

Copper(II)-catalysed Oxidation of Quercetin and 3-Hydroxyflavone

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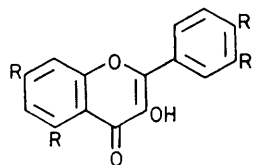
Quercetin and 3-hydroxyflavone are oxidized to the corresponding 2-alkoxyflavan-3,4-diones by CuCl_2 catalysis in MeOH or EtOH under oxygen or nitrogen, the mechanism of which is proposed.

Quercetin (1), a yellow pigment widely distributed in plants, is known to form a stable Cu^{II} chelate at the 3-hydroxy and 4-carbonyl groups, (A).¹ Quercetin (1) is dioxygenated to a depside (phenolic carboxylic acid ester) and carbon monoxide by quercetinase, a Cu^{II} -containing dioxygenase, in which the formation of the Cu^{II} chelate of (1) is postulated as the key intermediate [equation (1)].² Therefore it is interesting to

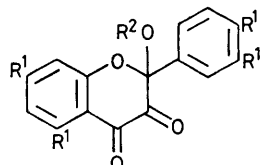
examine whether the Cu^{II} chelate (A) is dioxygenated in a similar way.³

Here we report that quercetin (1) and 3-hydroxyflavone (2) are oxidized to the corresponding 2-alkoxyflavan-3,4-diones (3) with CuCl_2 in methanol or ethanol, which are isolated as the hemiacetals (4) and (5) or the hydrate (6).

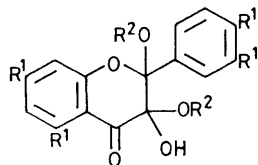
A typical reaction procedure is as follows. To a solution of



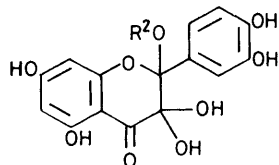
(1) R = OH
(2) R = H



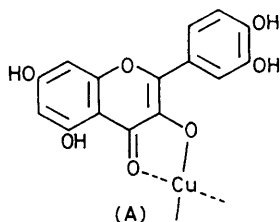
(3) R¹ = OH or H
R² = Et or Me



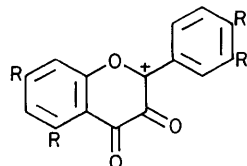
(4a) R¹ = OH, R² = Et
(4b) R¹ = OH, R² = Me
(5a) R¹ = H, R² = Et
(5b) R¹ = H, R² = Me



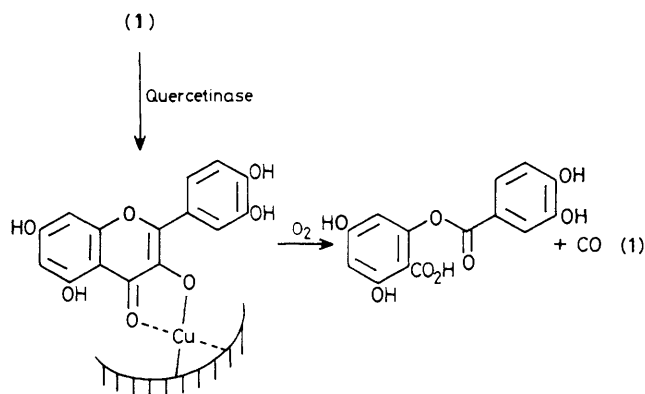
(6a) R² = Et
(6b) R² = Me



(A)



(B) R = OH or H

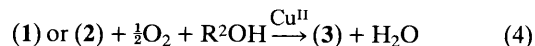
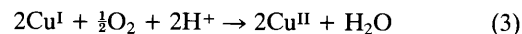
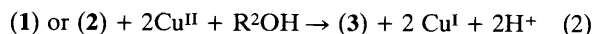


(1) (302 mg, 1.0 mmol) in anhydrous EtOH (20 ml) was added anhydrous CuCl₂ (67 mg, 0.5 mmol) under an oxygen atmosphere at 20 °C. The solution was stirred for 10 h. The absorption of oxygen was monitored by using a gas burette. After evaporation of the solvent, the residual oil was mixed with 10% HCl and extracted with diethyl ether. The extract, after drying (Na₂SO₄) and evaporation, gave a yellow solid of hydrate (6a) (319 mg, 88%).[†] The volume of oxygen absorbed was 12 ml [103% based on equation (4)].[‡]

[†] The ¹H and ¹³C n.m.r. spectra were consistent with the structure (6a).

[‡] No CO or CO₂ was detected by g.c.

It is obvious that (6a) was formed from (1) by a sequence of reactions, (1) → (3) → (4a) → (6a). When the reaction was carried out under a nitrogen atmosphere for 25–48 h, (6a) was obtained in 22–25% yields with 72–76% recovery of (1). This result and the observation that 1 equiv. of oxygen is absorbed lead to equations (2) and (3), which are summarized by equation (4).



3-Hydroxyflavone (2), the parent compound of (1), was similarly oxidized by Cu^{II} and the product was isolated as (5a) or (5b). However, the reaction required a higher temperature and a longer reaction time, (5a) being obtained in 6% yield after 62 h at 20 °C and in 87% yield after 26 h at 50 °C and (5b) in 19% yield after 28 h at 50 °C. This sluggishness can be understood in terms of low electron density at the C-2 carbon atom owing to the absence of the electron-donating hydroxy groups. Compound (2) was oxidized more slowly in MeOH than in EtOH.

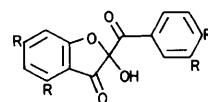
The hemiacetal (5b) has previously been obtained by oxidation of (2) with periodic acid in methanol.[§] The mechanism was postulated to involve nucleophilic attack by solvent upon the positively charged C-2 carbon of the intermediate (B). Thus a similar ionic mechanism can be proposed for the present Cu^{II}-catalysed oxidation.[¶] The role of Cu^{II} appears to be to abstract two electrons from the substrate to generate the cation (B). The oxygen does not oxidize the substrate directly but reoxidizes Cu^I to Cu^{II} as indicated in equations (2) and (3). This oxidation is in contrast to the direct oxygenation of the substrate that occurs in the enzyme reaction.^{||}

It is of interest that although quercetin (1) is thought to act as an antioxidant for ascorbic acid *in vitro* or *in vivo* by removing catalytic metal ions, such as Cu^{II}, through complex-

[§] The authentic sample of (5b) was obtained by oxidation of (2) with periodic acid. Its i.r. and n.m.r. spectra were identical with those for (5b) obtained by the Cu^{II}-catalysed oxidation.

[¶] A radical process was proposed for the Cu^{II}-catalysed oxygenation of cyclohexa-1,2-diones which affords δ-keto acids with release of CO. See M. Utaka, M. Hojo, Y. Fujji, and A. Takeda, *Chem. Lett.*, 1984, 635.

^{||} Nishinaga *et al.* (ref. 3c) reported that the CuCl₂-catalysed oxygenation of 3-hydroxyflavones in dimethylformamide (DMF) gave depsides. However we have found that the reaction of 3-hydroxyflavone (2) (1 mmol) in DMF (10 ml) with CuCl₂ (0.5 mmol) under oxygen at 20–50 °C for 6–12 h afforded (7a) as the major product, the depside, with liberation of CO, being a minor one. When quercetin (1) was used as the substrate at 20 °C for 11 h, (7b) (28% yield) was the sole product with 60% recovery of (1), no liberation of CO being detected.



(7) a; R = H

b; R = OH

ation,^{1b,c,5} the oxidation of quercetin itself by Cu^{II} has not been investigated. The role of (1) will need to be re-examined in the light of present findings.

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