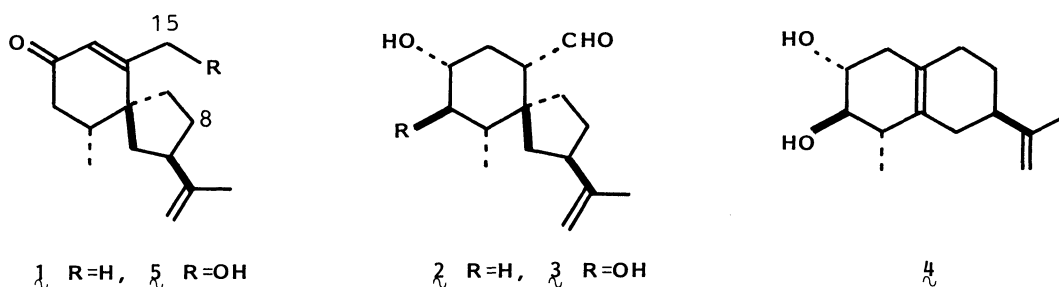


OXSOLAVETIVONE. A NEW BIOSYNTHETIC PRECURSOR OF LUBIMIN  
IN POTATO<sup>1)</sup>

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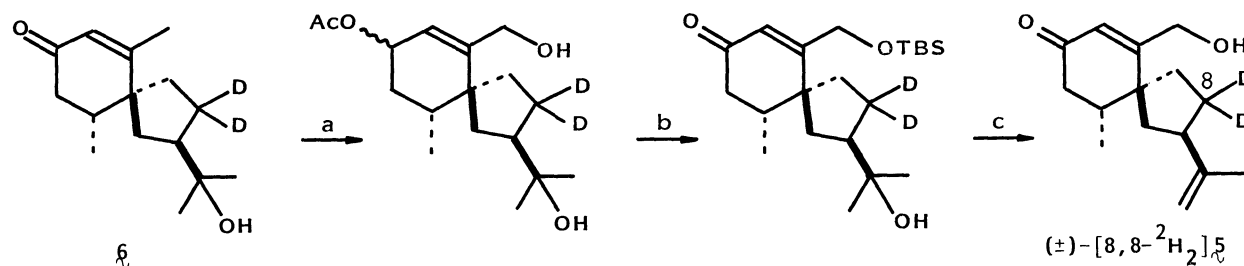
The title compound, isolated newly as a metabolite from  
solavetivone, was converted into lubimin in potato.

We<sup>2)</sup> recently demonstrated that solavetivone ( $1_{\lambda}$ ) is metabolized into lubimin ( $2_{\lambda}$ ), oxylubimin ( $3_{\lambda}$ ), and then rishitin ( $4_{\lambda}$ ), representative phytoalexins of the genus *Solanum*, in aged potato (Rishiri, *Solanum tuberosum*  $\times$  *S. demissum*). In this pathway, the metabolic mode of  $1_{\lambda}$  to  $2_{\lambda}$  has not been clarified yet. A reduction in time on feeding of  $1_{\lambda}$  in potato led to isolation of a new metabolite ( $5_{\lambda}$ ), designated as oxysolavetivone. We describe herein that the compound ( $5_{\lambda}$ ) is one of biosynthetic intermediates between  $1_{\lambda}$  and  $2_{\lambda}$  in potato.



Thin slices of aged potato (Rishiri) were incubated with natural (-)- $1_{\lambda}$  at 23 °C for 2 h and extracted with methanol-chloroform (1:1). The chloroform extracts were purified successively by column and preparative thin-layer chromatography, resulting in isolation of (+)- $2_{\lambda}$  and a new compound ( $5_{\lambda}$ ) in 6 and 18% yields, respectively:  $5_{\lambda}$ , oil;  $[\alpha]_D^{21}$  -91.6° (c 1.00, EtOH); EI-MS, m/z 234 ( $M^+$ ) and 216; IR (film), 3420, 3080, 1660, 1650, and 880  $\text{cm}^{-1}$ ;  $^1\text{H}$  NMR,  $\delta$  ( $\text{CDCl}_3$ ) 1.00 (3H, d,  $J=6$  Hz), 1.72 (3H, s), 4.34 and 4.71 (each 2H, s), and 6.10 (1H, s). The structure of  $5_{\lambda}$  was identified as 15-hydroxysolavetivone on the basis of these spectral data.

The deuterated solavetivone, (+)- $[8,8-^2\text{H}_2]1_{\lambda}$ <sup>2,3)</sup> ( $[^2\text{H}_2]$ -content, ca. 100%), was then incorporated into potato slices (Rishiri) at 23 °C for 2 h under the same conditions, giving (-)- $[8,8-^2\text{H}_2]5_{\lambda}$  ( $[^2\text{H}_2]$ -content, 82.1%),<sup>4)</sup>  $[\alpha]_D^{22}$  -5.9° (c 0.58, EtOH) in 17% yield. The result indicates that the compound ( $5_{\lambda}$ ) was metabolized from  $1_{\lambda}$  *in vivo*.<sup>5)</sup> The corresponding racemic sample of  $[8,8-^2\text{H}_2]5_{\lambda}$  was prepared from the known spirovetivane<sup>2,3)</sup> ( $6_{\lambda}$ ) ( $[^2\text{H}_2]$ -content, ca. 100%) as depicted in Scheme 1 and showed spectra which differed markedly from those of natural  $5_{\lambda}$  only



a)  $\text{LiAlH}_4$ , ether, 0 °C, 30 min;  $\text{Ac}_2\text{O}$ , Py, 20 °C, 16 h;  $\text{SeO}_2$ , THF, reflux, 2 h, 79%; b)  $\text{TBSCl}$ , imidazole, DMF, 50 °C, 22 h;  $\text{K}_2\text{CO}_3$ , aq MeOH, 20 °C, 3 h; Jones oxid., 69%; c)  $\text{Al}_2\text{O}_3$ -Py, 215 °C, 5 min; aq HF, MeCN, 20 °C, 3 h, 18%.

Scheme 1. Preparation of  $(\pm)$ -[8,8- $^2\text{H}_2$ ] $^5$ .

in the following: EI-MS,  $m/z$  236 ( $\text{M}^+$ , 100%) and 234 ( $\text{M}^+-2$ , 0%) ( $[\text{}^2\text{H}_2]$ -content, ca. 100%); IR ( $\text{CHCl}_3$ ), 2190 and 2100  $\text{cm}^{-1}$ . Incorporation of the synthetic  $(\pm)$ -[ $^2\text{H}_2$ ] $^5$  in potato slices (Rishiri) at 23 °C for 6 h afforded  $(+)$ -[8,8- $^2\text{H}_2$ ] $^2$  ( $[\text{}^2\text{H}_2]$ -content, 97.6%),  $[\alpha]_{\text{D}}^{25} +29^\circ$  (c 0.13, EtOH) [natural- $^2$ , $^6$ ]  $+36^\circ$ ], and unreacted  $(+)$ - $^5$  ( $[\text{}^2\text{H}_2]$ -content, 99.4%),  $[\alpha]_{\text{D}}^{25} +27^\circ$  (c 0.41, EtOH) in 7.3 and 24.1% yields, respectively. The result clearly indicates that only the natural form of  $^5$  was transformed into  $^2$  in vivo. In view of coexistence of various spirovetivane phytoalexins related structurally to  $^2$  in diseased potato, $^7$ ) the role of the compound ( $^5$ ) would be significant as a biosynthetic key intermediate leading to their production.

#### References

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- 4) The deuterium content in the respective compounds was estimated from their EI-MS spectra.
- 5) Since the  $[\alpha]_{\text{D}}$  value of metabolized  $^5$  decreased intensely in comparison with that of cold sample, we examined the metabolism (23 °C, 6 h) of optically pure samples of natural  $(-)$ - and unnatural  $(+)$ - $^1$  $^2$ ) into  $^5$  in potato. Incorporation of the former gave rise to  $^5$ ,  $^2$ , and recovered  $^1$  in 3.7, 24.9, and 14.5% yields, respectively, while that of the latter provided  $^5$  and unreacted  $^1$  in 7.9 and 20% yields, respectively, the compound ( $^2$ ) being not detected.
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