



## Structure of an anthocyanin–anthocyanin dimer molecule in anthocyanin-producing cells of a carrot suspension culture

Yutaka Abe<sup>a</sup>, Atsushi Sawada<sup>a</sup>, Tadayuki Momose<sup>a</sup>, Nobuhiro Sasaki<sup>a</sup>, Nobuo Kawahara<sup>b</sup>, Hiroyuki Kamakura<sup>b</sup>, Yukihiro Goda<sup>b</sup>, Yoshihiro Ozeki<sup>a,\*</sup>

<sup>a</sup> Department of Biotechnology and Life Science, Faculty of Engineering, Tokyo University of Agriculture and Technology, 2-24-16 Naka-cho, Koganei, Tokyo 184-8588, Japan

<sup>b</sup> National Institute of Health and Sciences, 1-18-1, Kamiyoga, Setagaya-ku, Tokyo 158-8501, Japan

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### ABSTRACT

A novel anthocyanin, an anthocyanin–anthocyanin dimer, was isolated from the cells of an anthocyanin-producing carrot cell-line culture, and its structure was elucidated using spectroscopic methods. It consists of two molecules of the anthocyanin, cyanidin 3-[xylosyl-(sinapoyl-glucosyl)-galactoside], with a CH–CH<sub>3</sub> linkage at the 8–8 position. This is the first report of the identification and isolation of an anthocyanin–anthocyanin dimer with a CH–CH<sub>3</sub> linkage from intact plant cells.

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Anthocyanins are one of many subclasses of flavonoids and are responsible for the color of petals, pericarps and of other organs of many plant species,<sup>1</sup> and that of many types of food and beverage.<sup>2,3</sup> Anthocyanins are the glycosides of anthocyanidins (aglycons), which contain A-, B-, and C-ring moieties.<sup>1</sup> Novel anthocyanins with unique aglycon moieties have recently been identified. A C4-substituted anthocyanin containing an additional pyran ring between C4 and the hydroxyl group at C5 has been isolated from red wine,<sup>3,4</sup> black carrot juice,<sup>5</sup> and petals of *Rosa hybrida* cv. M'me Violet.<sup>6</sup> An ethyl-linked anthocyanin dimer containing anthocyanin and flavonol or two molecules of anthocyanin linked in a CH–CH<sub>3</sub> linkage have been isolated from red wine,<sup>3,7</sup> rosé cider,<sup>8</sup> and model alcoholic solutions.<sup>9,10</sup> C4-substituted anthocyanins have been isolated both in vitro and in vivo, but the ethyl-linked anthocyanin dimer has only been identified in vitro.

The carrot (*Daucus carota* L.) produces anthocyanins in intact plants and in cultured cells. Known carrot anthocyanins include

**Abbreviations:** Cya, cyanidin; DQF-COSY, double quantum filter correlation spectroscopy; Gal, galactose (galactoside); Glc, glucose (glucoside, glucosyl); HMBC, heteronuclear multiple bond connectivity; HMQC, heteronuclear multiple quantum coherence; HPLC, high-performance liquid chromatography; HR, high-resolution; MS, mass spectrometry; NMR, nuclear magnetic resonance; TFA, trifluoroacetic acid; TOCSY, totally correlated spectroscopy; TOF, time-of-flight; Xyl, xylose (xylosyl).

\* Corresponding author. Fax: +81 42 388 7239.

E-mail address: ozeki@cc.tuat.ac.jp (Y. Ozeki).

cyanidin 3-galactoside (Cya 3-Gal), 3-xylosyl-Gal (3-Xyl-Gal), 3-triglycoside (3-Xyl-glucosyl-Gal) (3-Xyl-Glc-Gal), and feruloyl, 4-coumaroyl, sinapoyl, 4-hydroxybenzoyl derivatives of Cya triglycoside.<sup>11–13</sup> The minor component, Cya 3-Glc, was recently isolated,<sup>14</sup> and anthocyanins possessing a peonidin or pelargonidin type of aglycon have been detected using high-performance liquid chromatography/mass spectrometry (HPLC/MS) analysis.<sup>15</sup>

Our laboratory has established a variant carrot cell line (*D. carota* L. cv. Kurodagosun).<sup>16</sup> HPLC/MS analysis indicated that the

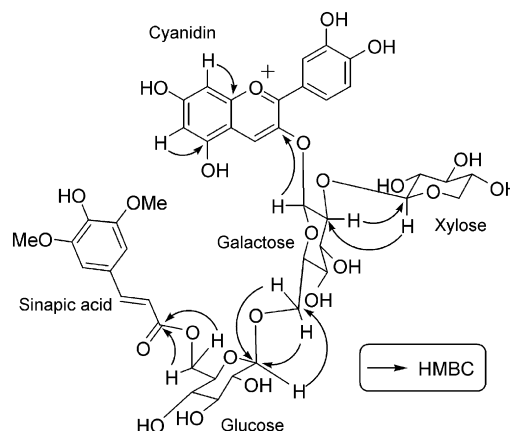
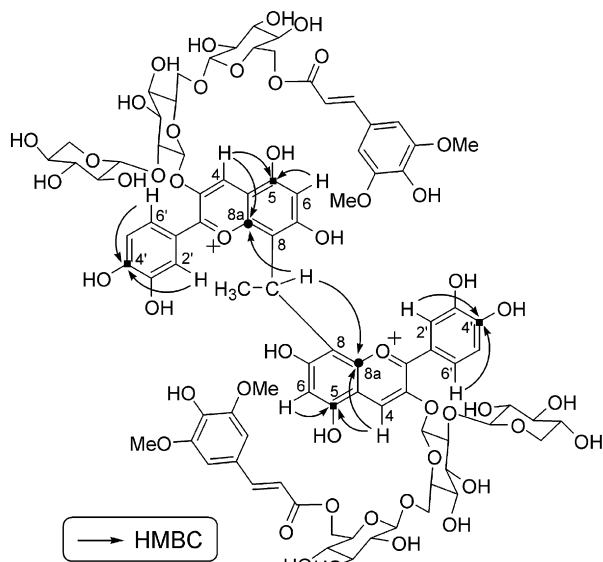


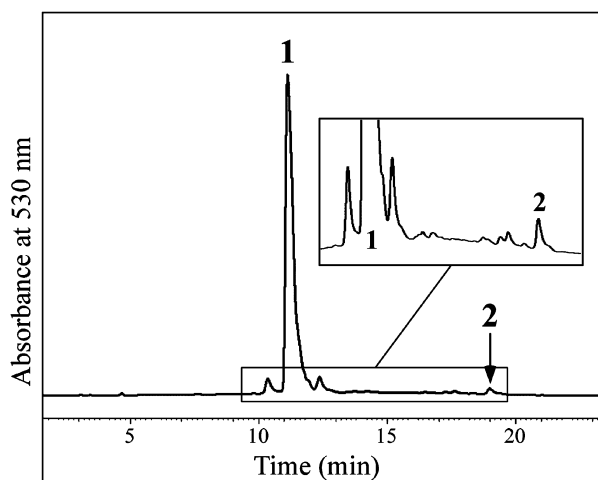
Figure 1. Structure of anthocyanin 1. The arrows show HMBC correlations.



**Figure 2.** Structure of anthocyanin **2**. The arrows show HMBC correlations. The black squares and circles indicate carbons with signals that exhibited isotopic and non-isotopic shifts, respectively, in the H–D exchange experiment.

major anthocyanin of this cell line is Cya 3-Xyl-sinapoyl-Glc-Gal (**1**, Fig. 1) and that a novel anthocyanin, the anthocyanin–anthocyanin dimer (**2**, Fig. 2), was present as a minor component (Fig. 3). In this report, we describe the isolation and elucidation of the structures of anthocyanins **1** and **2**.

The anthocyanin-producing cells of the variant carrot cell line were grown in modified Lin and Staba liquid medium containing  $5 \times 10^{-7}$  M 2,4-dichlorophenoxyacetic acid and cultured for 14 days as previously reported.<sup>16</sup> The cells were harvested using a Buchner funnel, frozen in liquid N<sub>2</sub>, and lyophilized. Anthocyanins were extracted over a period of 12 h from 3 g (dry weight) of cells into 1 L of 70% aqueous ethanol, after which the reddish-purple extracts were filtered and the residual solvent was removed by evaporation. The extracts were dissolved in 20% methanol containing 0.1% trifluoroacetic acid (TFA) and were applied to an ODS column (35 × 180 mm, Wakosil 25C15, Wako Pure Chemical Industries



**Figure 3.** Elution profile of anthocyanins isolated from the cells of a variant carrot cell line by analytical HPLC using a Synergi 4 μ RP-80 Å (4.6 × 250 mm, Phenomenex) and 0.1% aqueous formic acid (A) and methanol (B) as a mobile phase. The elution program consisted of a linear gradient from 15% B to 80% B for 30 min at a flow rate of 1.0 mL/min monitored at 530 nm.

Ltd., Osaka, Japan). The anthocyanins were eluted with 20% methanol containing 0.1% TFA followed by 50% methanol containing 0.1% TFA. The solvent was removed from eluates by evaporation. Compound **1** was purified from the 20% methanol containing 0.1% TFA fraction by preparative HPLC on a Synergi 4 μ RP-80 Å (21.2 × 250 mm, Phenomenex, Torrance, CA, USA) with 0.1% aque-

**Table 1**

<sup>1</sup>H (800 MHz) and <sup>13</sup>C (200 MHz) assignments of anthocyanin **1** and **2** in CD<sub>3</sub>OD/CF<sub>3</sub>COOD (9:1) at 25 °C

Position	<b>1</b>		<b>2</b>	
	$\delta^1\text{H}$ (ppm)	$\delta^{13}\text{C}$ (ppm)	$\delta^1\text{H}$ (ppm)	$\delta^{13}\text{C}$ (ppm)
<b>Ethyl-linkage</b>				
CH	—	—	5.19 (q, 8)	28.4
CH <sub>3</sub>	—	—	1.95 (3H, d, 8)	19.3
<b>Cyanidin</b>				
2	—	162.3	—	162.4, 164.1
3	—	145.6	—	144.85, 144.92
4	8.34	132.9	8.51 <sup>c</sup> , 8.60	133.3, 133.7
4a	—	112.4	—	112.3, 113.4
5	—	158.7	—	156.9, 157.3
6	6.61	103.3	6.61, 6.63	102.4, 103.1
7	—	169.3	—	167.3, 167.7
8	6.39	95.1	—	110.4, 112.0
8a	—	156.6	—	153.1, 155.7
1'	—	120.8	—	121.4, 121.7
2'	7.69	118.7	8.06, 8.15	118.5, 119.6
3'	—	147.0	—	147.4, 147.6
4'	—	156.0	—	155.2, 156.1
5'	6.92 (d, 9)	117.5	7.14 (2H, d, 9)	117.1, 117.9
6'	8.08 (d, 9)	129.8	8.29 (d, 9), 8.51 <sup>c</sup>	129.1, 130.1
<b>Galactose</b>				
1	5.16 (d, 7)	102.3	5.44 (d, 7), 5.50 (d, 7)	101.0, 101.6
2	4.35 (d, 7)	80.6	4.29 (t, 8), 4.35 (t, 8)	80.7, 81.1
3	4.20 (dd, 3,10)	75.6	4.21–4.27 (4H) <sup>d</sup>	75.37, 75.44
4	3.99 (d, 3)	70.7	3.98 (2H)	70.6, 70.7
5	4.48 (d, 10)	77.5	4.55 (d, 9), 4.56 (d, 8)	77.3, 77.5
6a	3.79 (d, 12)	73.6	3.70–3.79 (6H) <sup>e</sup>	73.7, 73.8
6b	4.32 (d, 10)	—	4.21~4.27 (4H) <sup>d</sup>	—
<b>Xylose</b>				
1	4.88 (d, 8)	105.9	4.89 (d, 8), 4.95 <sup>1</sup>	106.1, 106.2
2	3.21 (t, 9)	76.2	3.32 <sup>1</sup>	76.2, 76.3
3	3.40 (t, 9)	78.2	3.38–3.47 (10H) <sup>f</sup>	78.2, 78.3
4	3.27 (dd, 6, 9)	71.2	3.38–3.47 (10H) <sup>f</sup>	71.26, 71.31
5a	3.19 (d, 12)	67.2	3.17 (t, 11), 3.27 (t, 11)	67.4, 67.5
5b	3.63 (dd, 6, 12)	—	3.70–3.79 (6H) <sup>e</sup>	—
<b>Glucose</b>				
1	4.53 (d, 7)	107.0	4.47 (2H, t, 7)	107.18, 107.23
2	3.52 (d, 7) <sup>a</sup>	77.9	3.38–3.47 (10H) <sup>f</sup>	77.87, 77.90
3	3.52 (d, 7) <sup>a</sup>	74.7	3.38–3.47 (10H) <sup>f</sup>	74.7
4	3.74 (t, 9)	70.1	3.70–3.79 (6H) <sup>e</sup>	70.0
5	3.46 (d, 10)	75.3	3.38–3.47 (10H) <sup>f</sup>	75.6
6a	4.12 (d, 11)	61.0	4.14, (2H, t, 12)	61.1
6b	5.33 (d, 10)	—	5.37 (2H, t, 11)	—
<b>Sinapic acid</b>				
1	—	125.4	—	125.8
2	6.04 (2H) <sup>b</sup>	105.0 <sup>h</sup>	6.31 (2H), 6.36 (2H) <sup>g</sup>	105.6 <sup>l</sup>
3	—	148.9 <sup>i</sup>	—	149.1 <sup>k</sup>
4	—	139.2	—	139.3
5	—	148.9 <sup>i</sup>	—	149.1 <sup>k</sup>
6	6.04 (2H) <sup>b</sup>	105.0 <sup>h</sup>	6.31 (2H), 6.36 (2H) <sup>g</sup>	105.6 <sup>l</sup>
7	7.20 (d, 16)	147.8	7.36 (d, 16), 7.45 (d, 16)	144.7, 148.1
8	6.07 (d, 16)	116.2	6.26 (d, 16), 6.32 (d, 16)	116.3, 116.5
9	—	169.2	—	169.3, 169.4
OMe	3.37 (6H)	56.2	3.52 (6H), 3.60 (6H)	56.4, 56.5

TMS was used as internal standard.

Values in parentheses indicate integral, multiplicity and coupling constants (*J* in Hz).

<sup>a–g</sup> Overlapped with each other.

<sup>h–k</sup> Assignments with the same letters are interchangeable.

<sup>1</sup> Overlapped with solvent peak. Signals were detected by HMQC and HMBC analyses.

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