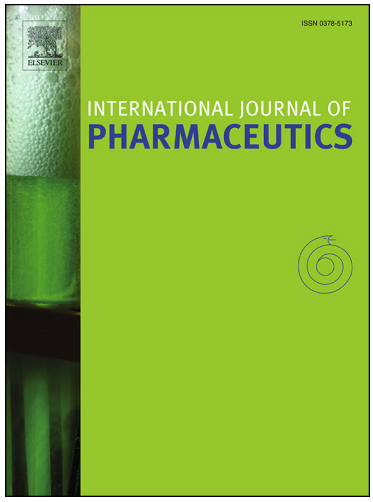

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ISOMALT AND ITS DIASTEREOMER MIXTURES AS STABILIZING EXCIPIENTS WITH FREEZE-DRIED LACTATE DEHYDROGENASE

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ABSTRACT

The purpose of this research was to study isomalt as a protein-stabilizing excipient with lactate dehydrogenase (LDH) during freeze-drying and subsequent storage and compare it to sucrose, a standard freeze-drying excipient. Four different diastereomer mixtures of isomalt were studied. The stability of the protein was studied with a spectrophotometric enzyme activity test and circular dichroism after freeze-drying and after 21 days of storage at 16% RH. Physical stability was