FIG. 1

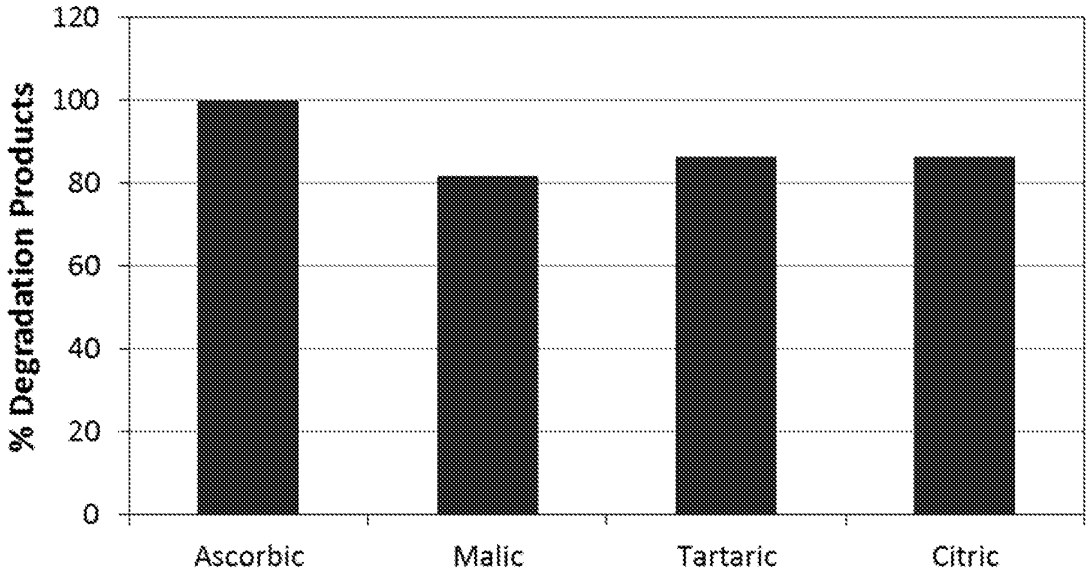

% Degradation Products
120
100
80
60
40
20
0
Ascorbic
Malic
Tartaric
Citric

FIG. 2

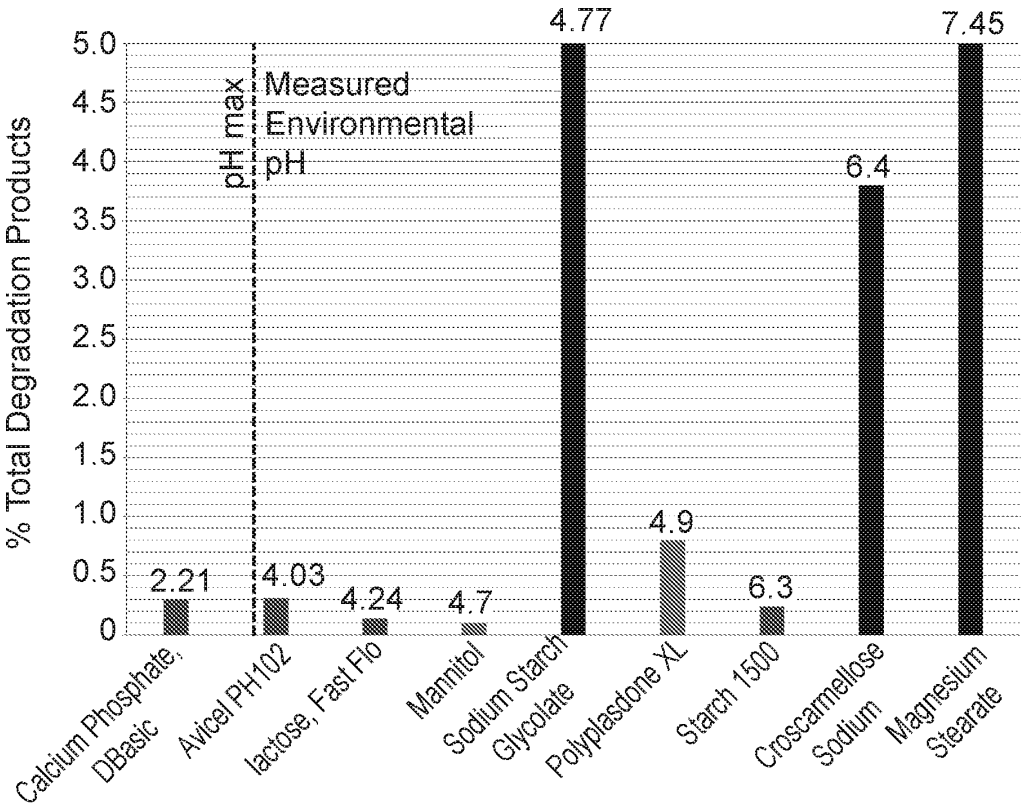

% Total Degradation Products
5.0
4.5
4.0
3.5
3.0
2.5
2.0
1.5
1.0
0.5
0
pH max
Measured Environmental pH
2.21
4.03
4.24
4.7
4.77
4.9
6.3
6.4
7.45
Calcium Phosphate, DBasic
Avicel PH102
lactose, Fast Flo
Mannitol
Sodium Starch Glycolate
Polyplasdone XL
Starch 1500
Croscarmellose Sodium
Magnesium Stearate

FIG. 3

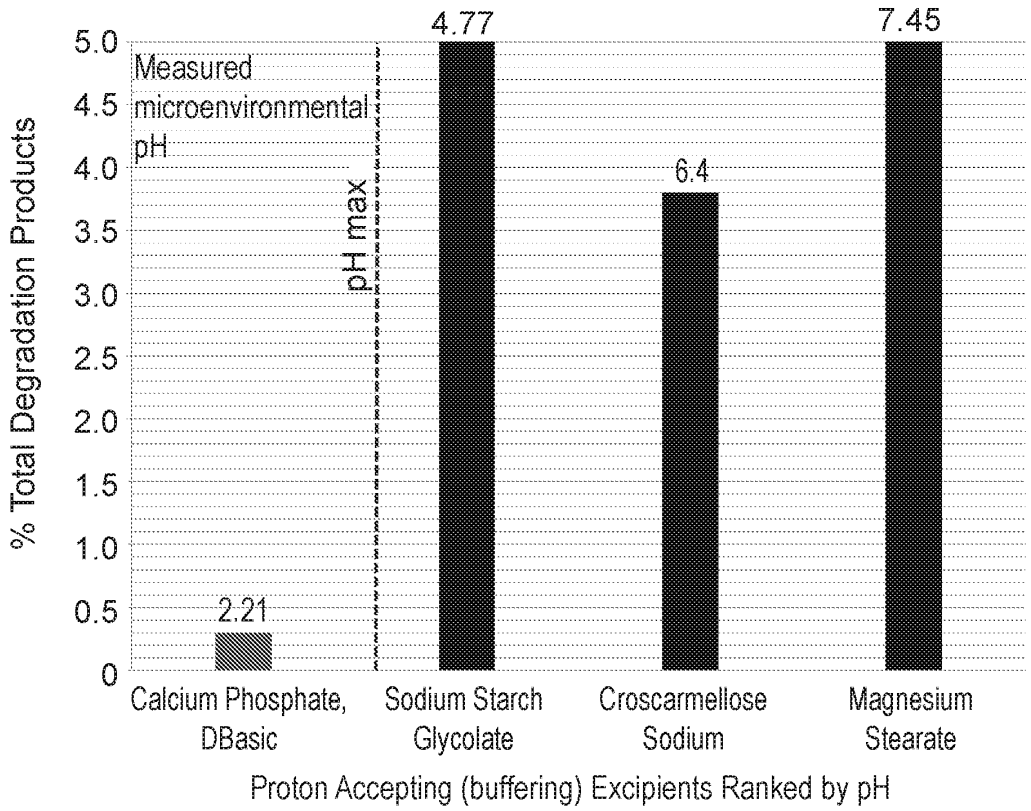

% Total Degradation Products
5.0
4.5
4.0
3.5
3.0
2.5
2.0
1.5
1.0
0.5
0
Measured microenvironmental pH
pH max
2.21
4.77
6.4
7.45
Calcium Phosphate, DBasic
Sodium Starch Glycolate
Croscarmellose Sodium
Magnesium Stearate
Proton Accepting (buffering) Excipients Ranked by pH

FIG. 4

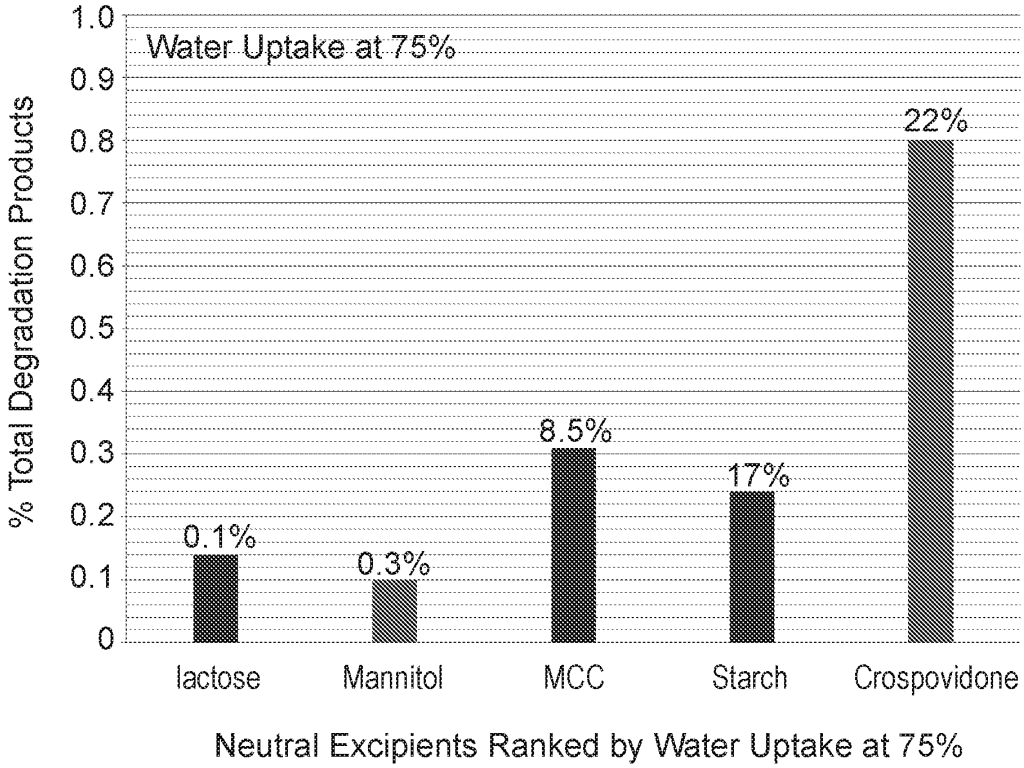

Water Uptake at 75%
% Total Degradation Products
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0
0.1%
0.3%
8.5%
17%
22%
lactose
Mannitol
MCC
Starch
Crospovidone
Neutral Excipients Ranked by Water Uptake at 75%

FIG. 5

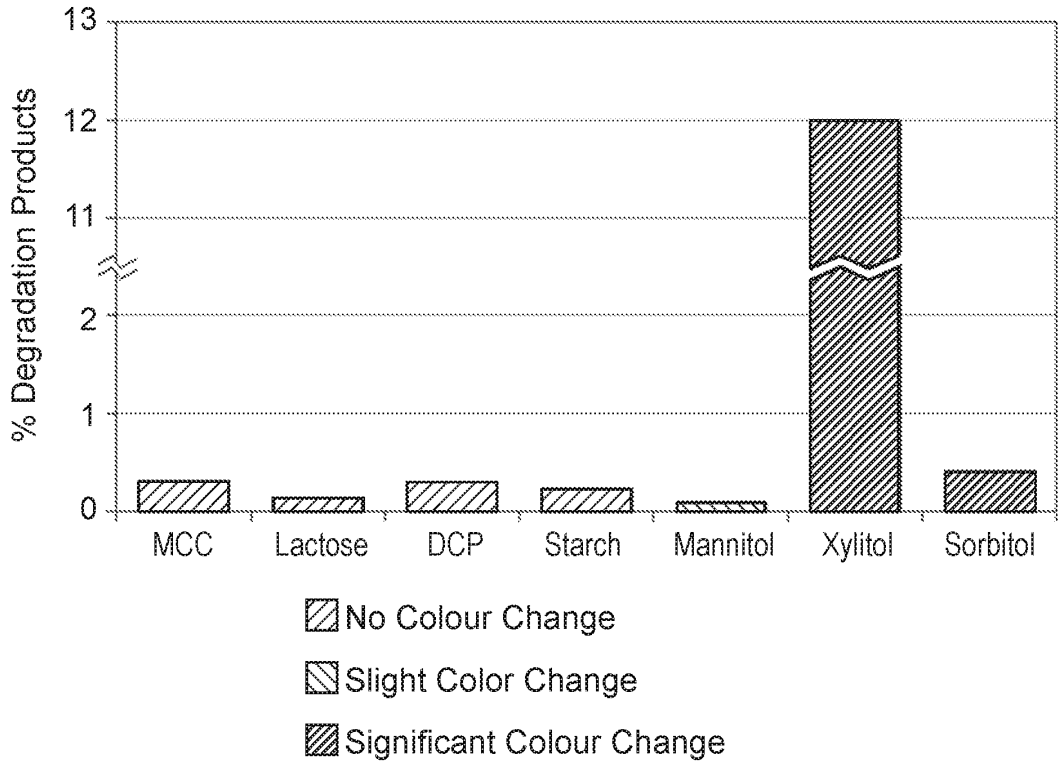

% Degradation Products
13
12
11
2
1
0
MCC
Lactose
DCP
Starch
Mannitol
Xylitol
Sorbitol
No Colour Change
Slight Color Change
Significant Colour Change

FIG. 6A

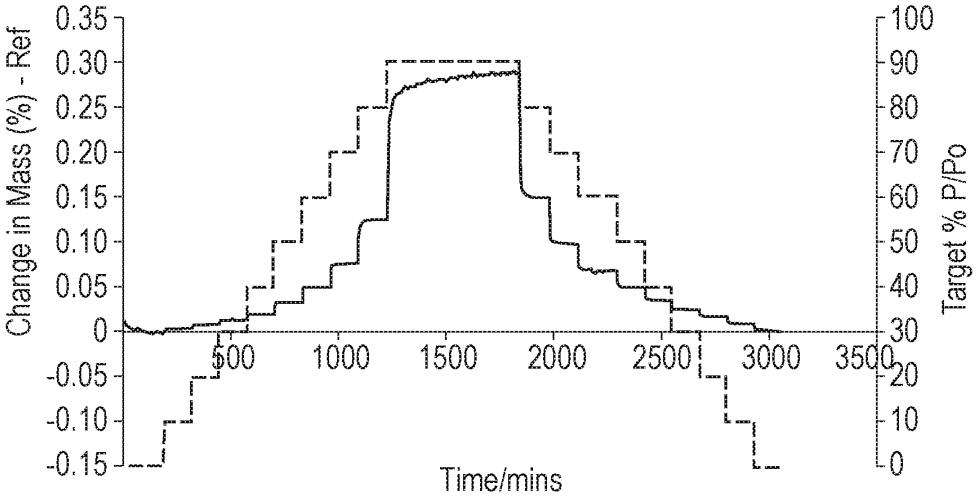

Change in Mass (%) - Ref
0.35
0.30
0.25
0.20
0.15
0.10
0.05
0
-0.05
-0.10
-0.15
500
1000
1500
2000
2500
3000
3500
Time/mins
100
90
80
70
60
50
40
30
20
10
0
Target % P/Po

FIG. 6B

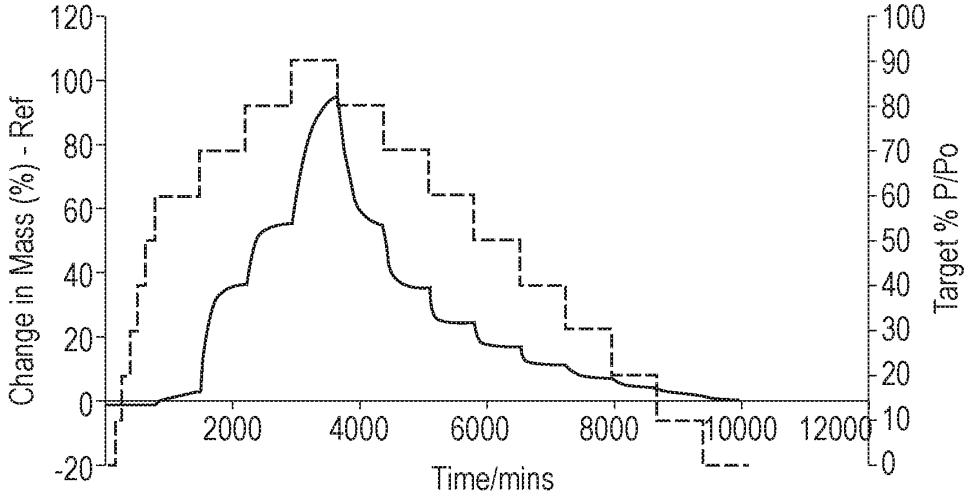

Change in Mass (%) - Ref
120
100
80
60
40
20
0
-20
2000
4000
6000
8000
10000
12000
Time/mins
100
90
80
70
60
50
40
30
20
10
0
Target % P/Po

FIG. 7

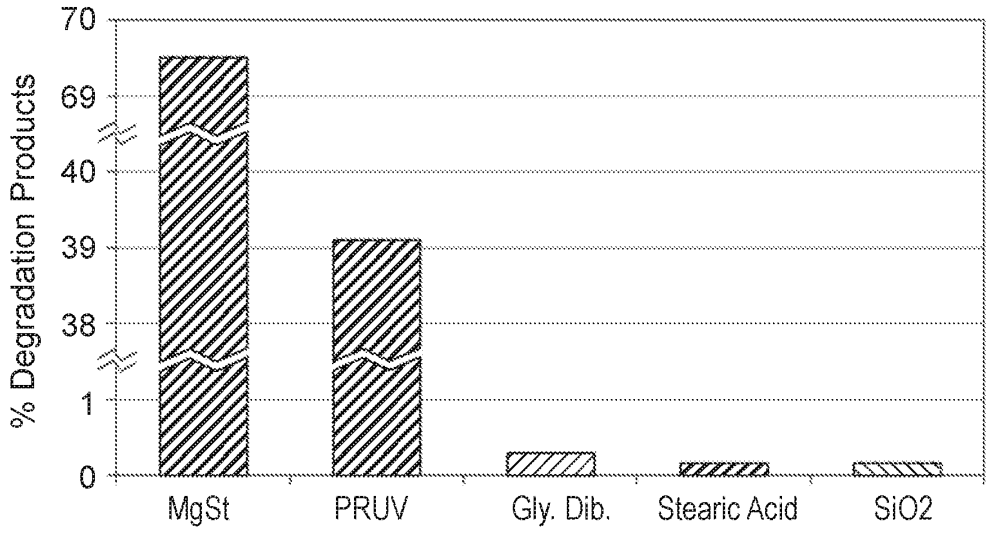

70
69
40
39
38
1
0
% Degradation Products
MgSt
PRUV
Gly. Dib.
Stearic Acid
SiO2

FIG. 8

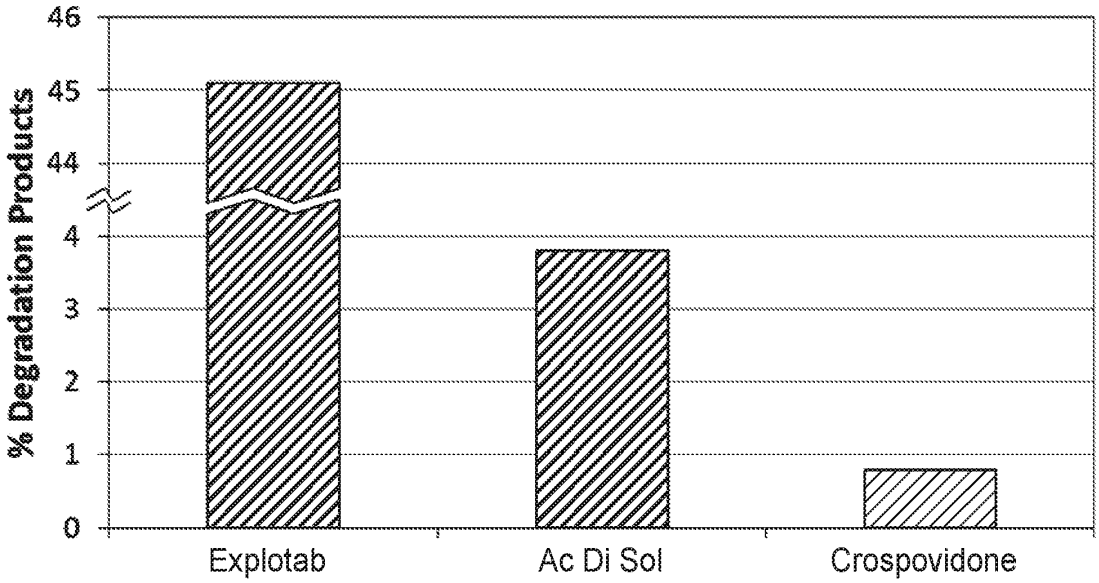

% Degradation Products
46
45
44
4
3
2
1
0
Explotab
Ac Di Sol
Crospovidone

FIG. 9A

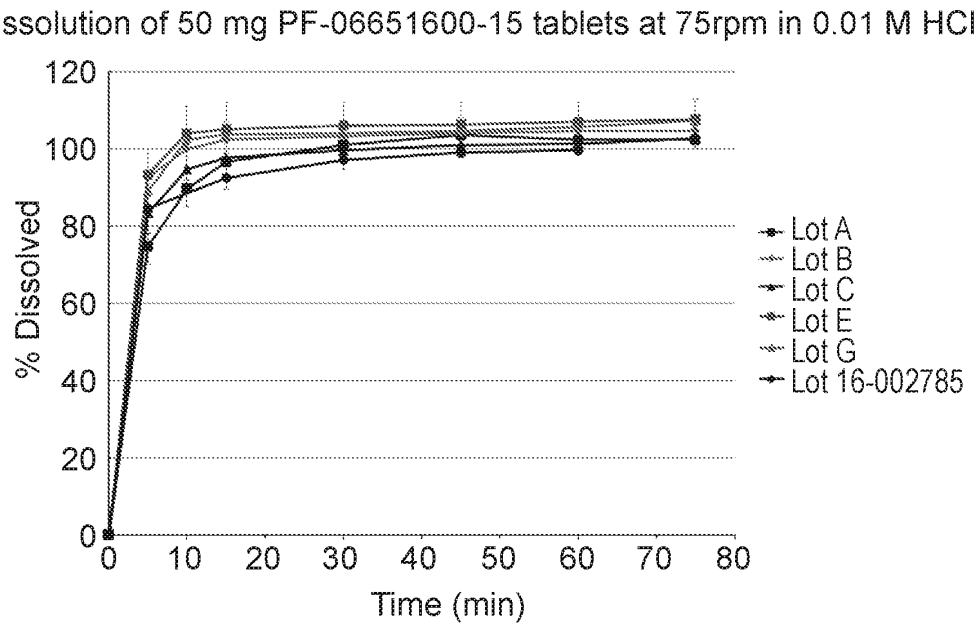

Dissolution of 50 mg PF-06651600-15 tablets at 75rpm in 0.01 M HCl
% Dissolved
Time (min)
0
20
40
60
80
100
120
0
10
20
30
40
50
60
70
80
Lot A
Lot B
Lot C
Lot E
Lot G
Lot 16-002785

FIG. 9B

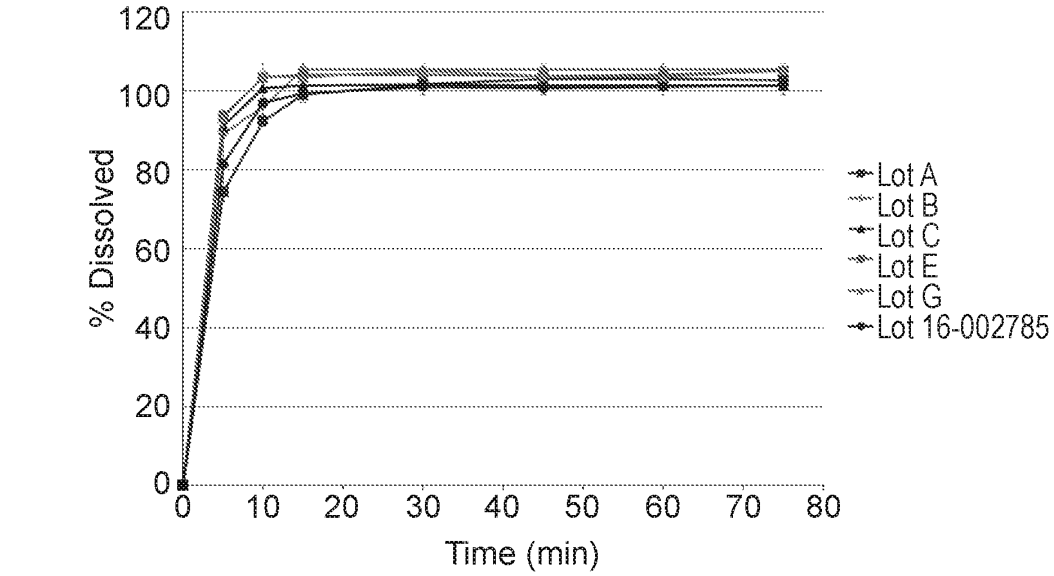

Dissolution of 50 mg PF-06651600-15 tablets at 75rpm in pH 4.5 medium
% Dissolved
Time (min)
0
20
40
60
80
100
120
0
10
20
30
40
50
60
70
80
Lot A
Lot B
Lot C
Lot E
Lot G
Lot 16-002785

FIG. 10

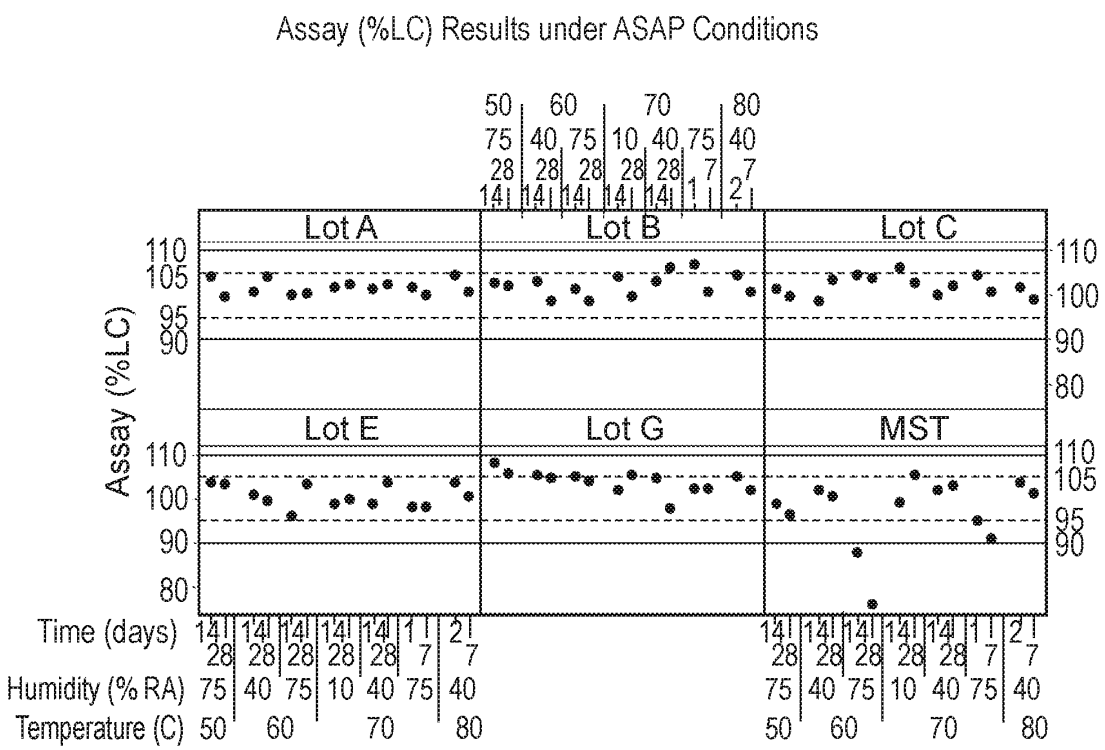

Assay (%LC) Results under ASAP Conditions
Lot A
Lot B
Lot C
Lot E
Lot G
MST
Assay (%LC)
Time (days)
Humidity (% RA)
Temperature (C)

FIG. 11A

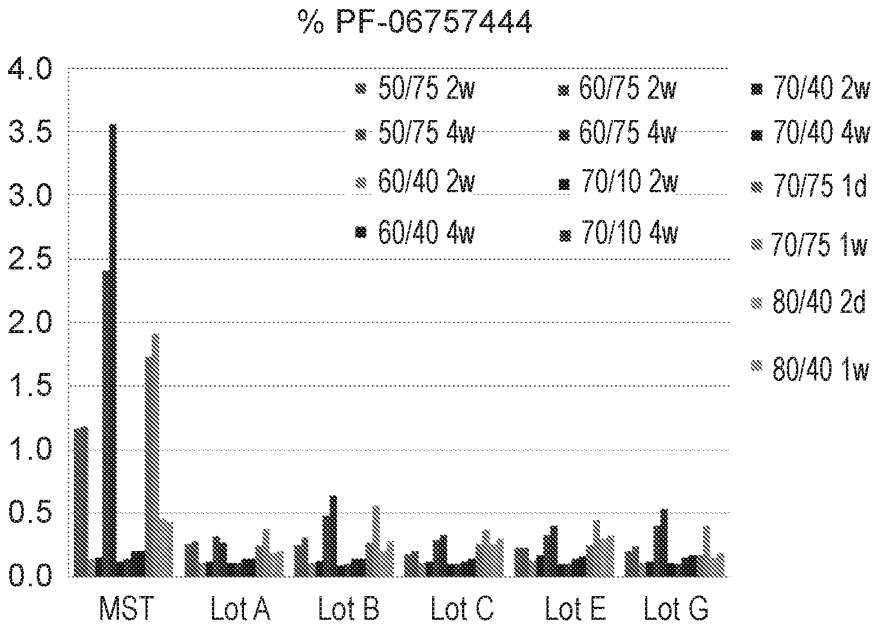


FIG. 11B

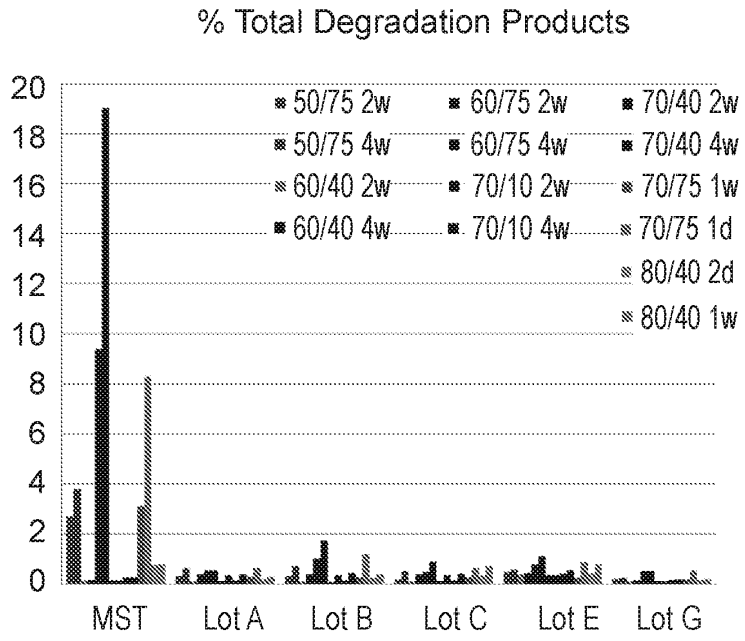


FIG. 12

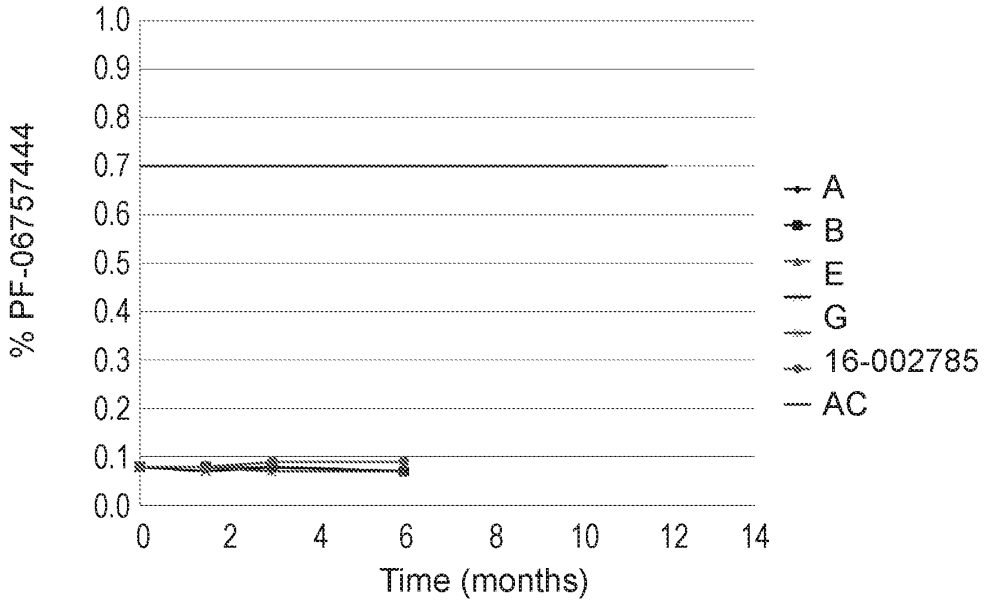

% PF-06757444 at 5C
% PF-06757444
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
0
2
4
6
8
10
12
14
Time (months)
A
B
E
G
16-002785
AC

FIG. 13

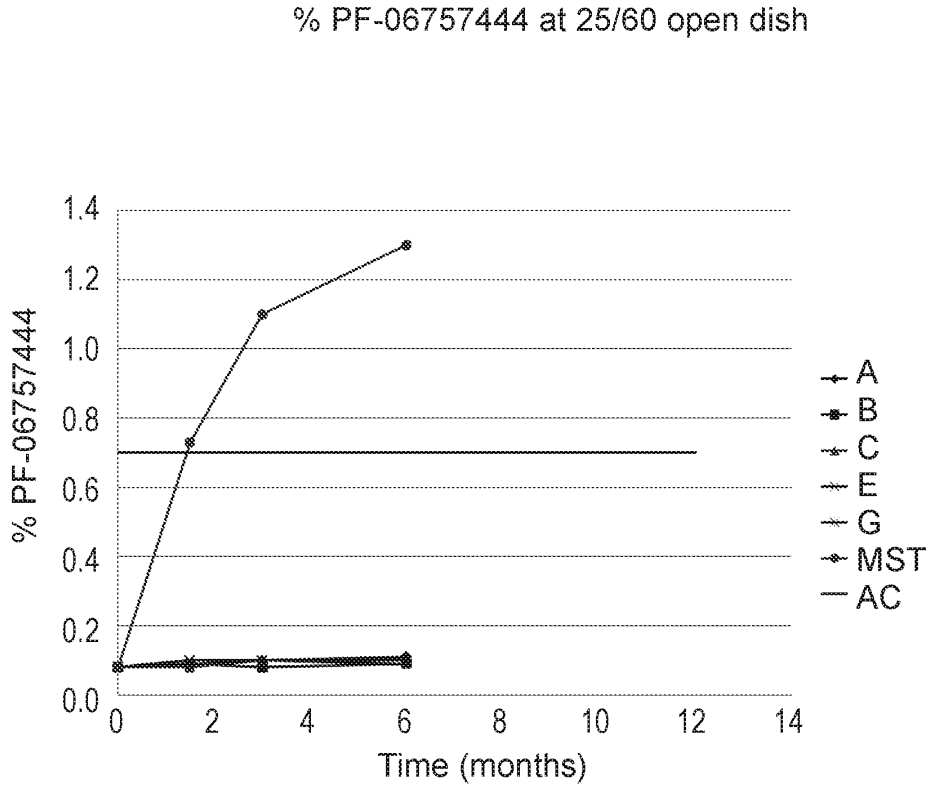

% PF-06757444 at 25/60 open dish
% PF-06757444
1.4
1.2
1.0
0.8
0.6
0.4
0.2
0.0
0
2
4
6
8
10
12
14
Time (months)
A
B
C
E
G
MST
AC

FIG. 14

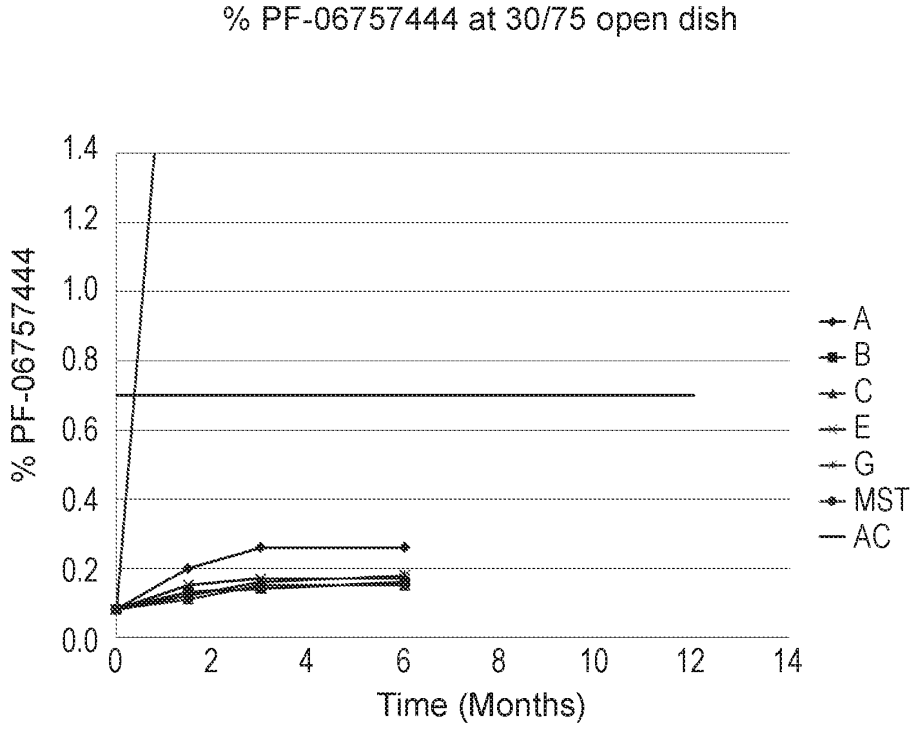

% PF-06757444 at 30/75 open dish
% PF-06757444
1.4
1.2
1.0
0.8
0.6
0.4
0.2
0.0
0
2
4
6
8
10
12
14
Time (Months)
A
B
C
E
G
MST
AC

FIG. 15

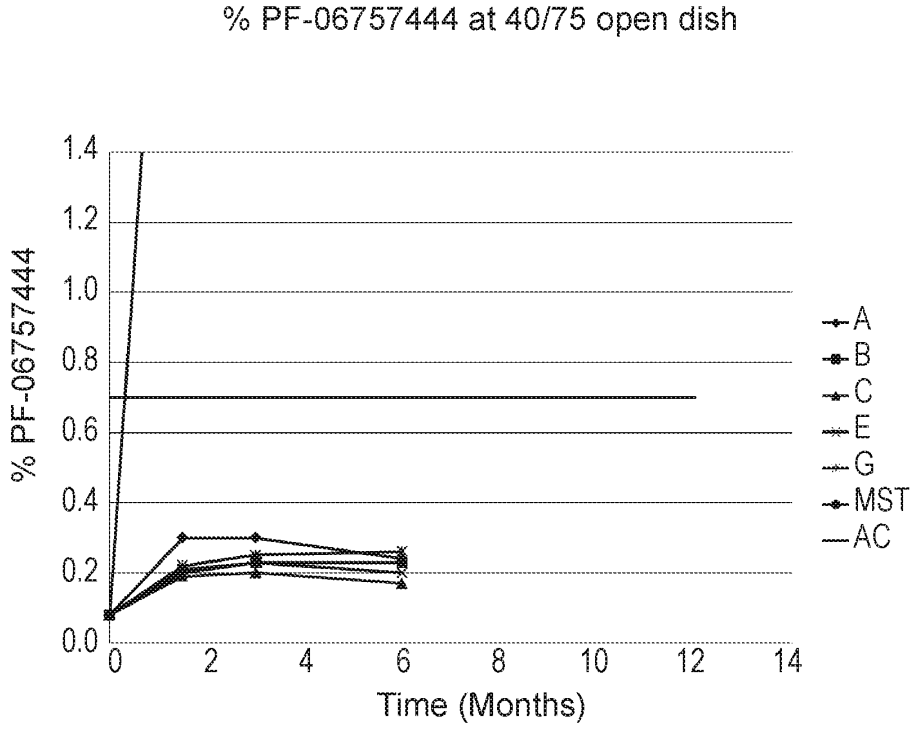

% PF-06757444 at 40/75 open dish
% PF-06757444
1.4
1.2
1.0
0.8
0.6
0.4
0.2
0.0
0
2
4
6
8
10
12
14
Time (Months)
A
B
C
E
G
MST
AC

FIG. 16

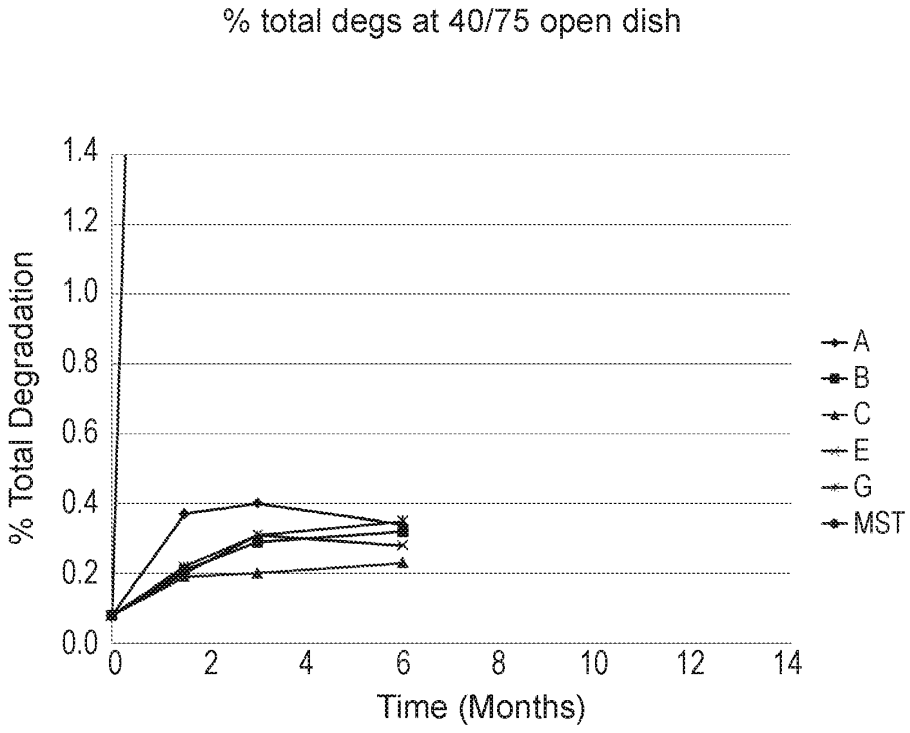

% total degs at 40/75 open dish
% Total Degradation
1.4
1.2
1.0
0.8
0.6
0.4
0.2
0.0
0
2
4
6
8
10
12
14
Time (Months)
A
B
C
E
G
MST

FIG. 17

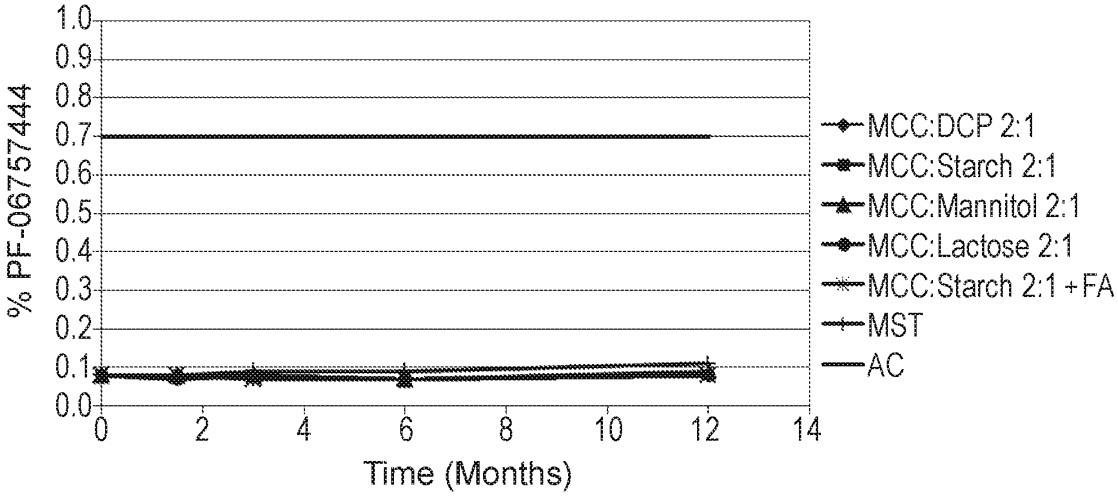

% PF-06757444
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
0
2
4
6
8
10
12
14
Time (Months)
MCC:DCP 2:1
MCC:Starch 2:1
MCC:Mannitol 2:1
MCC:Lactose 2:1
MCC:Starch 2:1 + FA
MST
AC

FIG. 18

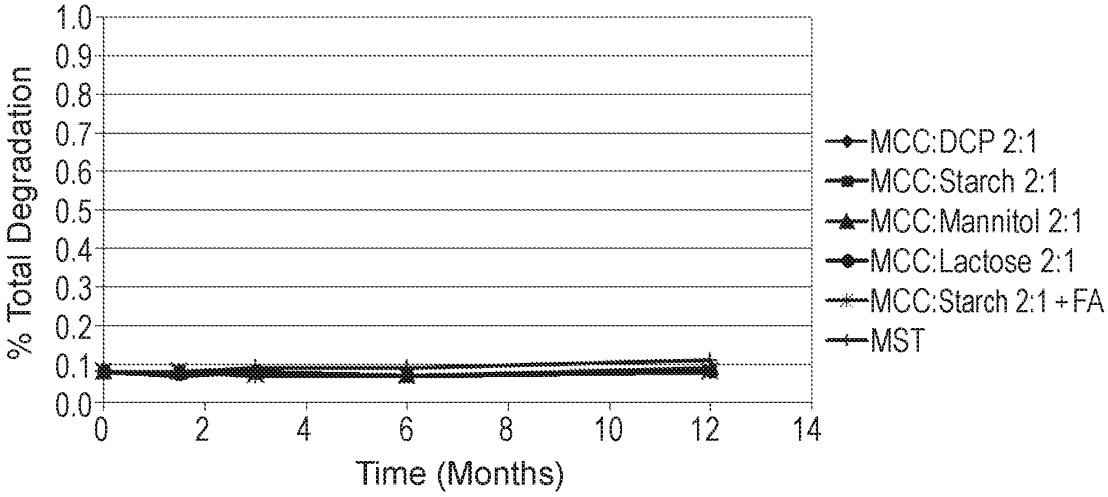

% Total Degradation
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
0
2
4
6
8
10
12
14
Time (Months)
MCC:DCP 2:1
MCC:Starch 2:1
MCC:Mannitol 2:1
MCC:Lactose 2:1
MCC:Starch 2:1 + FA
MST

FIG. 19

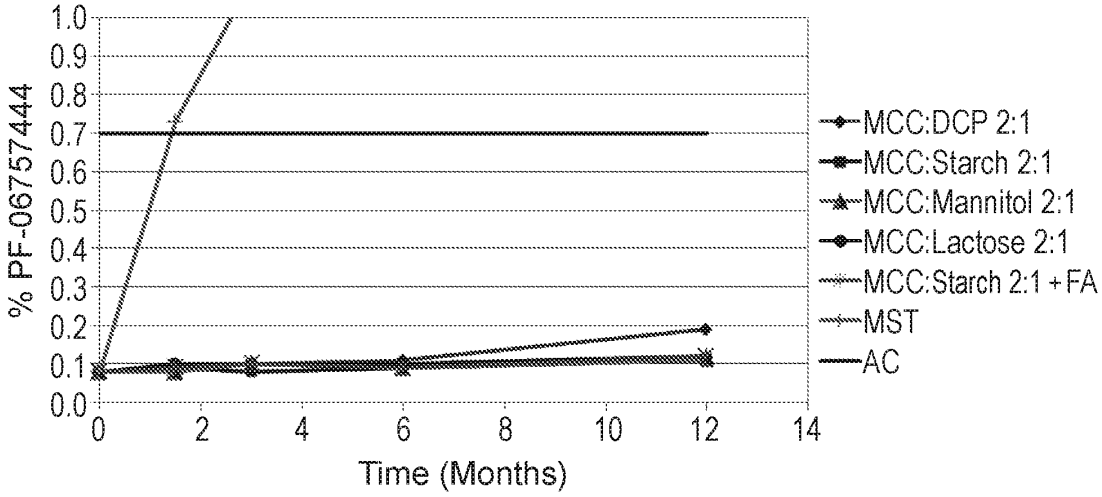

% PF-06757444
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
0
2
4
6
8
10
12
14
Time (Months)
MCC:DCP 2:1
MCC:Starch 2:1
MCC:Mannitol 2:1
MCC:Lactose 2:1
MCC:Starch 2:1 + FA
MST
AC

FIG. 20

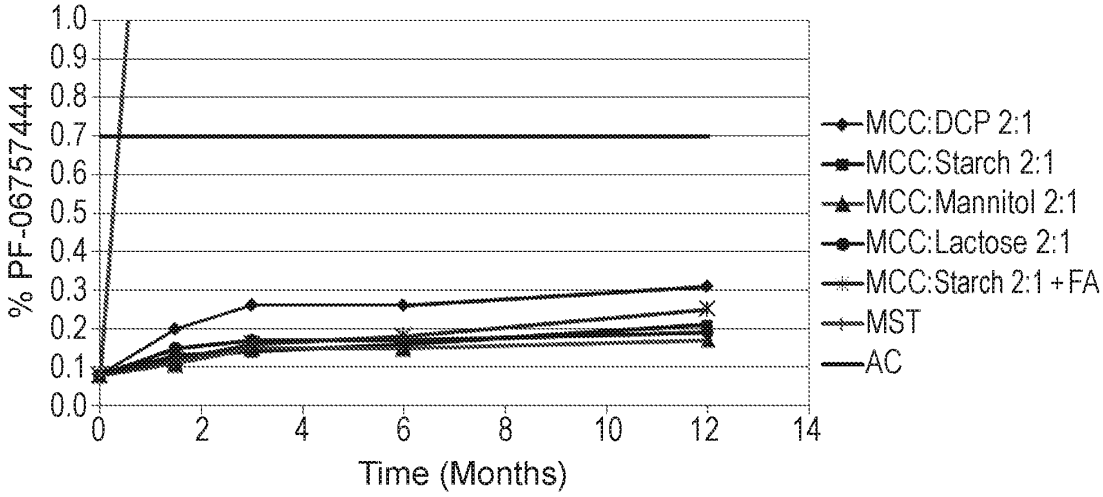

% PF-06757444
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
0
2
4
6
8
10
12
14
Time (Months)
MCC:DCP 2:1
MCC:Starch 2:1
MCC:Mannitol 2:1
MCC:Lactose 2:1
MCC:Starch 2:1 + FA
MST
AC

FIG. 21

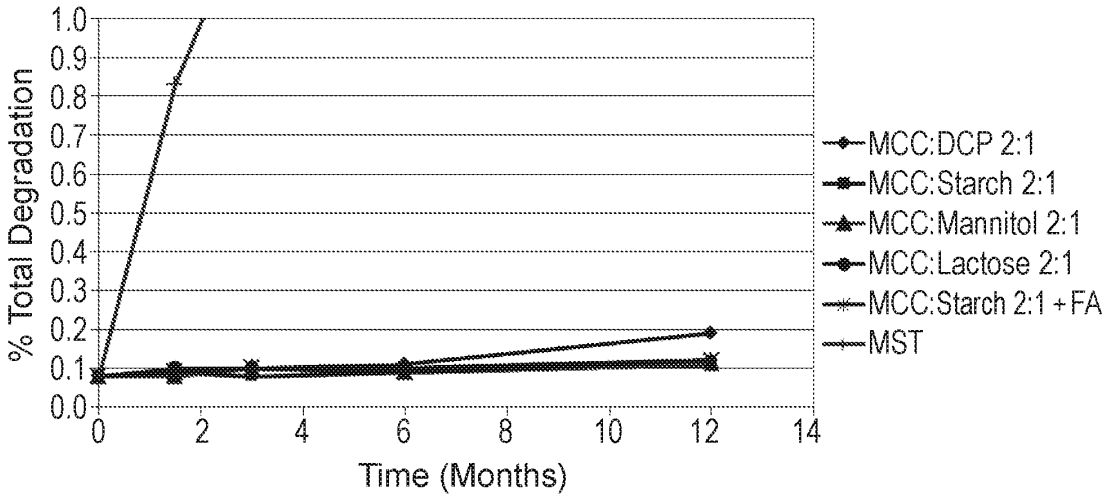

% Total Degradation
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
0
2
4
6
8
10
12
14
Time (Months)
MCC:DCP 2:1
MCC:Starch 2:1
MCC:Mannitol 2:1
MCC:Lactose 2:1
MCC:Starch 2:1 + FA
MST

FIG. 22

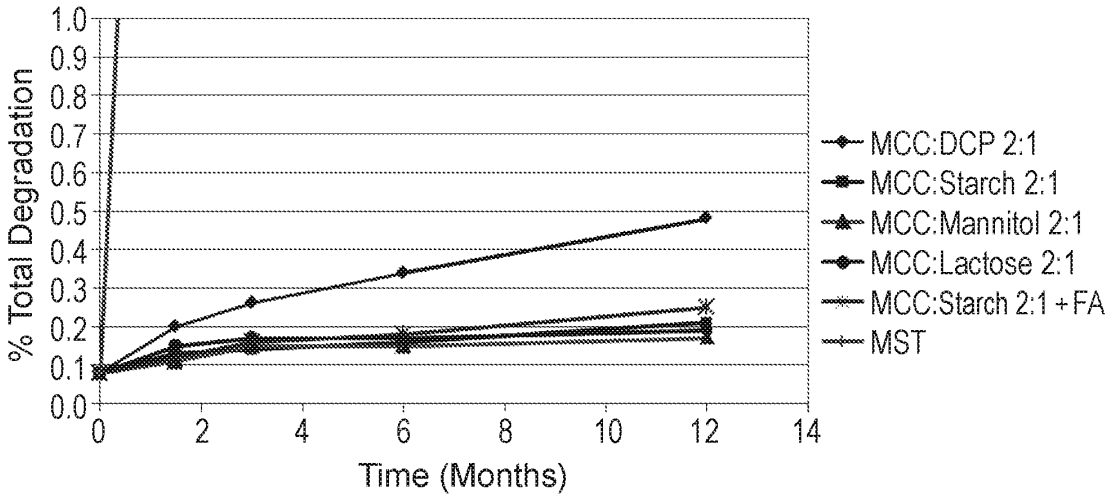

% Total Degradation
1.0
0.9
0.8
0.7
0.6
0.5
0.4
0.3
0.2
0.1
0.0
0
2
4
6
8
10
12
14
Time (Months)
MCC:DCP 2:1
MCC:Starch 2:1
MCC:Mannitol 2:1
MCC:Lactose 2:1
MCC:Starch 2:1 +FA
MST

FIG. 23A

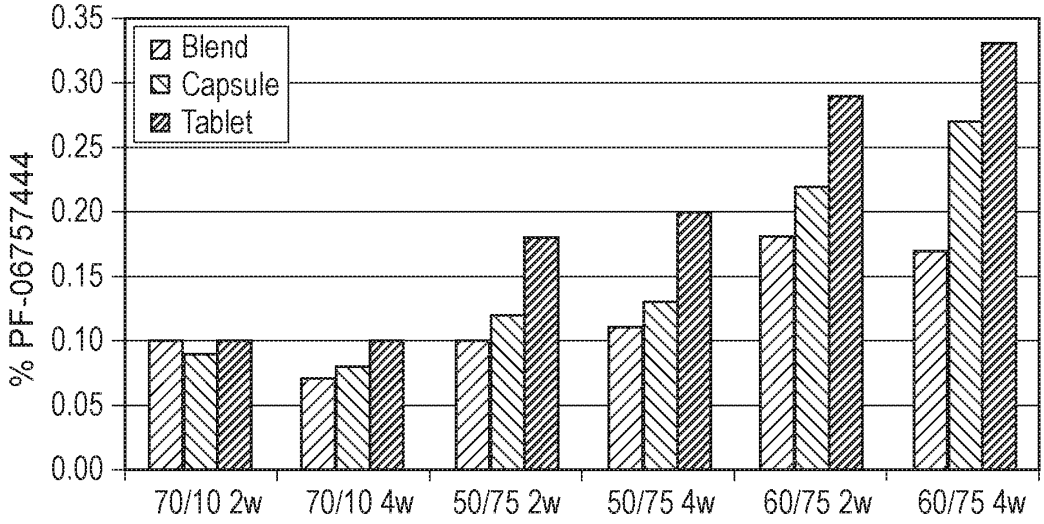


FIG. 23B

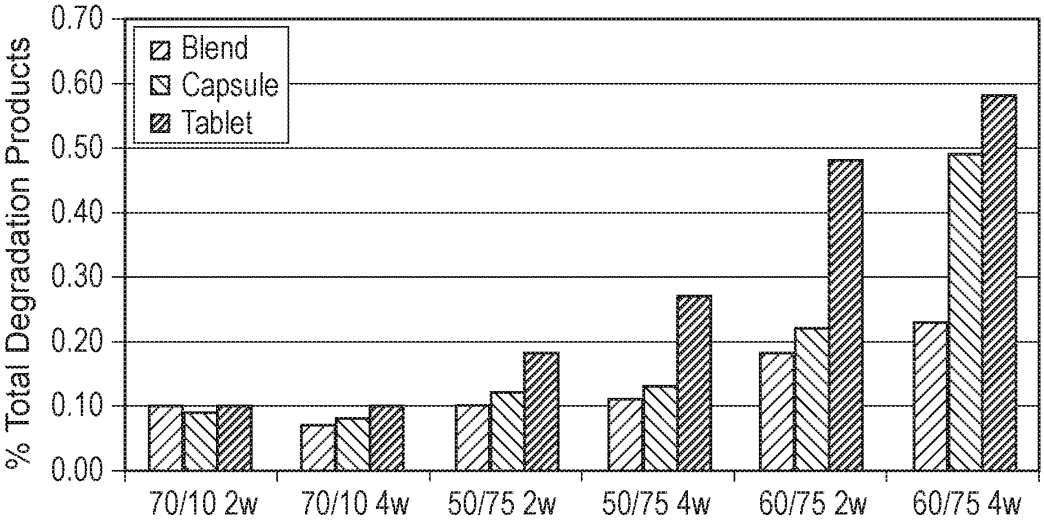


FIG. 24A

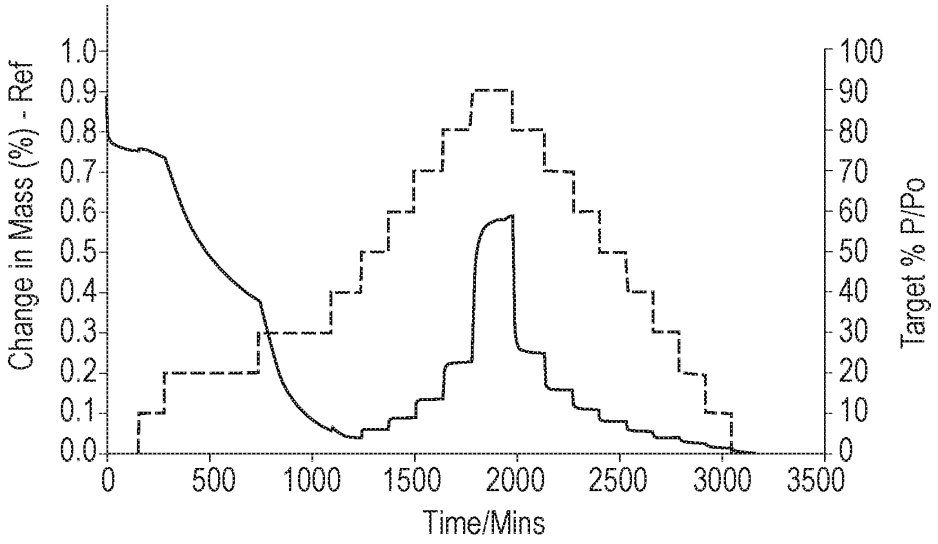


FIG. 24B

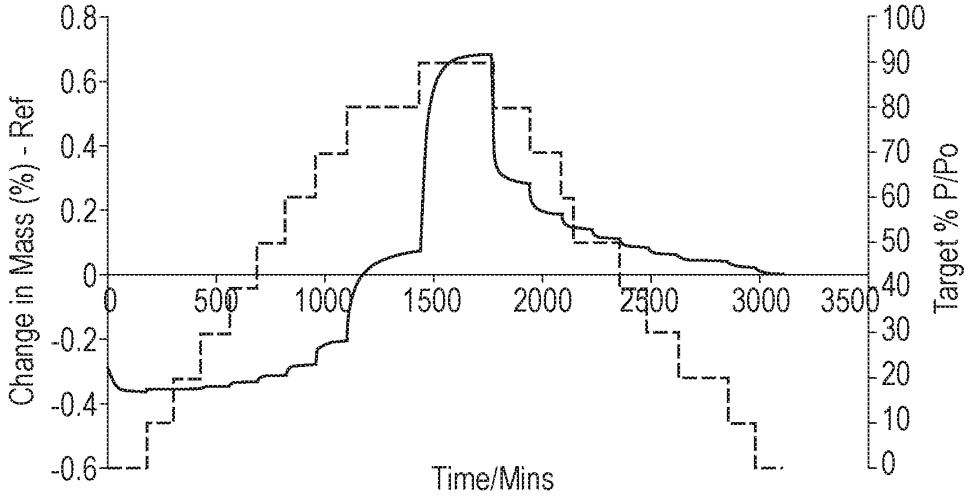


FIG. 25

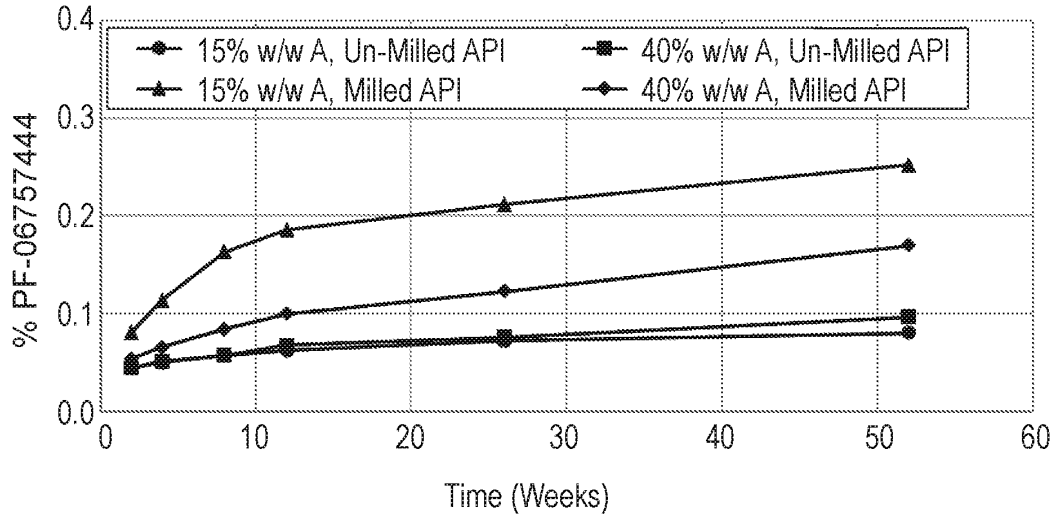

15% w/w A, Un-Milled API
40% w/w A, Un-Milled API
15% w/w A, Milled API
40% w/w A, Milled API
% PF-06757444
0.0
0.1
0.2
0.3
0.4
0
10
20
30
40
50
60
Time (Weeks)

FIG. 26

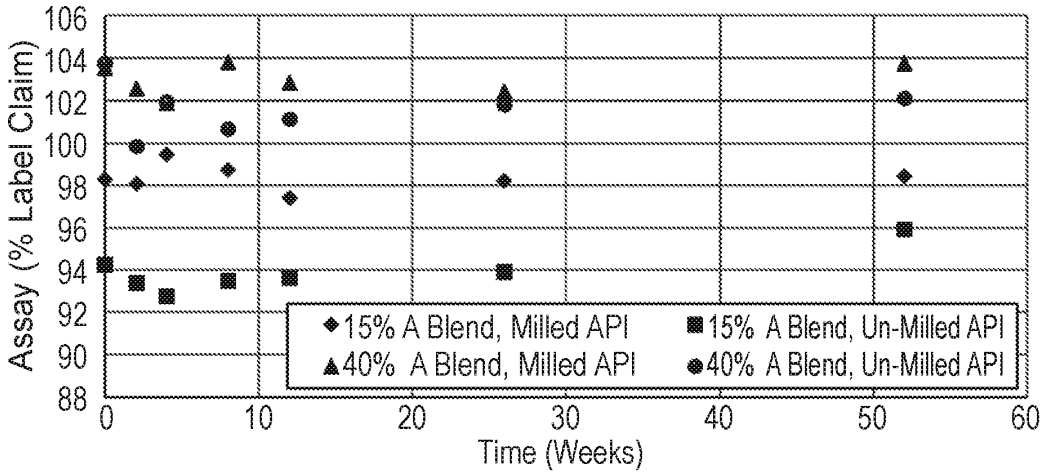

Assay (% Label Claim)
106
104
102
100
98
96
94
92
90
88
0
10
20
30
40
50
60
Time (Weeks)
15% A Blend, Milled API
15% A Blend, Un-Milled API
40% A Blend, Milled API
40% A Blend, Un-Milled API

FIG. 27

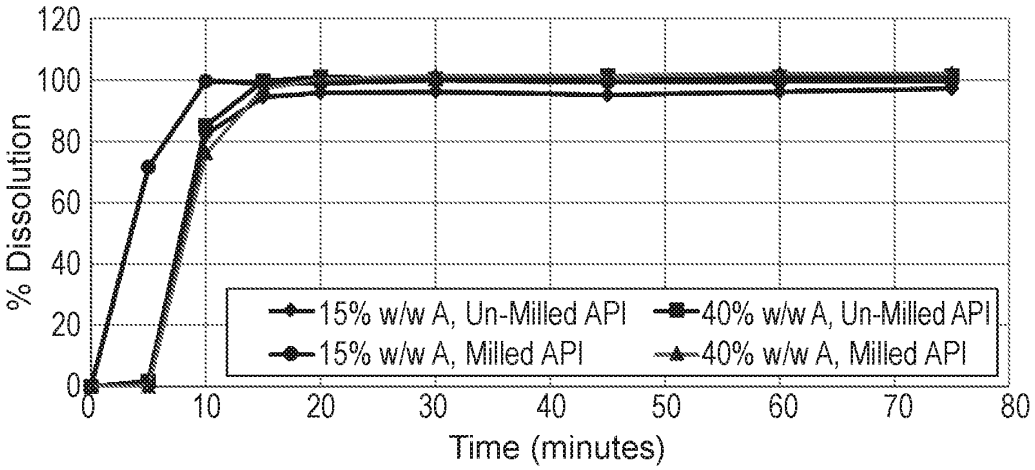

120
100
80
60
40
20
0
% Dissolution
0
10
20
30
40
50
60
70
80
Time (minutes)
15% w/w A, Un-Milled API
40% w/w A, Un-Milled API
15% w/w A, Milled API
40% w/w A, Milled API

FIG. 28A

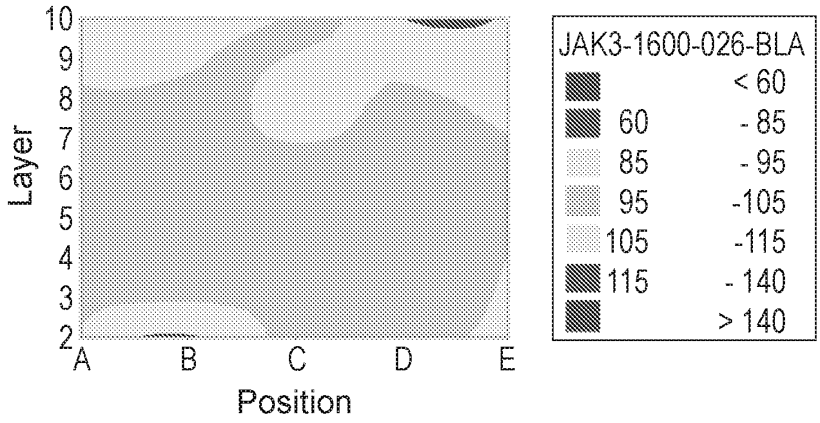


FIG. 28B

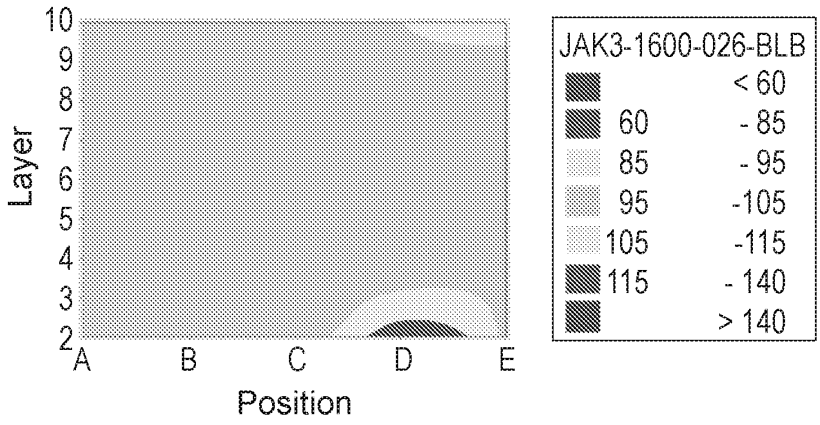


FIG. 28C

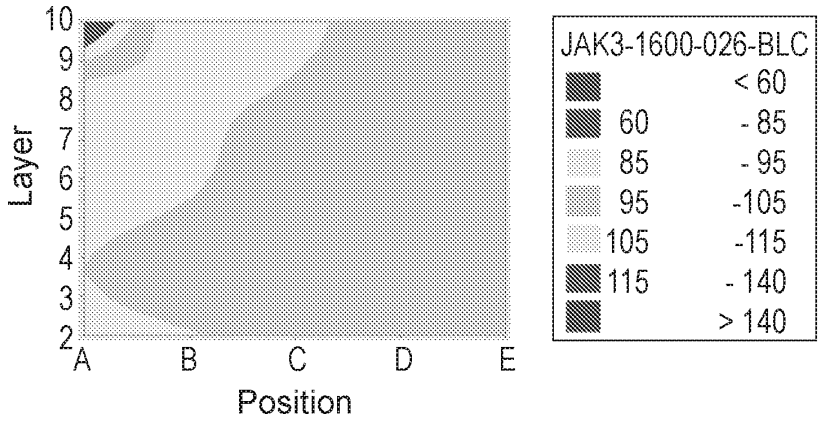


FIG. 28D

