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Flavonoids from the Fruits of Camellia oleifera

LI SUN^{1,2}, ZHEN LIAO², XUESEN LI¹, HUAIXUE MU¹, ZHANGYU CHEN^{2,*} and QIUFEN HU^{1,*}

¹Key Laboratory of Chemistry in Ethnic Medicine Resources, State Ethnic Affairs Commission & Ministry of Education, Yunnan University of Nationalities, Kunming 650031, P.R. China

²Key Laboratory of Tobacco Chemistry of Yunnan Province, Yunnan Academy of Tobacco Science, Kunming 650106, P.R. China

*Corresponding authors: E-mail: huqiufena@yahoo.com.cn

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A new flavonoid, 8-formyl-3',4',5'-trihydroxy-6,7-dimethoxyflavonoid (1), together with eight flavonoids (2-8) were isolated from the fruits of *Camellia oleifera*. The structures of compounds 1-9 were elucidated on the basis of extensive NMR and MS means. The anti-tobacco mosaic virus and antioxidant activity of 1 were evaluated. It showed anti-tobacco mosaic virus activity with inhibition rates of 85.7 % and antioxidant activity with an IC₅₀ value of 2.78 mg/mL.

Key Words: Flavonoids, Camellia oleifera, Anti-tobacco mosaic virus activity, Antioxidant activity.

INTRODUCTION

Camellia oleifera Abel., a theaceous evergreen tree, is widely distributed and long time cultivated in south China. The seeds are important oil material for producing a kind of cooking oil (tea oil), whose beneficial unsaturated fatty acids are comparable to those of olive oil¹. To obtain one ton of tea oil, four times of residue composing of the remaining grounded fruit and shell will be produced, which is called 'seed cake of C. oleifera. As a big amount of by-product, the seed cake of C. oleifera is normally used as detergent, animal feeds or organic fertilizer, due to the containing of rich polyphenols, saponins, protein, polysaccharide, etc.²⁻⁵. With the aim of continuing efforts to identify bioactive natural products from the plants, a chemical investigation on the fruits of C. oleifera indigenous to the Dehong Prefecture of Yunnan Province, P.R. China, was carried out and a new flavonoid (1), together with nine known flavonoids (2-9) were isolated from the fruits of this plant. In addition, the anti-tobacco mosaic virus (anti-TMV) and antioxidant activity of compound **1** were evaluated. Described in this paper are their structure elucidation and biological activities.

EXPERIMENTAL

IR spectra were obtained in KBr disc on a Bio-Rad Wininfmred spectrophotometer. ESI-MS were measured on a VG Auto Spec-3000 MS spectrometer. ¹H, ¹³C and ²D NMR spectra were recorded on Bruker DRX-500 instruments with TMS as internal standard. Column chromatography was performed on silica gel (200-300 mesh), or on silica gel H

(10-40 mm, Qingdao Marine Chemical Inc., China). On second separate used Agilent 1100 HPLC equipped with ZORBAX- C_{18} (9.4 × 250 nm, 5.0 µm) column and DAD detector.

The fruits of *Camellia oleifera* Abel. was collected in Dehong Prefecture, Yunnan Province, P.R. China, in October 2010 and was identified by Prof. N. Yuan. A voucher specimen (No. YNNi 09-2-02) was deposited in our laboratory.

Extraction and isolation: The air-dried and powdered fruits of C. oleifera (1.5 kg) were extracted with 70 % aqueous ethanol (3.0 L \times 3, 24 h each) at room temperature and the extract was concentrated under vacuum condition. The dried extract (102 g) was applied to Si gel (200-300 mesh) column chromatography eluting with a CHCl₃- Me₂CO gradient system (9:1, 8:2, 7:3, 6:4, 5:5, 2:1) to give six fractions A-F. The separation of fraction C (CHCl₃-Me₂CO 7:3, 18.6 g) by Si gel column chromatography eluted with CHCl₃-Me₂OH (9:1-1:2) yielded mixtures C1-V5. Fraction C2 (1.87 g) was subjected to preparative HPLC (35 % MeOH-H₂O or 22 % CH₃CN-H₂O, flow rate 12 mL/min) to give 1 (15.6 mg), 2 (54.5 mg) and 3 (32.5 mg). The separation of fraction D (CHCl₃- Me₂CO 1:1, 28.4 g) by Si gel column chromatography eluted with CHCl₃-Me₂OH (9:1-1:2) yielded mixtures D1-D5. Fraction D3 (3.76 g) was subjected to preparative HPLC (15 % MeOH-H₂O or 10 % CH₃CN-H₂O, flow rate 12 mL/min) to give 4 (36.4 mg) 7 (11.6 mg) and 8 (60.8 mg). Fraction D4 (5.26 g) was subjected to preparative HPLC (10 % MeOH-H₂O or 7.5 % CH₃CN- H_2O , flow rate 12 mL/min) to give 5 (36.4 mg), 6 (28.4 mg) and 9 (50.2 mg).

Antioxidant activity assay: Antioxidant activity was determined by the detection of the oxidative products with

the 2',7'-dichlorofluorescin diacetate (DCFH) method reported previously⁶.

Anti-TMV assays: The anti-tobacco mosaic virus actives were tested using the half-leaf method⁷. The inhibitory activities of the compound **1** against tobacco mosaic virus replication were tested using two approaches. First, the half-leaf method was used to test the antiviral activity in the local lesion host *N. glutinosa in vivo*. Then, the leaf-disk method was used to evaluate the antiviral activity of the compound in the systemic infection host *N. tabacum* cv. K326. Ningnanmycin, a commercial product for plant disease in China, was used as a positive control.

Spectral data

8-Formyl-3',4',5'-trihydroxy-6,7-dimethoxyflavonoid (1): $C_{18}H_{14}O_{8}$, orange-yellow gum; UV (CH₃OH), λ_{max} (log ε) 210 (4.95), 258 (4.22), 292 (3.80), 370 (4.15) nm; IR (KBr, ν_{max} , cm⁻¹) 3464, 1685, 1650, 1624, 1522, 1480, 1465, 1127, 1095, 952, 870; ¹³C NMR and ¹H NMR data (C₅D₅N, 500 MHz) (Table-1); positive ESIMS *m/z* 381 [M+Ma]⁺; HRESIMS *m/z* 381.0586 [M+Na]⁺ (calcd. for $C_{18}H_{14}O_8Na$, 381.0580).

RESULTS AND DISCUSSION

A 70 % aq. ethanol extract prepared from the fruits of *C.* oleifera was subjected repeatedly to column chromatography on Si gel, Sephadex LH-20, RP-18 and Preparative HPLC to afford 8-formyl-3',4',5'-trihydroxy-6,7-dimethoxyflavonoid (1), kaempferol (2)⁸, quercetin (3)⁸, quercetin 3-O- β glucopyranoside (4)⁸, leucoside (5)⁹, kaempferol-3-O- β -Dglucopyranosyl-(1 \rightarrow 2)- β -D- glucopyranoside (6)¹⁰, isovitexin (7)¹¹, luteolin-6-C- β -D-glucopyranoside (8)¹², isosaponarin (9)¹². The structure of the 1-9 was shown in Fig. 1 and the ¹H and ¹³C NMR spectroscopic data of 1 were listed in Table-1.

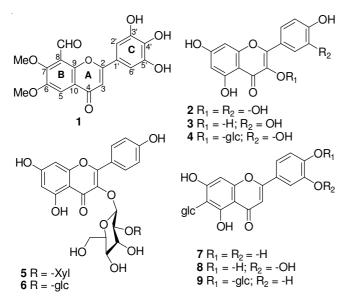


Fig. 1. Flavonoids from the fruits of Camellia oleifera

Compound **1** was obtained as an orange-yellow gum. It has the molecular formula $C_{18}H_{14}O_8$ from HRESIMS (*m/z*: 381.0580 [M+Na]⁺, calcd. 381.0586). The ¹H and ¹³C NMR spectrum of **1** (Table-1) along with analysis of the DEPT spectra displayed 18 carbon signals and 14 proton signals, respec-

tively, corresponding to a flavonoid nucleus¹⁴ (δ_C 164.8, 106.2, 178.5, 122.8, 147.2, 159.1, 115.6, 152.1, 121.3, 123.1, 106.8, 147.5, 138.2, 147.5, 106.8), one aldehyde group ($\delta_{\rm C}$ 192.6; $\delta_{\rm H}$ 10.22), two methoxy groups (δ_C 55.8, 61.8; δ_H 3.80, 3.82) and two low-field hydroxyl protons ($\delta_{\rm H}$ 10.92 2H, 11.26 1H). The typical NMR signals at (δ_H 7.06 s, 2H), (δ_C 123.1 s, 106.8 d, 147.5 s, 138.2 s) observed in the ¹H NMR spectrum revealed that the aromatic ring C of 1 is a symmetrical 1,3,4,5-tetrasubstituted phenolic moiety¹⁴ and the HMBC of correlations (Fig. 2) of the hydroxyl proton signals, $\delta_{\rm H}$ 10.92 with C-2' ($\delta_{\rm C}$ 106.8), C-3' (δ_{C} 147.5), C-4' (δ_{C} 138.2) and δ_{H} 11.26 with C-3' $(\delta_{C} 147.5)$, C-4' $(\delta_{C} 138.2)$, C-5' $(\delta_{C} 147.5)$ suggested the attachment position of the three hydroxy groups at C-3', C-4' and C-5'. Since the substituents on ring C were evident, the surplus substituents (one aldehyde group, two methoxy groups) should be located at ring B. The HMBC correlations of aldehyde proton signal, $\delta_{\rm H}$ 10.22 with C-7 ($\delta_{\rm C}$ 159.1), C-8 ($\delta_{\rm C}$ 115.6), C-9 (δ_{C} 152.1) suggested the placement of the formyl group at C-8. Two methoxy groups located at C-6 and C-7 was also supported by the HMBC correlation of the methoxy proton signals δ_H 3.80 with C-6 (δ_C 147.2) and δ_H 3.82 with C-7 (δ_c 159.1). Thus, the structure of **1** was established as shown in Fig. 2.

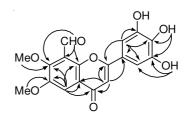


Fig. 2. Selected HMBC (
) correlations of compound 1

TABLE-1		
¹ H NMR AND ¹³ C NMR DATA (C ₆ D ₆ N) OF COMPOUNDS 1		

H NWIR AND C NWIR DATA (C_5D_5N) OF COMPOUNDS I		
No.	Compound 1	
	$\delta_{\rm C}$ (mult.)	$\delta_{\rm H}$ (mult, J, Hz)
2	164.8 s	
3	106.2 d	6.68 s
4	178.5 s	
5	122.8 d	
6	147.2 s	
7	159.1 s	
8	115.6 s	
9	152.1 s	
10	121.3 s	
1'	123.1 s	
2',6'	106.8 d	7.06, s
3',5'	147.5 s	
4'	138.2 s	
-CHO	192.6 s	10.22 s
-OMe-6	55.8 q	3.80 s
-OMe-7	61.8 q	3.82 s
-OH-3',5'		10.92 brs
Ar-OH-4'		11.26 brs

Since the flavonoids exhibited strong antioxidant activities^{15,16} the antioxidant activity of compound **1** was determined by the detection of the oxidative products with the 2',7'-dichlorofluorescin diacetate (DCFH) method reported previously⁶. Compound **1** shows antioxidant activity with an

 IC_{50} value of 2.78 mg/mL. This indicated that compound **1** is high antioxidant activity.

Since some of the flavonoids exhibited anti virus activities^{15,17,18} compound **1** was tested for their potencies in preventing anti-tobacco mosaic virus activity using the half-leaf method⁷.

The antiviral inhibition rates of the compound at the concentration of 20 μ M tested by the half-leaf method. The results showed that the compound **1** exhibited inhibition activities against tobacco mosaic virus replication with inhibition rate of 85.7 %. This rate is higher than that of the positive control, ningnanmycin (34.8%).

N. glutinosa were pretreated with solutions of compounds or a solution of DMSO for 6 h before inoculation with tobacco mosaic virus. At the concentration of 20 μ M, compound 1 showed potent protective effects to the host plants, with the inhibition rates ranging from 80.4-88.9 %. The results indicated that pretreatment with the compound 1 can increase the resistance of the host plant to tobacco mosaic virus infection.

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