

The main aim of powder mixing in pharmaceutical practice is to achieve dose uniformity within the solid dosage form (tablets, capsules & powders), particularly so important in case of very potent مل جع powder مرين من بعص م - Parameter related to the particles: like particle size, particle shape, size distribution, particle قديش المارة بمتنى المارة المار Mixer type and properties: Movement type of mixer, Presence of Blades The addition of baffles or rotating bars will also cause convective mixing, for example the V-mixer with agitator bar. - Speed of mixing (Agitation Speed): <u>Too high a rotation speed</u> will cause the material to be held اذا السرعة عالية المادة رج on the mixer walls by centrifugal force, and too low a speed will generate insufficient bed wall liverell له مارح يصس عندي Good mixing - Segregation tendency of individual components (based on density difference). 1. Diffusion: It is redistribution of particles by random movement of particles relative to each other. 2. Convection: Movement of a group of adjacent particles from one place to another within the 3. Shear: It is the change in configuration of ingredients through the formation of slip planes in the mixture (Layer of powder flows over another layer) or (Sliding of particles in planes over each 16 000000 c. Shear Second step : reorganization of particles apparition of a shearing surface by convection and diffusion mechanism

کل Particle بتحول ہے induvidal James *relative to each other Shear wis powder > · layer J ame ealuit rayer layer - Sliding * Slide relative to slide (Verail Bursent K paixim > 2 Rotating cube Y-cone mixer Tumbling low movment. × حرکة بهاوانت Double cone Oblique cone Twin shell (V) mixer with agitator bar Fig. 13.6 Different designs of tumbling mixers. Tumbling mixers are rotating vessels of variable shapes. The container is designed in a way to avoid symmetry (symmetry gives poor mixing) ?! asymmetric بشكل مصمور الدوال. 216 Symmetric JUS 131 aik homogenous visual Mixture 17 In this Experiment Cube mixer or V-mixer will be used:-

Cube mixer: motor drive mixer - مركبة ع ماتور - The housing in the Cube Mixer is manufactured from glass. عيمان رفيعة Equipped with Baffles but not Blades Tumbling movement, in which ingredients are tilted by the rising side of the drum until they exceed their normal angle of repose, hence they will fall over their selves. - Cube mixer provides the three mechanisms of mixing, but in different ratios ... shear is - Cube mixer is problematic due to the presence of corners, why? * مشكلته انه فيه زوايا // صكن powder تتجمع منهم - motor drive mixer - The housing in the V- Mixer is manufactured from stainless steal - The function is based on a special 3D blending effect in the pant-leg region, which is generated through a combination of: dividing, cascading and an intermeshing mixing has three Mechanism. mechanism. - During blending, materials tumble periodically towards the apex and the legs, while they move along the horizontal rotation at the same time. **OBJECTIVE:** 1. To study the efficiency of "Revolvo-Cube Mixer or V- Mixer" in preparation of 5% wlw mixture of Sodium Salicylate in Lactose (Particle Size < 1mm), when operated at 25 rpm. 2. To study the Effect of time on the homogeneity of 5% wlw mixture of Sodium Salicylate in Lactose (Particle Size < 1mm) prepared using Revolvo-Cube Mixer V- Mixer operated at 25 3. To estimate the "Optimal Mixing Time" for 5% wlw mixture of Sodium Salicylate inLactose (Particle Size < 1mm) prepared using Revolvo-Cube Mixer or V- Mixer operated at 25 - أفض وقت لحتى أحصل rpm.

18 **EXPERIMENTAL PART:** a. Materials: - active ingrediant. Lactose, Sodium Salicylate, b. Apparatus: Cube Mixer or V- mixer, UV/VIS Spectrophotometer. by dry cleaning. c. Method: NB: all equipment and tools should be cleaned prior to use. 1. Prepare 500gm of 5% w/w Na-Salicylate in Lactose (25 gm Na-Salicylate(500gm*5 % w/w) with 475 gm Lactose (500gm -25gm)).

Sjeving المعتربيعان ف بعله مش العكس ف بعدن بوزنها مش العكس العدين بوزنها مش العكس العديد العديد المناها العديد 2. Place the powders in the mixing chamber of the Revolvo-Cube Mixer (placepowder of the largest quantity (lactose) first then Na-Salicylate) 3. Start mixing (operating speed = 25 rpm), commence mixing and timing simultaneously. 4. Take 5 samples (200 mg = $\underline{0.200 \text{ gm}}$ each) at $\underline{5}$, 10, 20 & 30 minutes, (such that 5 samples

· Homogenous Mixture Le

• Blank should be 0.20% w/v Lactose in D.Water (200 mg

Lactose in 100 mL V.Flask, dissolve lactose in 10 - 20

b. The weights of samples should be close to each others ($\pm 10\% \rightarrow 0.200 \pm 0.02 \,\mathrm{gm}$)

a. Samples should be taken randomly from 5 different places of the powder

mL of D.Water, then complete up to the 100 mL mark using D.Water. λmax for absorbance measurement is 254 nm NOTE: Absorbance linear range is (0.200 - 1.200), solutions of absorbance out of اذا لعلى لازم اعمارها this range should be diluted. dil lution. NOTE: Sampling is an integral part of mixing because at anytime, spot samples generate the data necessary to evaluate the quality of the mixture. The data for statistics are generated by assaying the active ingredient(s) in a number of random samples taken from the blend at a specified time. The mean assay value of a group of random samples taken from the mixture is a measure of the central tendency of the batch population (active ingredient content). In addition of the mean, the spread or dispersion of individual samples about the mean can be calculated by using the Standard Deviation or the Standard Deviation can be calculated by using the following equation: $S = \sqrt{\sum_{1}^{n} \frac{(Y_{i} - \hat{Y})^{2}}{n - 1}}$ indication virbar SD/V/C·V $V = \sum_{1}^{n} \frac{(Y_i - \hat{Y})^2}{(Y_i - \hat{Y})^2} = S^2$ Coefficient of Variation (C.V.) (Relative Standard Deviation, RSD): $C.V. = \frac{Standard\ Deviation}{mean} * 100\%$

Results and Data Analysis

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= Final Volume

Intial volume

Results - Mixing Sample Sample Absorbance Mixing 3 5 2 minutes 5 *10 20 30* **Data Analysis** A) Calibration Curve Equation: کے منھا بعری mes lans conce. Calibration Curve of Na-Salicylate in D. Water at λ OB cinal = 254 nm chales wmm. tdo Y= Slope * X + (Y-intercept) $R^2 = 0.9999$ Concentration, g% w/v mg/o L> 1 mg/100 ml. (7100.0 +XEP10.0017) Example: Absorbance read of the first sample at 5 minutes is equal to 0.200, calculate this solution concentration. Using the calibration curve equation: Y = Slope * X + (Y - intercept)Which means: Absorbance = Slope * Concentration (gm% w/v) + (Y - intercept)0.200 = Slope * Concentration (gm% w/v) + (Y - intercept) $Concentration \ (gm\% \ w/v) = \frac{0.200 - (Y-intercept)}{Slope}$ 21

2) Mixing Samples Analysis 1. Use calibration curve equation to calculate the concentration of each sample in mg% w/v 2. Calculate the concentration of each sample in mg% w/w. e.g. Sample no. 1 concentration mg% w/w = $\frac{mg\% w/v}{200 mg} * 100\%$ 200 mg is the sample weight 3. Calculate: mean, Standard Deviation (S), Variance (V) (V= S²), and Coefficient of Variation (C.V.) (Relative Standard Deviation, RSD) of the samples concentrations in mg% w/w at each sampling time. $C.V. = \frac{Standard\ Deviation}{mean} * 100\%$ Always use Excel tables and equations Concentration Coefficient of **Mixing Time** Sample Standard Variance **Absorbance** Mean Deviation Variation, % Number mg% w/v | mg% w/w minutes =Average A_2 mean 2 =STD A_3 3 5 A_4 4 من الاكسل A_5 4. Construct the Mixing Profile by plotting Coefficient of Variation vs Mixing Time in minutes. Coefficient of Variation Mixing Time minutes CV CV_5 CV_{15} 10 CV_{30} 20 30 CV_{45} Use Excel sheets, tables, and equations to perform all required data analysis 22

Examples on Mixing Profiles: منهاد الد profile بقدر اعرف () اذا الـ powder هو powder او لا Case 1: 2 وكمان أحدد Mixing Profile of Non-Segregated Mixtures of optimum 1 **Homogenous Particle Size** Coeffecient of Variation, % Mixing time. Optimum Mixing Time: the least time required to achieve the lowest coefficient of variation. Plateau Mixing Time, minutes Case 2: Mixing Profile of Segregated Mixtures of Non-**Homogenous Particle Size** Coeffecient of Variation, % **Optimum Mixing Time** ما صار عنا Plateau Mixing Time, minutes يعين كل ما اعل Mixing رضع ال powder بهير أسوء. و بياش يفصل عن بعين . Done by 8-Yasmine Robin.... **Artery Academy**

عدل عا سعر فوا كل دواه عنه powder من العدل على dose من الحك على المحافظة المعنوا العدل المحافظة المعنوا العدل المحافظة المعنوا العدل العد

Fixed. Le visin Es notational Speed => 25 rpm.

* لحتی احسب کم کارم لوزن

Solicy late. Method I vier Salicy late.

500 g * 5 = 25 g.

lactose II where additive soo - 25 = 475 g.

Jet order additive largest I will bi-quantity.

Corner II also de additive to avoid losing of ingrediant of smallest quantity to getting intrapt in the corner.

Abs -> Concen. mg % w/v.

by Callibration Equation.

dilution It is is

dilution It is is

Factor

mg 40 w/v -> x mg of Na satisylate.

In loo ml.

mg 40 w/w -> x mg of Na satisylate

in loo mg in total powder

C mg 40 w/v + 100% -> Cis que is

amount (200 mg)

C mg 90 w/v + 100% -> Cis que is

amount (250 mg)

C mg 90 w/v -> 100 ml.

amount (250 mg)

C mg 90 w/v -> 100 ml.

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