

Indole metabolites of *Penicillium cyclopium* NRRL 6093¹

R. F. Vesonder, L. Tjarks, W. Rohwedder and Dale O. Kieswetter

Northern Regional Research Center, Agricultural Research, Science and Education Administration, U.S. Department of Agriculture, Peoria (Illinois 61604, USA), and Department of Chemistry, Eureka College, Eureka (Illinois 61530, USA), 20 February 1980

Summary. The indoles penitrem A and B and roquefortine were isolated from fungal cultures of *Penicillium cyclopium* grown on Czapek-Dox medium at 25 °C for 2 weeks.

We report the isolation of the indoles penitrem A and B and roquefortine from the mycelium of *P. cyclopium* NRRL 6093 grown on Czapek Dox medium. *Penicillium cyclopium* strain NRRL 6093 isolated from dry sausage² was selected for our study because of its ability to produce tremorgenic compounds and other unknown secondary metabolites.

Penicillium strains have been shown by a number of investigators to produce a variety of toxic metabolites. *Penicillium cyclopium*, the principal organism found in feedstuffs that caused toxicoses in sheep and horses, also produced tremorgenic compounds in liquid culture³. 2 of these compounds, penitrem A (C₃₇H₄₄NO₆Cl) and penitrem B (C₃₇H₄₅NO₆), appeared to be structurally related and both caused tremors in mice⁴. In a neurobehavioral study of penitrem A in mice, it was found that the i.p. median tremorgenic dose was 0.19 mg/kg⁵. Birkinshaw et al.⁶ found penicillic acid in culture extracts of *P. cyclopium*. Ciegler et al.² detected ochratoxin A in liquid cultures of *P. cyclopium*, a metabolite first discovered in fungal cultures of *Aspergillus ochraceus*⁷.

Roquefortine is an indole alkaloid metabolite of *P. roqueforti*^{8,9}, the mold commonly found in fermenting silage and the usual mold found in cheeses of Roquefort type¹⁰. This toxin is reported to cause convulsive seizures in mice when injected i.p. at a dose of 10 mg/kg; its LD₅₀ to male mice was 15–20 mg/kg i.p.⁸.

P. cyclopium was maintained on malt extract agar slants. Fernbach flasks, each containing 500 ml of Czapek-Dox media supplemented with 2% corn steep liquor¹¹, were inoculated with 1 ml of a *P. cyclopium* spore suspension. The suspension was made by adding 5 ml sterile distilled water to a 2-week-old malt extract agar slant and dislodging

the spores with a sterile loop. After inoculating, the flasks were incubated in static culture at 25 °C for 2 weeks. The mycelium was separated from the liquid medium by filtering through cheesecloth. The mycelium was extracted with chloroform-methanol (70:30) and filtered. The filtrate was dehydrated over anhydrous sodium sulfate, filtered, and then evaporated to dryness under vacuum. The remaining residue was placed on a Florisil column, (30 g, 60–100 mesh) which was eluted with chloroform. Eluates contained penitrems A and B along with other compounds, including viridicatin and substances that fluoresce yellow and blue-green under long UV light. Subsequent elution with chloroform-methanol (95:5) eluted a bright yellow fraction in yields of 148 mg/l. Purification by crystallization from methanol-water gave a white solid m.p. 193–196 °C (Fisher Johns uncorrected) and a formula composition C₂₂H₂₃N₅O₂ (m/e calculated 389.1851; found, 389.1850) as determined by high-resolution mass spectroscopy. UV-spectra showed λ_{max}CH₃OH 325, 240 and 206 nm (log ε = 4.42, 4.20 and 4.49, respectively); IR-analysis γ_{max} (CHCl₃) 3420, 3290, 3200, 1680, 1660, 1600 cm⁻¹. These spectroscopic analyses, as well as ¹³C and ¹H NMR-spectra, and the elemental analysis agreed with those of roquefortine reported by Scott et al.⁸. In addition, the mass spectrum¹² indistinguishable from that of roquefortine corresponded to C₂₂H₂₃N₅O₂.

The elaboration of the neurotoxin roquefortine by *P. cyclopium* concurrent with other tremorgenic compounds suggests the potential hazard of this mold, particularly since it is commonly found in stored grains and various cereal products¹³. Additional investigation of this alkaloid's role in mycotoxicoses of farm animals is indicated.

- 1 Acknowledgment. We thank Ms. C.E. Johnson for microanalyses. The mention of firm names or trade products does not imply that they are endorsed or recommended by the U.S. Department of Agriculture over other firms or similar products not mentioned.
- 2 A. Ciegler, D.I. Fennell, H.J. Mintzlaff and L. Leistener, Naturwissenschaften 59, 365 (1972).
- 3 B.J. Wilson, C.H. Wilson and A.W. Hayes, Nature 220, 77 (1968).
- 4 A. Ciegler, R.F. Vesonder and R.J. Cole, in: Mycotoxins and Other Fungal Related Food Problems. Adv. Chem. Series, Vol. 149. American Chemical Society, Washington, D.C., 1976.
- 5 T.J. Sobotka, R.E. Brodie and S.L. Spoid, Pharmacology 16, 287 (1978).
- 6 J.H. Birkinshaw, S.E. Michael, A. Braken and H. Raistrick, Lancet 45, 625 (1943).

- 7 K.J. Van der Merwe, P.S. Steyn and L. Fourie, J. chem. Soc. 1965, 7083.
- 8 P.M. Scott, M.-A. Merrien and J. Polonsky, Experientia 32, 140 (1976).
- 9 S. Ohmomo, T. Sato, T. Utagawa and M. Abe, J. agric. Chem. Soc. Japan 49, 615 (1979).
- 10 K.B. Raper, C. Thom and D.I. Fennell, in: A Manual of the Penicillia, p.402. Williams and Wilkins Company, Baltimore, 1949.
- 11 R.F. Vesonder, J. nat. Prod. 42, 232 (1979).
- 12 P.M. Scott and B.P.C. Kennedy, Agric. Fd Chem. 24, 865 (1976).
- 13 K.B. Raper, C. Thom and D.I. Fennell, in: A Manual of the Penicillia, p.505. Williams and Wilkins Company, Baltimore 1949.