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Synthesis, characterization and antioxidant features of procyanidin B4 and malvidin-3-glucoside stearic acid derivatives

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ACCEPTED MANUSCRIPT

1	Synthesis, characterization and antioxidant features of procyanidin B4 and
2	malvidin-3-glucoside stearic acid derivatives.
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11	6
12	ABSTRACT
13	The acylation of procyanidin B4 with a saturated fatty acid chloride containing 18
14	carbon atoms was studied in order to obtain procyanidin B4 3-O-di-stearic acid
15	conjugate. This compound was structurally characterized by mass spectrometry and 1D
16	and 2D NMR techniques. Derivatization of malvidin-3-glucoside using stearoyl
17	chloride in acetonitrile was also performed yielding mono-, di- and tri-stearic ester
18	derivatives. The novel derivatives obtained revealed significant antioxidant activity,
19	although lower than the respective precursors. However, the chemical modification of
20	anthocyanins and procyanidins (water soluble pigments) to more lipophilic compounds
21	has the advantage of increased bioavailabilty in biological matrices, and to potentiate
22	their application in food matrices and cosmetic products.
23	
24	Keywords: procyanidin B4; malvidin-3-glucoside; stearic acid; lipophilization; NMR;
25	mass spectrometry.

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27 **1. Introduction**

28

Polyphenolic compounds (*e.g.* flavan-3-ols and anthocyanins) are ubiquitously found in
nature as they are products of plant secondary metabolism, being responsible for several
functions essential to plant survival. Several epidemiological studies have provided
support for the association between consumption of fruit, vegetables and certain
beverages rich in polyphenols (*e.g.* tea and red wine) and good health. Most of the
beneficial effects attributed to polyphenols are related to the antioxidant and biological

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