESSMENT OF MICROBIAL CONTAMINATION & SPOILAGE

- Assessing microbial contamination & spoilage in Pharmaceutical products is crucial to ensure their safety, efficacy & shelf life.
- Various methods are employed to detect and quantify microbial presence as follows :

① PHYSICAL OR CHEMICAL INDICATORS

- Changes in product's physical or chemical properties can signal microbial spoilage.
- Indicators include alterations in viscosity, pH, emulsion stability and surface activity.

② MICROBIAL LIMIT TEST

- They are designed to enumerate and identify microorganisms in non-sterile products, ensuring they meet acceptable microbiological standards.

• These tests typically involve :

- ④ Total Aerobic Microbial Count
- ⑤ Total Yeast & Mold Count
- ⑥ Specified Microorganisms Testing

③ STERILITY TESTING

- For products required to be sterile, such as Injectables and Ophthalmic solutions, sterility test confirms the absence of viable microorganisms.
- It mainly involve two methods :
 - ① Direct Inoculation
 - ② Membrane Filtration.

④ ENVIRONMENTAL MONITORING

- Regular monitoring of the manufacturing environment, including air, surfaces and personnel helps identifying potential sources of contamination.

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PRESERVATIVES

- Preservatives are chemical agents incorporated into Pharmaceutical Formulations to prevent microbial contamination and proliferation during manufacturing, storage and use.
- Their primary role is to maintain the sterility, safety, efficacy and stability of the product by inhibiting or destroying microorganisms such as Bacteria, Fungi & Molds.
- Preservatives are especially critical in multi-dose formulations, aqueous preparations and products that are exposed to environment during use.

IDEAL CHARACTERISTICS OF PRESERVATIVES

- It should have a broad spectrum Antimicrobial Activity.
- It should be Non-toxic to humans.
- It should be physically & chemically stable.
- It should not react with API, excipients or packaging material.
- It should be effective at low concentrations.
- It should be Non-volatile.
- It should have rapid action.
- It should be cost-effective & readily available.

TYPES OF PRESERVATIVES

On the basis of chemical nature & mechanism of action, Preservatives can be classified as follows:

① ANTIMICROBIAL PRESERVATIVES

These are the preservatives that prevent the growth of bacteria, fungi and molds in pharmaceutical products by:

- Cell membrane disruption
- Protein denaturation
- Inhibition of nucleic acid synthesis

They can be further subdivided into following types:

- ① Parabens :
- Examples : Methylparaben, Propylparaben.
 - They are effective against fungi & some bacteria
 - They are commonly used in syrups, creams & ointments.
- ② Organic Acids :
- Examples : Benzoic Acid, Sorbic Acid etc.
 - They are primarily effective in acidic formulations.
- ③ Alcohols :
- Examples : Ethanol, Benzyl Alcohol etc.
 - They have broad spectrum activity.
 - They are common in oral, injectable & topical formulations.
- ④ Quaternary Ammonium Compounds :
- Examples : Benzalkonium Chloride.
 - They are effective against Gram-positive bacteria & Fungi.
 - Common in Ophthalmic and nasal preparations.

- ① Phenolic Compounds :
- Examples : Phenol , Chlorocresol etc .
 - They have broad spectrum antimicrobial action .
 - They are used in creams, ointments and vaccines .

② ANTIOXIDANT PRESERVATIVES

- They prevent the pharmaceutical products from oxidative degradation, which can ultimately lead to microbial growth.
- Examples : Butylated Hydroxytoluene , Butylated Hydroxyanisole , Ascorbic Acid etc.
- They are commonly used in lipid-based formulations .

③ CHELATING AGENTS

- They bind with metal ions in formulation , preventing their use by microorganisms for growth and metabolism .
- Examples : Disodium Edetate (EDTA) .
- They are often used in combination with other preservatives to enhance their efficacy .

CLASSIFICATION BASED ON SOURCE

- ① Natural Preservatives : These preservatives are obtained by natural sources that are plant, mineral & animal sources etc. ex : Neem Oil, Lemon etc.
- ② Artificial Preservatives : They are prepared by chemical synthesis & active against various microorganisms at small concentration. ex : Benzoates, Nitrites.

FACTORS AFFECTING EFFICACY OF PRESERVATIVES

There are various factors which can affect the efficacy of Preservatives as follows :

- Type of Microorganism : Different microorganisms have varying levels of susceptibility to different preservatives.
- Concentration : Too low can be ineffective while too high could be toxic.
- pH : The pH of the product can significantly impact preservative efficacy, some preservatives are more effective at certain pH ranges.
- Incompatibility : Certain excipients in the formulation can interact with preservatives, reducing their effectiveness.

EVALUATION OF MICROBIAL STABILITY OF FORMULATIONS

- Ensuring the microbial stability of Pharmaceutical Formulations is crucial to maintain their safety, efficacy and shelf life
- This process involves evaluating the formulation's ability to resist microbial contamination and proliferation over time.
- A key method for this assessment is the Preservative Efficacy Test (PET), also known as Antimicrobial Effectiveness Test

PRESERVATIVE EFFICACY TEST

A Preservative Efficacy Test, also known as an Antimicrobial Effectiveness Test, is a critical procedure used to evaluate the effectiveness of Preservatives in Pharmaceuticals, cosmetics and personal care products.

Procedure

- **Inoculation :** The product is inoculated with specified concentrations of test microorganisms, including bacteria (*Staphylococcus aureus*, *Escherichia coli*, *Pseudomonas aeruginosa*), Yeast (*Candida albicans*) & mold (*Aspergillus brasiliensis*)
- **Incubation :** The inoculated product is stored under controlled conditions for a predetermined period, typically 28 days.

- Sampling : At specific intervals (e.g., 7, 14 & 28 days) samples are taken to determine the number of viable microorganisms present.
- Evaluation : The reduction in microbial counts over time is analyzed to assess the effectiveness of preservative system.

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ANIMAL CELL CULTURE

- Animal Cell Culture is a technique where animal cells are grown and maintained under controlled laboratory conditions, allowing researcher to study cellular behaviours, functions and responses in a controlled environment.
- It is a fundamental technique in biological & medical research, involving the maintenance and growth of animal cells outside their natural environment under controlled conditions.

KEY PRINCIPLES OF ANIMAL CELL CULTURE

① Asceptic Techniques

- Maintaining a sterile environment is crucial to prevent contamination from bacteria, fungi or other microorganisms that can compromise the culture.

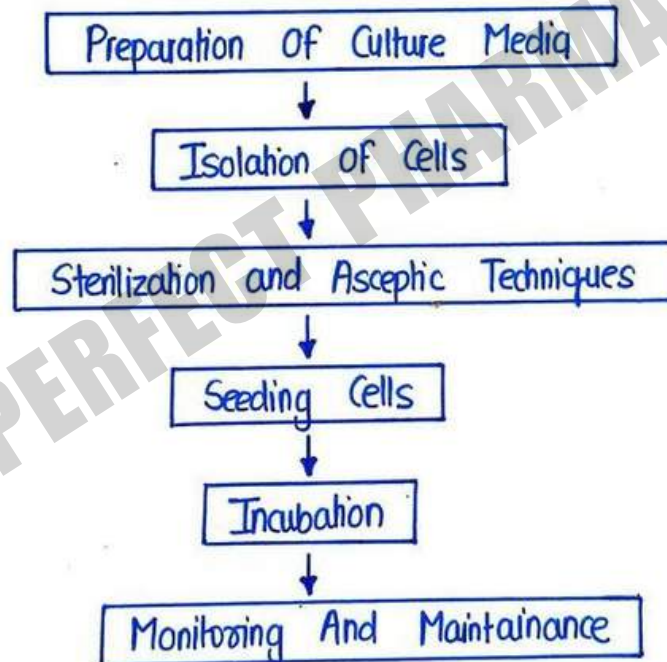
② Culture Medium

- The culture medium provides the essential nutrients, growth factors and physical support for cell growth
- It typically includes :
 - Basal Medium
 - Serum
 - Antibiotics

③ Growth Factors

- These proteins stimulate cell proliferation and differentiation
- Common growth factors include :
 - Temperature : Typically 37°C
 - pH : Around 7.4
 - Humidity : Should be high

GENERAL PROCEDURE FOR CELL CULTURE



TYPES OF CELL CULTURE

Cell Cultures can be classified as follows :

- ① Primary Cell Culture
 - Adherent Cell Culture
 - Suspension Cell Culture
- ② Secondary Cell Culture
- ③ Cell Lines
 - Finite Cell Lines
 - Continuous Cell Lines

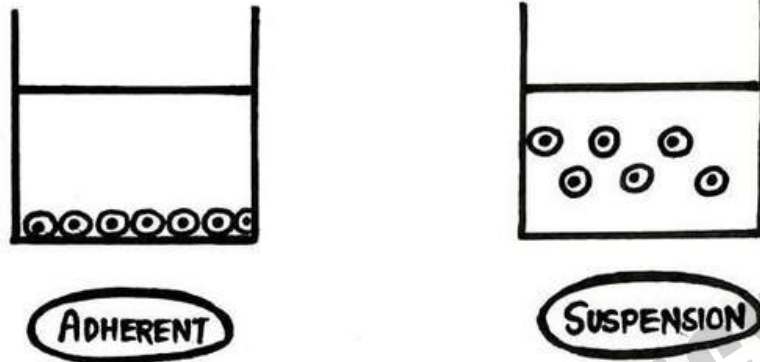
① PRIMARY CELL CULTURE

- Primary Cell Culture refers to the process of isolating cells directly from living tissues (e.g. organ, blood etc) and growing them in a controlled artificial environment, such as culture dish.
- These cells retain many of the characteristics and functions of their tissues of origin, making them highly valuable for biological & medical research.
- It is further subdivided into two types :

- a) Adherent Cell Culture
- b) Suspension Cell Culture

- ① Adherent Cell Culture :
- These cells attached to the surface of the culture flask.
 - They require regular removal of old media and replacement with fresh media to maintain proper growth.

- ⑥ Suspension Cell Culture :
- These cells does not get attached to the surface of culture flask .
 - They are freely suspended in culture medium.



② SECONDARY CELL CULTURE

- Secondary cell culture happens when cells from a primary culture are moved to a new container with fresh nutrients to keep growing.
- This is done after the cells have grown enough in the first dish and need more space or better conditions.
- It helps remove unwanted cells , making the culture more uniform and easier to work for experiments or studies.

③ CELL LINES

- Cell lines are animal cultures that can be propagated & maintained in vitro under controlled conditions.
- These cells are derived from primary cell cultures and can either have a finite or continuous lifespan depending on their origin & genetic stability.
- They are further subdivided into two types.

④ Finite Cell lines

⑤ Continuous Cell lines.

④ Finite Cell Lines : • Cell lines that have a limited lifespan and can divide only a finite number of times .
• They are generally used for studies requiring cells with normal characteristics and limited genetic alterations .

⑤ Continuous Cell Lines : • Cell lines that have undergone transformation (either spontaneous or induced) and can divide indefinitely
• They are used extensively in cancer research, recombinant protein production and vaccine development .

APPLICATION OF CELL CULTURE

- Cell culture involves growing cells in a controlled environment outside their natural setting.
- This technique is essential in the pharmaceutical industry and research for several reasons.

① Drug Testing

- Before new drugs are given to humans, scientist test them on cultured cells to see if they work & to check for harmful effects.
- This helps to ensure safety and efficacy of the products/drugs.

② Vaccine Development

- To make vaccines, certain viruses need to be grown in large amounts.
- Cultured cells provide a place for these viruses to multiply, which is crucial for producing vaccines against disease like flu & polio.

③ Studying Disease

- Researchers use cell cultures to understand how disease affect cells.
- By observing infected cells, they can learn how disease develop and find ways to treat them.

④ Producing Important Proteins

- Some medical treatments require specific proteins.
- Scientist can utilize cultured cells to produce these proteins in large quantities, which is important for creating therapies like Insulin for diabetes.

⑤ Reducing Animal Testing

- By using cell cultures, researchers can conduct many experiments without involving animals.
- This approach is more ethical and often provides quicker results.

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