

TWO NEW ISOFLAVONOID MONOGALACTOSIDES FROM *Trifolium pratense* ROOTS

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Formononetin and the new isoflavonoid glycosides formononetin-7-O-β-D-galactopyranoside and inermin-3-O-β-D-galactopyranoside were isolated from Trifolium pratense L. roots. The structures of the isolated compounds were proved using chemical transformations and UV, PMR, and ¹³C NMR spectra.

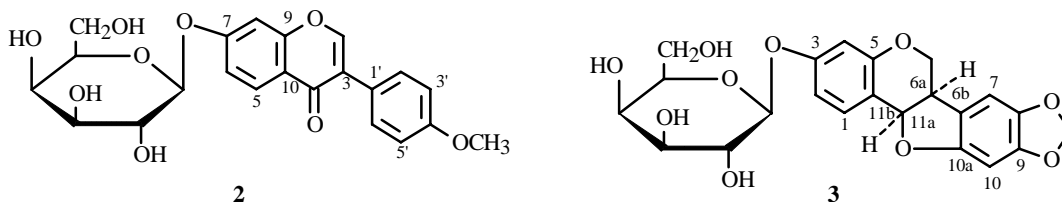
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Numerous investigations of red clover (*Trifolium pratense* L., Fabaceae) indicate that it contains the isoflavonoids biochanin A, ononin, sissotrin, formononetin, diadzein, prunetin, genistein, pratensein, pseudobaptigenin, calycosin, and other compounds [1-3].

Total flavonoids of red clover are used in biologically active formulations for prophylaxis and auxiliary treatment of various diseases [4].

Herein we present results of a chemical investigation of isoflavonoids from the underground part of red clover collected in September 2005 in Surgut Region of Khanty-Mansiisk Autonomous District.

Column chromatography of the chloroform fraction of the ethanol extract afforded isoflavonoid **1**; the ethylacetate fraction, isoflavonoids **2** and **3**.



Compound **1** was identified as formononetin (7-hydroxy-4'-methoxyisoflavone) by direct comparison of its UV and PMR spectra with those of an authentic sample [5]. The UV spectrum of **2** had absorption maxima characteristic of isoflavone derivatives [6].

PMR and ¹³C NMR data (Table 1) showed that **2** was a monoglycoside. Acid hydrolysis of **2** produced formononetin and D-galactose. Galactose was identified by TLC and GC (as the trimethylsilyl ether) and comparison with an authentic sample.

The SSCC of the resonance for the anomeric proton ($J = 6.4$ Hz) in the PMR spectrum and the chemical shifts of C resonances for the D-galactose in the ¹³C NMR spectrum of **2** indicated that the carbohydrate part had the β-D-galactopyranose structure [6, 7].

Therefore, **2** was formononetin-7-O-β-D-galactopyranoside.

Isoflavonoid **3** had a UV spectrum (λ_{\max} , EtOH, nm: 278, 285, 310) typical of pterocarpanes [5].

Acid hydrolysis of **3** produced the aglycon and D-galactose (TLC, GC). The aglycon ($C_{16}H_{12}O_5$; λ_{\max} 282, 287, 311 nm) was identified as 6aR,11aR-3-hydroxy-8,9-methylenedioxypterocarpane (inermin) based on spectral data and comparison with an authentic sample [5]. The resonance for the anomeric proton of D-galactose in the PMR spectrum of **3** appeared at 4.84 ppm as a doublet with SSCC 7.2 Hz; that of C-1, at δ 100.3 ppm in the ¹³C NMR spectrum (Table 2).

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TABLE 1. PMR and ^{13}C NMR Spectra of **2** (DMSO- d_6)

C atom	Compound 2	
	δ_{C} , ppm	δ_{H} (J/Hz)
Aglycon		
2	153.7	8.42 s
3	124.0	
4	174.8	
5	127.0	8.05 d (8.4)
6	115.7	7.15 dd (8.4, 1.8)
7	161.5	
8	103.5	7.23 br. d
9	157.1	
10	118.5	
1'	123.4	
2'/6'	130.1	7.52 d (8.7)
3'/5'	113.7	6.99 d (8.7)
4'	159.1	
OCH ₃	55.2	3.78 s
Galp		
1''	100.1	5.11 d (6.4)
2''	73.2	3.28 - 3.77 m
3''	76.5	3.28 - 3.77 m
4''	69.7	3.28 - 3.77 m
5''	77.2	3.28 - 3.77 m
6''	60.3	3.28 - 3.77 m

TABLE 2. PMR and ^{13}C NMR Spectra of **3** (DMSO- d_6)

C atom	Compound 3	
	δ_{C} , ppm	δ_{H} (J/Hz)
Aglycon		
1	131.9	7.36 d (8/7)
2	110.4	6.71 dd (8.7, 1.8)
3	158.5	
4	104.0	6.55 d (1.8)
5	156.2	
6	65.9	4.27 dd (3.6, 10.2)
6a	39.5	3.59 - 3.70 m
6b	118.3	
7	105.4	6.98 s
8/9	147.5	
10	93.3	6.52 s
10a	153.7	
11a	77.7	5.57 d (6.9)
11b	114.2	
OCH ₂ O	101.2	5.92 d (11.2)
Galp		
1'	100.3	4.84 d (7.2)
2'	73.2	3.12 - 3.36 m
3'	76.5	3.12 - 3.36 m
4'	69.7	3.12 - 3.36 m
5'	77.1	3.12 - 3.36 m
6'	60.7	3.12 - 3.36 m

Circular dichroism spectra (see Experimental) confirmed the 6a*R*,11a*R*-configuration of the chiral centers in the aglycon of **3** [8]. The structure of **3** was established as inermin-3-*O*- β -D-galactopyranoside based on these data.

Formononetin-7-*O*- β -D-galactopyranoside and inermin-3-*O*- β -D-galactopyranoside have not been reported and are new natural compounds [9].

EXPERIMENTAL

We used Sorbfil PTLC-P-A-UV plates for TLC and the following solvent systems: CHCl₃:EtOAc (9:1, 1), CHCl₃:C₂H₅OH (9:1, 2); CHCl₃:EtOAc:C₂H₅OH (6:1:3, 3), *n*-BuOH:EtOH:H₂O (5:3:2, 4).

Spots of flavonoids on plates were examined in UV light in a UFS-254/365 chromatogram illuminator and developed by vanillin in alcohol (3%) mixed with conc. HCl in a 4:1 ratio. Monosaccharides were detected by spraying with H₂SO₄ followed by heating at 100-110°C. Column chromatography was performed over KSKG silica gel (100/160 μ m particle size). PMR and ¹³C NMR spectra were recorded on a Bruker AVACE AV300 instrument at operating frequency 300 (PMR) and 75 MHz (¹³C NMR). UV spectra were recorded on a SF-2000 spectrophotometer. Circular dichroism spectra were recorded on a Jasco J-20 spectropolarimeter. Melting points were measured by a capillary method in H₂SO₄.

Extraction and Isolation of Flavonoids. An air-dried portion of the ground underground part (0.5 kg) was extracted five times with ethanol (85%) at room temperature. The resulting extract was dried by evaporation in vacuo and treated successively with hexane, CHCl₃, EtOAc, and *n*-BuOH. The resulting fractions were evaporated to dryness in vacuo to afford CHCl₃ (1.0 g), EtOAc (5.8), and BuOH (9.6) fractions.

The CHCl₃ fraction was chromatographed (1.0 g) over a column (1.5 \times 60 cm) of silica gel (25.0 g) using hexane:CHCl₃ (increasing CHCl₃ gradient from 70 to 100%) and then EtOH in CHCl₃ (from 0 to 6%). Fractions of 50 mL were collected. Elution by CHCl₃:EtOH (98:2) afforded formononetin (88.3 mg).

The EtOAc fraction (5.8 g) was chromatographed over a column (3.5 \times 90 cm) of silica gel (175 g). Compounds were eluted by CHCl₃:EtOH (increasing EtOH gradient from 0 to 20%). Fractions of 100 mL were collected. Elution by CHCl₃:EtOH (94:6) afforded inermin-3-*O*- β -D-galactopyranoside (500 mg) and formononetin-7-*O*- β -D-galactopyranoside (250 mg).

Formononetin (1) (7-hydroxy-4'-methoxyisoflavone), C₁₆H₁₂O₄, [M]⁺ 268, mp 261-263°C, UV spectrum (EtOH, λ_{\max} , nm): 250, 263, 295.

PMR spectrum (300 MHz, C₅D₅N, δ , ppm, J/Hz): 3.57 (3H, s, OCH₃), 6.99 (2H, d, J = 9.0, H-3', H-5'), 7.07 (1H, br.s, H-8), 7.14 (1H, dd, J = 9.0, 2.0, H-6), 7.72 (2H, d, J = 9.0, H-2', H-6'), 8.10 (1H, s, H-2), 8.40 (1H, d, J = 9.0, H-5).

Formononetin-7-*O*- β -D-galactopyranoside (2), C₁₆H₁₂O₄, mp 213°C, UV spectrum (EtOH, λ_{\max} , nm): 261, 263, 303.

Table 1 gives the PMR and ¹³C NMR spectra.

Acid Hydrolysis of 2. A solution of **2** (25 mg) in a mixture of HCl (5%) and EtOH (1:1, 20 mL) was boiled for 2 h. The resulting precipitate of the aglycon was filtered off and recrystallized from benzene to afford formononetin (8 mg), mp 261-263°C. TLC (system 4) and GC (trimethylsilyl ether) identified in the hydrolysate D-galactose. The trimethylsilyl ether was prepared as follows. Carbohydrate was dissolved in pyridine, silylated by BSTFA for 20 min, and evaporated to dryness. The dry solid was dissolved in hexane.

Inermin-3-*O*- β -D-galactopyranoside (3), C₁₆H₁₂O₄, mp 193°C, UV spectrum (EtOH, λ_{\max} , nm): 278, 285, 310. Circular dichroism spectrum [c 0.1, EtOH, $\Delta\epsilon = -12.3$ (233 nm), $\Delta\epsilon = -1.2$ (278 nm), $\Delta\epsilon = +3.6$ (310 nm)].

Table 2 gives the PMR and ¹³C NMR spectra.

Acid Hydrolysis of 3. The hydrolysis was performed as described above (30 mg). The aglycon was extracted from the hydrolysate by CHCl₃, evaporated to dryness, and recrystallized from benzene to afford inermin (10 mg), mp 180-181°C, [α]_D -211.4° (EtOH). TLC and GC of the hydrolysate identified D-galactose.

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