## **266.** Investigation on the Head-Space of Roasted Meat. III. Synthesis of 4, 6-Dimethyl-2, 3, 5, 7-tetrathiaoctane<sup>1</sup>)

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## Summary

A synthesis of 4,6-dimethyl-2,3,5,7-tetrathiaoctane (1), from 3,5-dimethyl-1,2,4-trithiolane (6), is described. Compound 1, possessing a unique structure was recently found to be a constituent of roasted pork meat.

Introduction. - Analytical work performed in this laboratory by *Hřivnáč et al.* [1] has led to the assignment of structure 1 (NMR. and MS. data) to a compound occurring in the head-space of roasted pork meat. Compound 1 strongly resembles at least 2 structures 2 [2] and 3 [1] known from meat analyses (*Scheme 1*). The building-



block 2 is incorporated in 3, as well as in 1. A reasonable pathway relating 2 and 3 was suggested by us [3]. Generically 1 could be the product of chain expansion of 2 with thioacetaldehyde or precursors thereof, leading to a hypothetical mercaptan intermediate 4 (Scheme 2), which could then be quenched in the same way as suggested for the formation of 3 from 2 [3].



Structure 1 is the first isolated representative of the 2,3,5,7-tetrathiaoctanes; however, it seems probable that less volatile homologues will be found in the future. This expectation is justified because various 3-substituted 2,4,5-trithiahexanes cooccur in roasted pork-meat [1], compound 3 being structurally the most simple example isolated.

<sup>1)</sup> Part II: see [3].

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From a formal point of view thioaldehyde and thioketone derivatives of type 5 seem to play a dominant role in heat-treated, sulfur-containing food, such as roasted meat.



Nature seems to be mainly concerned with how to start (group Y) and how to terminate (group X) the n-fold sequence of thiocarbonyl-derived units as depicted in 5. Besides compounds 1, 2, 3, 3 further structures 6 [4], 7 [2] and 8 [5], known from meat-analyses, fitting very well into the framework 5 discussed, can be quoted; the latter examples being an illustration of the many possibilities realized for X and Y in nature.



Synthesis of 4,6-dimethyl-2,3,5,7-tetrathiaoctane (1). – Guided by 'biogenetic' reasoning, such as outlined in *Scheme 2*, we effected a short synthesis of 1 (*cf. Scheme 4*). Deprotonated 1-methylthiomercaptans are not too prone to degrade into their parts [3]. Therefore we focused our attention on the deprotonated form 4' of the postulated intermediate 4.



3,5-Dimethyl-1,2,4-trithiolane (9) [6] (ca. 60% cis- and 40% trans-isomers by NMR. assignments, cf. Tjan et al. [6]) reacted with methyllithium at  $-60^{\circ}$  to give the anticipated intermediate 4', which was transformed to 1 in the presence of excess dimethyldisulfide. The product 1 is a mixture of diastereoisomers, readily separated by preparative GC. However, configurational assignment on the basis of their spectral data was not possible. The 3:2 ratio of the cis and trans starting material 9 seems to be reflected in a 3:2 ratio of isomeric pairs  $(\pm)$ -1a and  $(\pm)$ -1b. Based on the assumption that the chiral centers in intermediate 4' remain configurationally stable under the reaction conditions, we tentatively assign the erythro-configuration to  $(\pm)$ -1a (originating from cis-9) and the threo-configuration to  $(\pm)$ -1b (originating from trans-9).

The NMR. spectra of the synthetic materials  $(\pm)$ -1a and  $(\pm)$ -1b and the isolated compound are illustrated. The isolate seems to consist of the *erythro*-form of 1 (the

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small signal at  $\delta = 2.2$  ppm is not conclusive evidence for the co-occurrence of the *threo*-isomer). However, in view of the delicate isolation technique [1] and since no argument is strongly in favour of only one isomer, both isomers  $(\pm)$ -la and  $(\pm)$ -lb are probably present in roasted pork meat.



Fig. 2. <sup>1</sup>*H*-*NMR*. of isolated, natural erythro  $(\pm)$ -1a

## **Experimental Part**

General remarks. - <sup>1</sup>H-NMR. spectra were recorded on a Varian XL-100A instrument (100 MHz), in CDCl<sub>3</sub> with TMS as internal standard (ppm values relative to TMS=0, J in Hz); abbreviations: s=singlet, d=doublet, qa=quartet. MS. were measured on a Varian CH-5 spectrometer, using an inlet temperature of 150° and an ionisation energy of 70 eV; the intensity of the molecular ion and of the 8 most intense fragments' ions are given in % of the base peak. Gas liquid chromatography (GC.) was performed on a Carlo Erba Fractovap GI instrument, using OV-101, 2% on AW-DMCS, 80-100 mesh (3 mm×3 m).

3,5-Dimethyl-1,2,4-trithiolane (9) was prepared following [6] and was a mixture of cis- and trans-9 3:2.



Fig. 3. <sup>1</sup>*H*-*NMR*. of synthetic threo  $(\pm)$ -1b

4,6-Dimethyl-2,3,5,7-tetrathiaoctane (1). 3,5-Dimethyl-1,2,4-trithiolane (9) (3.04 g, 20 mmol) in 10 ml abs. ether was added dropwise within 10 min, under argon, to a well stirred 1.8m ethereal solution (11 ml) of freshly prepared CH<sub>3</sub>Li at  $-60^{\circ}$ . The solution was stirred at  $-60^{\circ}$  for a further 90 min, then 50 ml of dimethyl disulfide were added with stirring at  $-50^{\circ}$  and this temperature maintained for another 60 min. The cooling-bath was removed and stirring continued for 50 min to reach RT. The reaction mixture was washed to neutrality with saturated NaCl solution ( $6 \times 25$  ml). The organic layer was dried (Na<sub>2</sub>SO<sub>4</sub>) and evaporated at  $60^{\circ}/11$  Torr. The crude product was subjected to a short-path distillation at 0.08 Torr/100° (oven temp.), giving a practically pure 3:2 mixture (3.6 g; 84%) of both possible diastereomers ( $\pm$ )-1a and ( $\pm$ )-1b (GC., NMR.), the more abundant isomer ( $\pm$ )-1b were obtained by preparative GC. on a OV-101 column.

*Erythro-4,6-dimethyl-2,3,5,7-tetrathiaoctane*  $((\pm)$ -1a). <sup>1</sup>H-NMR: 4.27 (*qa, J*=7, 1H, S-CH-S); 4.25 (*qa, J*=7, 1H, S-CH-S); 2.53 (*s,* 3 H, S<sub>2</sub>-CH<sub>3</sub>); 2.14 (*s,* 3 H, S-CH<sub>3</sub>); 1.70 (*d, J*=7, 3 H, CH<sub>3</sub>); 1.60 (*d, J*=7, 3 H, CH<sub>3</sub>). - MS.: 214 (*M*<sup>+</sup>, 0), 75 (100), 135 (23), 59 (22), 45 (20), 47 (12), 60 (11), 79 (7), 107 (5).

Threo-4, 6-dimethyl-2, 3, 5, 7-tetrathiaoctane (( $\pm$ )-1b). <sup>1</sup>H-NMR.: 4.12 (*qa*, J=7, 1H, S-CH-S); 4.06 (*qa*, J=7, 1H, S-CH-S); 2.52 (*s*, 3 H, S<sub>2</sub>-CH<sub>3</sub>); 2.21 (*s*, 3 H, S-CH<sub>3</sub>); 1.70 (*d*, J=7, 3 H, CH<sub>3</sub>); 1.66 (*d*, J=7, 3 H, CH<sub>3</sub>). - MS.: 214 ( $M^+$ , 0), 75 (100), 59 (30), 45 (29), 135 (20), 47 (16), 60 (16), 79 (10), 107 (6).

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