What is claimed is:

1. A lyophilized cake comprising:

(a) a protein;

(b) a stabilizer, wherein said stabilizer comprises from 4% to 7.5% sucrose by weight in the pre-lyophilized formulation and arginine in a weight to weight ratio of sucrose to arginine from 3.2:1 to 3.4:1;

(c) a buffer; and

(d) a moisture content of between 3% and 6% by weight,

wherein the lyophilized cake is not collapsed.

2. The lyophilized cake of claim 1, wherein said lyophilized cake:

(a) comprises no yellow, no brown, no black, and no red color;

(b) is not melted, not shrunken, and comprises no density variation; and/or

(c) comprises a glass transition temperature above 25ºC.

3. The lyophilized cake of claim 1, comprising a moisture content of from 3.5% to 5.5% by weight.

4. The lyophilized cake of claim 3, comprising a moisture content of from 4% to 5% by weight.

5. The lyophilized cake of claim 1, wherein said buffer comprises histidine at 0.34% to 2.04% by weight.

6. The lyophilized cake of claim 1, wherein said stabilizer is:

(a) selected from the group consisting of a polyol, a sugar, an amino acid, a salt, and combinations thereof, optionally wherein (i) said polyol is selected from the group consisting of sorbitol, glycerol, mannitol, and a combination thereof; (ii) said sugar is selected from the group consisting of trehalose, sucrose, and a combination thereof; (iii) said amino acid is selected from the group consisting of arginine, alanine, proline, glycine, sodium chloride, and a combination thereof; and (iv) said salt is sodium chloride; and/or

(b) present at 19% to 83% by weight.

7. The lyophilized cake of claim 1, wherein said stabilizer further comprises: mannitol, wherein said mannitol is present at 8% to 23% by weight.

8. The lyophilized cake of claim 1, wherein said stabilizer further comprises: sorbitol, wherein said sorbitol is present at 1.3% to 23% sorbitol by weight.

9. The lyophilized cake of claim 1, further comprising a surfactant, wherein:

(a) said surfactant is selected from the group consisting of polysorbate 20, polysorbate 40, polysorbate 60, polysorbate 80, polyethylene glycol (PEG), PEG 3350, and a combination thereof; or

(b) said surfactant is present at 0.02% to 1% by weight.

10. The lyophilized cake of claim 1, wherein said protein is present from 6% to 64% by weight.

11. The lyophilized cake of claim 1, wherein said protein is selected from the group consisting of an antigen-binding protein, an antibody, antibody fragment, and receptor-Fc-fusion protein.

12. The lyophilized cake of claim 1, wherein said lyophilized cake is contained within a vial, wherein said vial comprises type I borosilicate glass and is closed with a polytetrafluorethylene coated butyl rubber stopper.

13. A lyophilized cake comprising:

(a) a protein;

(b) a stabilizer at a ratio of 0.2 parts stabilizer to 1 part protein by weight (0.2:1) to 1.5 parts stabilizer to 1 part protein by weight (1.5:1), wherein said stabilizer comprises arginine, sorbitol, glycerol, and/or alanine; and

(c) water at a concentration no less than 3% by weight and no more than 6% by weight,

wherein said lyophilized cake is free of discoloration.

14. The lyophilized cake of claim 13, wherein the ratio of the stabilizer to protein by weight is between 0.22:1 and 1.3:1 by weight.

15. The lyophilized cake of claim 13, wherein said stabilizer:

(a) is selected from the group consisting of a non-reducing sugar, a sugar alcohol, an amino acid, and a combination thereof, wherein said non-reducing sugar comprises sucrose or trehalose; said sugar alcohol is selected from the group consisting of sorbitol, mannitol, and glycerol; and said amino acid is selected from the group consisting of arginine, alanine, proline, and glycine; or

(b) comprises sucrose or trehalose.

16. The lyophilized cake of claim 15(b) further comprising arginine, mannitol or sorbitol, wherein:

(a) the ratio of sucrose to arginine is 3.2:1 to 3.4:1 by weight;

(b) the ratio of sucrose to mannitol is 1.8:1 to 2:1 by weight;

(c) the ratio of trehalose to arginine is 3.2:1 to 3.4:1 by weight; or

(d) the ratio of trehalose to sorbitol is 1:1 to 2:1 by weight.

17. The lyophilized cake of claim 13, wherein said protein is selected from the group consisting of an antibody, an antibody fragment, and a receptor-Fc-fusion protein.

18. The lyophilized cake of claim 13, further comprising a buffer, wherein said buffer is selected from the group consisting of citrate, phosphate, histidine, succinate, carbonate, acetate, and a combination thereof.

19. The lyophilized cake of claim 13, wherein said lyophilized cake is contained within a vial or a syringe.