COUMARINS OF THE FRUIT OF *Angelica tatianae*

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We have studied the composition of the coumarins of the fruit of *Angelica tatianae* collected in Georgia (environs of Lake Tabatskhuri).

From an ethanolic extract by adsorption chromatography on silica gel using benzene and mixtures of benzene with ethyl acetates as eluants, we have isolated two crystalline coumarins: (I) — $C_{24}H_{26}O_7$, mp 177.5-178.5°C; (II) — $C_{17}H_{18}O_7$, mp 117-118°C. On the basis of PMR and IR spectra, and also according to mixed melting points, the compounds were identified as anomalin and biacangelicin, respectively. The coumarins bergapten, isooxypeucedanin, and bergaptol have been isolated previously from the fruit of this species [1], the plant material for investigation being collected in the Greater Caucasus range. Thus, the sample that we studied has a different chemical composition from that which is given for this species in the literature. It is particularly striking that not a single pyranocoumarin has previously been isolated from the raw material. At the present time, it is difficult to state whether in this case chemical varieties exist within the species or the species *A. tatianae* is separated into two close but independent species, since the plants from the environs of Lake Tabatskhuri have smaller fruit than the plants from the Greater Caucasus range.

LITERATURE CITED

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