 Discovery Labs	STANDARD OPERATING PROCEDURE			
	SOP No.:	SOP-PD-028-03	Effective Date:	01.01.2018
	Supersedes:	SOP-PD-028-02	Next Review Date:	31.12.2020
	Department:	Production	Page:	1 of 2
TITLE: TRAY DRIER OPERATION				

1.0 PURPOSE:

To provide a procedure of Operations of Tray Driers in the Production of all Active substances at Discovery.

2.0 SCOPE:

This SOP is applicable for all Tray driers operations used in the company at Discovery.

3.0 RESPONSIBILITY:


It is the responsibility of the person operating to follow this procedure as written in this SOP

4.0 DEFINITIONS: Nil

5.0 PROCEDURE :

- 5.1 Check the visually all trays are cleaned or Not.
- 5.2 Charge wet cake about 4-5 kgs uniformly in to each tray.
- 5.3 Load the trays from bottom up wards into the back row first and then the front row.
- 5.4 Charge the distribute powder in to the trays one by one.
- 5.5 After loading the trays in to the drier .Close the door of the drier.
- 5.6 Keep the drier outlet nozzle in an open/ partially open condition.
- 5.7 Start drier fan run for 15 min without heating as per BPR.
- 5.8 Evacuate the drier with Nitrogen flashings then apply the steam as per process requirement.
- 5.9 Dry for the specified period of time as mentioned in BPR.
- 5.10 Collect a uniform sample of all trays and submit to QC for LOD/MC.
- 5.11 If the results do not pass continue drying then against the sample submit as per BPR instructions.
- 5.12 After sample passes stop the steam and allow cooling to ambient temperature Under nitrogen atmosphere.
- 5.13 Unload the trays from top trays to bottom trays of the front or first and then back Row into containers lined with poly bags

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5.14 Clean the tray drier.

6.0 FORMATS / ANNEXURE(S): Nil

7.0 CHANGE HISTORY:

Revision No.	Effective Date	Details of Revision	Ref. CCF No.
-----	01.01.2011	New SOP is introduced	-----
01	01.06.2014	Change wet cake 2.0 to 2.5 Kgs to about 4-5 kgs	-----
02	01.01.2017	Procedure elaborated and SOPs PD-016, PD-022 and PD-026 are merged in this SOP.	PD-CRF-024/16
03	01.01.2018	1. SOP format changed make to inline with SOP-QA-001-05. 2. In Revision No 02 Change History typographical error was rectified	CCF/GEN/17035

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