

Communications to the Editor

UDC 547.964:582.572.2

New γ -Glutamyl Peptides in Garlic

For the study of sulfur metabolism during hydroponic cultivation of garlic (*Allium sativum*), tracer technique using sulfate [^{35}S] was employed. Amino acid fraction was prepared by the usual method, developed by two-dimensional paper chromatography, and the ^{35}S -containing amino acids were detected in radioautogram and by color reaction with Ninhydrin and chloroplatinate reagents. After 24 hours' feeding, considerable amount of S-allylcysteine sulfoxide (alliin), S-methylcysteine sulfoxide, and 3-methyl-1,4-thiazane-5-carboxylic acid 1-oxide (cycloalliin), which are characteristic to the species of *Allium*, were observed.*¹

Besides these ^{35}S -containing amino acids, at least 5 or 6 acidic ^{35}S -containing peptides (called A, B, C.....F) were extracted from the root, bulb, and aerial part. When sulfate- [^{35}S] was fed to excised root or aerial part, the same kind of ^{35}S -containing amino acids and peptides were biosynthesized. These peptides, which were adsorbed on Amberlite IR-4B (Cl form) and eluted from it by *N* acetic acid, were hydrolyzed with 6*N* hydrochloric acid. By this treatment, free glutamic acid was always found to be formed. The results are shown in Table I.

TABLE I. Rf Values of the Peptides from Garlic and their Hydrolysis Products

Peptide	Solvent		Amino acids liberated on hydrolysis
	PhOH-0.08% NH ₄ OH (8:2)	BuOH-AcOH-H ₂ O (5:1:4)	
A	0.61	0.47	Glutamic acid, phenylalanine
B	0.61	0.47	Glutamic acid, S-methylcysteine, unknown substance
C	0.44	0.29	Glutamic acid, S-methylcysteine
D	0.39	0.14	Glutamic acid, S-methylcysteine sulfoxide
E	0.30	0.16	Glutamic acid, glycine, unknown acidic S-containing amino acid
F	0.05	0.05	Glutamic acid, cystine

Peptide A—With paper chromatographic technique (solvent system as given in Table I), peptide A cannot be separated from peptide B. However, by the modified ion exchanger column chromatography of Thompson¹⁾ using Dowex 50(X2), peptide B was eluted with 0.2*M* HCOONH₄ buffer (pH 3.36) while peptide A was eluted with 0.2*M* AcONH₄ buffer (pH 4.72). The isolated peptide A crystallized from hydr. Me₂CO as fine needles, decomposing at 194~197°. It agreed with the composition of C₁₄H₁₈O₅N₂·H₂O. Hydrolysis product was found to consist of 1 mole of glutamic acid and 1 mole of phenylalanine. Glutamic acid was identified by paper chromatography and by the enzymatic method with glutamic acid decarboxylase. Phenylalanine was identified by measuring the ultraviolet absorption curve and by paper chromatography. Acid hydrolysis of DNP derivative of this peptide showed that glutamic acid was bound at the N-terminal. Accordingly, peptide A was proved to be γ -glutamylphenylalanine. After this work was presented at the 7th Kinki Local Meeting of the Japanese Biochemical Society (May 1960), it was found, in a short communication,²⁾ that Virtanen, *et al.* had already isolated the same peptide from onion.

Peptide B—This peptide was separated from peptide A as described above and crystallized from hydr. Me₂CO as fine needles, which softened at 148~150° and darkened at 187~188° (*Anal.* Found: C, 43.95; H, 6.96; N, 11.99; O, 28.61; S, 9.49). The hydrolysis products consisted of 1 mole of glutamic acid and 1 mole of S-methylcysteine. These amino acids were identified by paper chromatography, and S-methylcysteine was converted to its sulfoxide, followed by enzymatic degradation with alliinase. By acid hydrolysis of DNP derivative of this peptide, it was shown that the glutamic acid was bound

*¹ Reported at the 13th Meeting of the Pharmaceutical Society of Japan, Tokyo, April, 1960.

1) A.R. Thompson: *Biochem. J.*, **61**, 253 (1955).

2) A.I. Virtanen, E.J. Matikkala: *Suomen Kemistilehti*, **B 33**, 83 (1960).

