of nitrogen gave myricetin with mp > 350°C, M^+ 318, $\lambda_{max}^{ethanol}$ 255, 274*, 300*, 372 nm, and D-glucose. The position of attachment of the carbohydrate residue to the hydroxyl at C-3 of the aglycon was established on the basis of UV spectroscopy with diagnostic additives and the ^{13}C NMR spectrum. The ^{13}C NMR spectrum exhibited the signals of carbon atoms at 156.2 (C-2 and C-9), 133.4 (C-3), 177.3 (C-4), 161.1 (C-5), 98.6 (C-6), 164.0 (C-7), 93.4 (C-8), 103.9 (C-10), 120.0 (C-1'), 108.5 (C-2' and C-6'), 145.3 (C-3' and C-5'), 136.5 (C-4'), 100.9 (C-1"), 73.9 (C-2"), 76.5 (C-3"), 69.8 (C-4"), 77.3 (C-5"), and 60.9 (C-6"). The assignment of the signals was made by comparing the spectrum of flavonoid (IV) with those of myricetin and myricetin 3-O-galactoside [3]. This showed that substance (IV) was myricetin 3-O-β-D-glucopyranoside [4].

Substance (V), $C_7H_6O_5$, mp 247-248°C, $\lambda_{max}^{ethanol}$ 218, 275 nm was identified as gallic acid (UV, IR, and PMR spectra and comparison with an authentic sample).

This was the first time that compounds (I), (III), (IV), and (V) have been isolated from Lagonychium farctum.

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IDENTIFICATION OF THE CAROTENOIDS OF THE LEAVES OF Camellia sasanqua

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A promising industrial source of raw material in the Adzhar ASSR for the production of eugenol is sasanqua camellia (Camellia sasanqua Thunb.), family Theaceae.

For a more detailed characterization of the crop, we have investigated the carotenoid complex of the green mass of sasanqua camellia. The comminuted green mass was extracted with a mixture of petroleum ether and ethanol, the extract obtained was saponified, and the products were washed free from alcohol and were dried with anhydrous sodium sulfate. The extract so obtained was investigated by the method of [1].

On the basis of the characteristics of the absorption maxima of the carotenoids in various solvents, the arrangement of the zones on chromatograms and their colors, color reactions, the chromatography of some markers available for mixed samples, and the facts given in a handbook [2], the carotenoids of the individual zones were identified and determined quantitatively as percentages of the total carotenoids of the green mass: violaxanthin – 41.02; α-carotene I – 24.85; neo-β-carotene – 7.10; α-carotene – 3.72; auroxanthin – 2.08; sintaxanthin – 1.34; lutein epoxide – 1.18; β-cryptoxanthin – 1.07.

Thus, 82.36% of the total carotenoids present in sasanqua camellia in an amount of 20.15 mg per 100 g of absolutely dry green mass have been identified, and 17.64% of the carotenoids remain unidentified.

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