

LITERATURE CITED

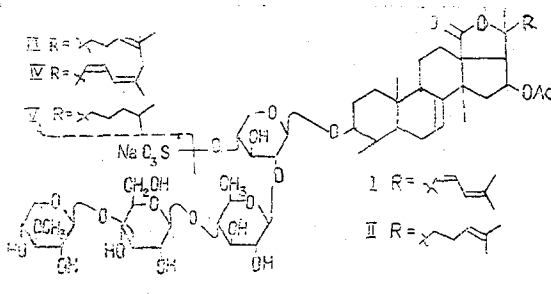
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CUCUMARIOSIDE G₃ - A MINOR TRITERPENE GLYCOSIDE FROM THE
HOLOTHURIAN *Eupentacta fraudatrix*

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UDC 547.996:593.96

From the total triterpene glycosides of the holothurian, *Eupentacta fraudatrix*, by chromatography on silica gel (chloroform-methanol-water (65:25:4)) and with the aid of HPLC (Zorbax-ODS, 4.8 × 250 mm, 1 ml/min, water-methanol (65:35)), we have isolated a minor glycosidic component - cucumarioside G₃ (I), mp 208-211°C, $[\alpha]_D^{20} -85^\circ$ (c 0.1, pyridine).



It followed from a comparison of the ¹³C NMR spectra of cucumariosides G₁ (II) [1] and G₃ (I) and of their desulfated derivatives (III) and (IV), respectively, that these substances had identical carbohydrate chains and differed only by the structures of the aglycons. On the other hand, the signals in the ¹³C and ¹H NMR spectra of the aglycon moiety of cucumarioside G₃ coincided completely with the corresponding signals in the spectra of cucumarioside G₁ [2] isolated from the same total glycosides earlier and having 16β-acetoxylolosta-7,22Z,24-trien-3β-ol as its aglycon. On the basis of these facts it was concluded that the structure of cucumarioside G₃ corresponded to formula (I).

To confirm this conclusion, desulfated cucumarioside G₃ (IV), mp 250°C (decomp.), $[\alpha]_D^{20} -13^\circ$ (c 0.1, pyridine) was subjected to catalytic hydrogenation, giving the tetrahydro derivative (V), identical in its physicochemical and spectral characteristics, and also in the results of monosaccharide analysis (GLC-MS in the form of aldonitrile peracetates), with the hydrogenated desulfated derivative of cucumarioside G₁ [2].

Cucumarioside G₃ is the first glycoside containing both a dienic system in the side-chain of the aglycon and also an even number of monosaccharide units [2, 3].

Thus, cucumarioside G₃ is 16β-acetoxy-3β-[O-(3-O-methyl-β-D-xylopyranosyl-(1→3)-O-β-D-glucopyranosyl-(1→4)-O-β-D-quinovopyranosyl (1→2)-(4-O-(sodium sulfato)-β-D-xylopyranosyloxy]holosta-7-22Z,24-triene.

Pacific Ocean Institute of Bioorganic Chemistry, Far-Eastern Branch, Russian Academy of Sciences, Vladivostok. Translated from *Khimiya Prirodnykh Soedinenii*, No. 6, pp. 729-730, November-December, 1992. Original article submitted January 17, 1992.

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AMINO ACID COMPOSITION OF COTTONSEED FLOUR

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UDC 633.41+582.28:664.38

In VNIKhTI (Tashkent) a technology has been developed for obtaining cottonseed flour from cottonseed meal, and a pilot plant has been set up for its production. At the present time, investigations are proceeding on the use of cottonseed flour as a source of nitrogen in place of soybean flour, which is the main component of the nutrient media for the biosynthesis of antibiotics.

Cotton seed flour is a water-insoluble yellow-brown powder. Its crude protein content is 46.0-48.0% by weight (including 70.4% of soluble components on the weight of the crude protein), the moisture and volatile matter make up 7.0%, carbohydrates 11.7%, fats 1.7%, cellulose 10.2%, ash 7.4%, and phosphorus 0.8%. The amount of total nitrogen was determined by the Kjeldahl method; it came to 7.3-7.6%. The factor for recalculating nitrogen to crude protein is 6.25.

We have studied the amino acid composition of cottonseed flour, which is of definite interest in the field of microbiology. In VNIIA [All-Union Scientific-Research Institute of Antibiotics], Moscow, when it was used as the source of plant nitrogen in the nutrient medium for the synthesis of antibiotics (penicillin and erythromycin), the yields of the latter were higher than when soybean flour was used.

Preparatory work to determine the amino acid composition was performed in accordance with a description given in the literature [3], using an AAA-881 amino acid analyzer. The

*Deceased.

TABLE 1. Amounts of Amino Acids (calculated to 100% crude protein) in Cottonseed Flour and the Wastes from it

Amino acids	Amount, %	
	Cottonseed flour	Production waste
Aspartic acid	16,0	12,5
Threonine	4,2	3,9
Serine	5,9	5,5
Glutamic acid	4,2	3,3
Proline	7,1	6,1
Glycine	5,5	4,7
Alanine	4,9	4,5
Valine	7,9	6,8
Methionine + isoleucine	4,9	4,2
Leucine	8,5	7,2
Tyrosine	8,3	7,3
Phenylalanine	11,5	9,4
Histidine	1,4	6,7
Lysine	4,5	5,9
Arginine	4,7	9,5

All-Union Scientific-Research Chemical and Technological Institute of the Medical and Microbiological Industry, Tashkent. Translated from *Khimiya Prirodnykh Soedinenii*, No. 6, pp. 730-731, November-December, 1992. Original article submitted February 17, 1992.