Isolation of a Series of Apocarotenoids from the Fruits of the Red Paprika *Capsicum annuum* L.

Takashi Maoka,*,† Yasuhiro Fujiwara, Keiji Hashimoto, and Naoshige Akimoto‡

Kyoto Pharmaceutical University, Misasagi, Yamashina-ku, Kyoto 607-8412, Japan, and Graduate School of Pharmaceutical Sciences, Kyoto University, Sakyo-ku, Kyoto 606-8501, Japan

Eleven apocarotenoids (1-11) including five new compounds, **4**, **6**, **9**, **10** and **11**, were isolated from the fruits of the red paprika *Capsicum annuum* L. The structures of new apocarotenoids were determined to be apo-14'-zeaxanthinal (**4**), apo-13-zeaxanthinone (**6**), apo-12'-capsorubinal (**9**), apo-8'-capsorubinal (**10**), and 9,9'-diapo-10,9'-*retro*-carotene-9,9'-dione (**11**) by spectroscopic analysis. The other six known apocarotenoids were identified to be apo-8'-zeaxanthinal (**1**), apo-10'zeaxanthinal (**2**), apo-12'-zeaxanthinal (**3**), apo-15-zeaxanthinal (**5**), apo-11-zeaxanthinal (**7**), and apo-9-zeaxanthinone (**8**) which have not been previously found in paprika. These apocarotenoids were assumed to be oxidative cleavage products of C₄₀ carotenoid such as capsanthin in paprika.

Keywords: Capsicum annuum; apocarotenoids; apo-14'-zeaxanthinal; apo-13-zeaxanthinone; apo-8'-capsorubinal; apo-12'-capsorubinal; 9,9'-diapo-10,9'-retro-carotene-9,9'-dione

INTRODUCTION

Ripe fruits of paprika (red pepper) are used widely as vegetables and food colorants, which are good source of carotenoid pigments. The red carotenoids in paprika (*Capsicum annuum* L.) are mainly capsanthin, capsorubin, and capsanthin 5,6-epoxide which are peculiar to this genus (1, 2, 3). At the same time, the fruits are also rich in yellow xanthophylls such as β -cryptoxanthin, zeaxanthin, violaxanthin, antheraxanthin, and β -carotene (4, 5). Furthermore, many other carotenoids with interesting structures, especially those with the 3,5,6trihydroxy-5,6-dihydro- β -end group (karpoxanthin) (β), 3,4-didehydro-6-hydroxy- γ -end group (nigroxanthin) (γ), and 5-hydroxy-5,6-didehydro-3,6-epoxy- β - (oxabicyclo) end group (cycloviolaxanthin, cucurbitaxanthins, and capsanthin 3,6-epoxide) (*8, 9, 10, 11*) have been isolated.

The biosynthesis pathways of carotenoids with a 3-hydroxy- κ -end group such as capsanthin and capsorbin and a 5-hydroxy-3,6-epoxy end group such as cucurbitaxanthin A and capsanthin 3,6-epoxide in paprika during fruit ripening were reported by Davies et al. (1), Deli et al. (11), and Hornero-Mendezu et al. (12, 13).

In the course of our studies on paprika carotenoids, 11 apocarotenoids (1-11), including five new compounds **4**, **6**, **9**, **10**, and **11**, were isolated from the fruits of the red paprika *C. annuum* L. as minor components along with 18 known C₄₀ carotenoids. This paper reports the isolation and the structural elucidation of these apocarotenoids. Furthermore, possible routes for formation of these apocarotenoids from C₄₀ carotenoid were discussed.

MATERIALS AND METHODS

Apparatus. The UV-visible (vis) spectra was recorded with a Shimadzu UV-240 spectrophotometer. The electron impact mass spectra (EI-MS) were recorded using a JEOL JMS-HX/ HX 110A mass spectrometer. The ¹H NMR (500 MHz) and ¹³C NMR (125 MHz) spectra were measured with a Varian UNITY INOVA 500 spectrometer in CDCl₃ with TMS as an internal standard. DQF-COSY, NOESY (mixing time 1.3 s), gHSQC $(^{1}J_{CH} = 142 \text{ Hz})$ and gHMBC $(^{n}J_{CH} \text{ optimized for 8 Hz})$ spectra were aquired using the standard Varian pulse programs, and the software used to obtain 2D spectra was from Varian, version 6.1A. The CD spectra were recorded in ether (Et₂O) at room temperature with a JASCO J-500 spectropolarimeter. HPLC was performed on a Shimadzu LC-6AD instrument with a Shimadzu SPD-6AV spectrophotometer set at 380 nm or 280 nm. The column used was a Lichrospher 100 RP-18 (Cica Merck, 20 mm \times 250 mm, 10 μ m) using dichloromethane (CH_2Cl_2) -acetonitrile (CH_3CN) (5:95) as the mobile phase, flow rate of 5 mL/min.

Plant Material. The matured fruits were collected from paprika plants grown at the farm in Hitachinaka city, Ibaraki Prefecture, Japan.

Extraction and Isolation of Carotenoids. The methanol (MeOH) extract of the fruits (800 g) of *C. annuum* L. was partitioned between *n*-hexane–Et₂O (1:1) and aqueous NaCl. The organic layer was concentrated to dryness. The residue was saponified with 5% KOH/MeOH for 3 h at room temperature. Then unsaponifiable matter was extracted with *n*-hexane–Et₂O (1:1) and washed with water. The organic layer was dried over Na₂SO₄ and then concentrated to dryness. The residue was subjected to silica gel column chromatography using an increasing percentage of acetone (Me₂CO) in *n*-hexane (2:8) from a silica gel column and further purified by HPLC on a C₁₈ reversed phase column with CH₂Cl₂–CH₃CN (5:95) as the solvent.

Apo-8'-zeaxanthinal (1): yield 1 mg (0.4% of the total carotenoid); retention time on HPLC (R_d) 9.2 min; UV–vis λ max (Et₂O) nm 456; high resolution (HR) EI-MS m/z [M⁺] 432.3024 (C₃₀H₄₀O₂ calcd 432.3029); EI-MS (70 eV) m/z (rel int, %) 432 [M⁺] (100), 414 (10), 119 (17), 105 (15), 91 (12); CD (Et₂O) λ nm ($\Delta\epsilon$) 239 (2), 250 (0), 272 (–5); ¹H NMR, the chemical shift and spin coupling constant values were in agreement with previously published values (*14*).

^{*} To whom correspondence should be addressed. Tel.: +81-75-703-3810. FAX: +81-75-703-3811. E-mail: maoka@ mbox.kyoto-inet. or. jp (T. Maoka).

[†] Present address: Research Institute for Production Development, 15 Shimogamo-Morimoto-Cho, Sakyou-ku, Kyoto 607-0805, Japan.

 $^{^{\}ddagger}$ Graduate School of Pharmaceutical Sciences, Kyoto University.

Table 1. ¹H NMR of Apocarotenoids 3a, 3b, 4a, 4b, 5, 6a, 6b, 9, 10, and 11 in CDCl₃^a

position	3a	3b	4a	4b	6a	6b	9	10	11
H-2	1.48 dd	1.77 dd	1.77 dd						
	(12, 12)	(12, 12)	(12, 12)	(12, 12)	(12, 12)	(12, 12)	(14, 3)	(14, 3)	
	1.77 ddd	2.00 dd	2.00 dd						
	(12, 3, 1.5)	(12, 3, 1.5)	(12, 3, 1.5)	(12, 3, 1.5)	(12, 3, 1.5)	(12, 3, 1.5)	(17, 8)	(17, 8)	
H-3	4.00 m	4.52 m	4.52 m						
H-4	2.04 dd	1.49 dd	1.49 dd						
	(16, 10)	(16, 10)	(16, 10)	(16, 10)	(16, 10)	(16, 10)	(14, 3)	(14, 3)	
	2.39 ddd	2.96 dd	2.96 dd						
	(16, 5.5, 1.5)	(16, 5.5, 1.5)	(16, 5.5, 1.5)	(16, 5.5, 1.5)	(16, 5.5, 1.5)	(16, 5.5, 1.5)	(14, 8)	(14, 8)	
H-7	6.18 d	6.18 d	6.18 d	6.18 d	6.35 d	6.32 d	6.49 d	6.49 d	
	(17)	(17)	(16)	(16)	(15.5)	(15.5)	(15)	(15)	
H-8	6.16 d	6.16 d	6.16 d	6.16 d	6.17 d	6.71 d	7.32 d	7.32 d	
	(17)	(17)	(16)	(16)	(15.5)	(15.5)	(15)	(15)	
H-10	6.17 d	6.20 d	6.17d	6.22 d	6.17 d	6.09 d	6.56 d	6.56 d	6.22 d
	(11)	(11)	(11)	(11)	(11.5)	(11.5)	(11.5)	(11.5)	(15)
H-11	6.79 dd	6.78 dd	6.89 dd	${\sim}6.91$	7.56 dd	7.63 dd	6.75 dd	6.67 dd	7.54 dd
	(15, 11)	(15, 11)	(15, 11)		(15, 11.5)	(15, 11.5)	(15, 11.5)	(15, 11.5)	(15, 11.5)
H-12	6.38 d	6.91 d	6.39 d	${\sim}6.91$	6.18 d	6.13 d	6.53 d	6.52 d	6.27 d
	(15)	(15)	(15)		(15)	(11.5)	(15)	(15)	(11.5)
H-14	6.31 d	6.17 d	6.36 d	6.22 d			6.39 d	6.37 d	6.56*
	(12)	(12)	(12)	(12)			(15)	(15)	(15)
H-15	7.03 dd	7.19 dd	7.52 dd	7.66 dd			7.03 dd	7.03 dd	6.50*
	(15, 12)	(15, 12)	(15, 12)	(15, 12)			(14, 11)	(14, 11)	
H-15'	6.69 dd	6.63 dd	6.18 dd	6.12 dd			6.75 dd	6.67 d	6.50*
	(15, 12)	(15, 8)	(15, 8)	(15, 8)			(14, 11.5)	(14, 11.5)	
H-14′	6.96 d	6.95 d	9.61 d	9.61 d			6.96 d	6.45 d	6.56*
	(12)	(12)	(8)	(8)			(11.5)	(11.5)	
H-12′	9.46 s	9.46 s					9.44 s	6.72 d	6.27 d
								(15)	(11.5)
H-11′								6.67 dd	7.54 dd
								(15, 11.5)	(15, 11.5)
H-10′								6.95 d	6.22 d
								(11.5)	(15)
H-8′								9.46 s	
$H_{3}-16$	1.08 s	0.84 s	0.84 s						
H ₃ -17	1.08 s	1.21 s	1.21 s						
H ₃ -18	1.74 s	1.37 s	1.37 s						
H ₃ -19	1.93 s	2.00 s	2.03 s	2.03 s	2.06 s	2.04 s	1.98 s	1.97 s	2.31 s
H ₃ -20	2.05 s	2.06 s	2.13 s	2.12 s	2.30 s	2.29s	2.05 s	2.01 s	2.06 s
$H_{3}-20'$	1.89 s	1.88 s					1.90 s	2.01 s	2.06 s
H ₃ -19'								1.91 s	2.31 s

 $^{a}\delta$ values in CDCl₃ at 500 MHz. Values in parentheses are coupling constants (Hz). b Asterisk indicated an AA'BB' spin system.

Apo-10′-**zeaxanthinal (2):** yield 1 mg (0.4% of the total carotenoid); R_t 7.2 min; UV–vis λ max (Et₂O) nm 436; HR EI-MS m/z [M⁺] 392.2713 (C₂₇H₃₆O₂ calcd 392.2715); EI-MS (70 eV) m/z (rel int, %) 392 [M⁺] (100), 374 (10), 119 (20), 105 (18), 91 (15); CD (Et₂O) λ nm ($\Delta \epsilon$) 225 (+0.5), 250 (-3), 275 (-0.5), 315 (-3), 340 (0), 370 (-1); ¹H NMR, the chemical shift values of methyl signals of 2 were in agreement with previously published values (*15*).

Apo-12'-zeaxanthinal (3): yield 1 mg (0.4% of the total carotenoid); R_t 6.8 min, UV-vis λ max (Et₂O) nm 420; HR EI-MS m/z [M⁺] 366.2565 (C₂₅H₃₄O₂ calcd 366.2571); EI-MS (70 eV) m/z (rel int, %) 366 [M⁺] (100), 348 (15), 119 (25), 105 (25), 91 (25); CD (Et₂O) λ nm ($\Delta \epsilon$) 213 (-0.5), 251 (+0.5), 305(-2.6), 330 (0); ¹H NMR see Table 1. ¹H NMR revealed the presence of *all*-*E* (**3a**) and 13-*Z* (**3b**) isomers, and the ratio of **3a** and **3b** was determined to be 3:1. The chemical shift and spin coupling values of **3a** were in agreement with previously published values (*16*).

Apo-14'-zeaxanthinal (4): yield 0.5 mg (0.2% of the total carotenoid); R_t 5.5 min; UV–vis λ max (Et₂O) nm 400; HR EI-MS m/z [M⁺] 326.2241 (C₂₂H₃₀O₂ calcd 326.2246); EI-MS (70 eV) m/z (rel int, %) 326 [M⁺] (100), 308 (10), 119 (45), 105 (55), 91 (53); CD (Et₂O) λ nm ($\Delta \epsilon$) 230 (-0.5), 280 (+0.1), 300 (-1.6), 350 (0.5); ¹H NMR see Table 1. ¹H NMR revealed the presence of *all-E* (**4a**) and 13-*Z* (**4b**) isomers, and the ratio of **4a** and **4b** was determined to be 3:2.

Apo-15-zeaxanthinal (5): yield 0.1 mg (0.04% of the total carotenoid); R_t 5.0 min; UV–vis λ max (Et₂O) nm 378; HR EI-MS m/z [M⁺] 300.2091 (C₂₀H₂₈O₂ calcd 300.2089); EI-MS (70 eV) m/z (rel int, %) 300 [M⁺] (100), 119 (75), 105 (73), 91 (70); CD (Et₂O) λ nm ($\Delta\epsilon$) 220 (0), 250 (–2), 290 (0), 375 (+2); ¹H

NMR showed the presence of minor geometrical isomers together with all-E isomer. The chemical shift values and spin coupling constant values of all-E isomer were in agreement with previously published values (17).

Apo-13-zeaxanthinone (6): yield 2 mg (0.8% of the total carotenoid); R_t 4.5 min, UV–vis λ max (Et₂O) nm 338; HR EI-MS m/z [M⁺] 274.1932 (C₁₈H₂₆O₂ calcd 274.1933); EI-MS (70 eV) m/z (rel int, %) 274 [M⁺] (85), 241 (60), 78 (50), 43 (100); CD (Et₂O) λ nm ($\Delta \epsilon$) 220 (-2), 280 (0), 285 (+0.2), 330 (-1.0), 380 (0); ¹H NMR see Table 1. ¹H NMR revealed the presence of *all-E* (**6a**) and 9-*Z* (**6b**) isomers, and the ratio of **6a** and **6b** was determined to be 4:1. ¹³C NMR (CDCl₃, 125 MHz) δ 13.1 (C-19), 21.6 (C-18), 27.7 (C-20), 28.7 (C-16), 30.2 (C-7), 37.1 (C-1), 42.5 (C-4), 48.4 (C-2), 64.9 (C-3), 127.6 (C-5), 128.1 (C-10)*, 129.6 (C-12), 130.2 (C-7), 137.3 (C-6), 137.5 (C-8)*, 139.1 (C-11), 145.1 (C-9), 198.3 (C-13). An asterisk indicates that assignments may be interchanged.

Apo-11-zeaxanthinal (7): yield 0.5 mg (0.2% of the total carotenoid); R_t 4.0 min, UV–vis λ max (Et₂O) 300 nm; HR EI-MS m/z [M⁺] 234.1614 (C₁₅H₂₂O₂ calcd 234.1619); EI-MS (70 eV) m/z (rel int, %) 234 [M⁺] (70), 216 (20), 95 (100), 43 (75); ¹H NMR see Table 1. These spectral data of 7 were in agreement with previously published values (*18*).

Apo-9-zeaxanthinone (8): yield 0.2 mg (0.08% of the total carotenoid); R_t 3.8 min, UV–vis λ max (Et₂O) nm 220, 285; HR EI-MS m/z [M⁺] 208.1470 (C₁₃H₂₀O₂ calcd 208.1435); EI-MS (70 eV) m/z (rel int, %) 208 [M⁺] (85), 190 (5), 78 (50), 43 (100); ¹H NMR see Table 1.

Apo-12′-**capsorubinal (9):** yield 0.5 mg (0.2% of the total carotenoid); R_t 5.5 min; UV–vis λ max (Et₂O) nm 313, 413, 437; HR EI-MS m/z [M⁺] 382.2511 (C₂₅H₃₄O₃ calcd 382.2508);



NOESY correlations

Figure 1. Structures and key NOESY correlations of apocarotenoids 3a, 3b, 4a, 4b, 6a, 6b, 9, 10, and 11.

EI-MS (70 eV) m/z (rel int, %) 382 [M⁺] (100), 364 (5), 255 (12), 229 (10), 227 (11), 159 (30), 109 (60), 83 (35); CD (Et₂O) λ nm ($\Delta \epsilon$) 250 (+0.5), 280 (0), 335 (+1), 356 (0); ¹H NMR see Table 1.

Apo-8'-capsorubinal (10): yield 0.2 mg (0.08% of the total carotenoid); R_t 7.6 min; UV–vis λ max (Et₂O) nm 428, 458, 485; HR EI-MS m/z [M⁺] 448.2972 (C₃₀H₄₀O₃ calcd 448.2978); EI-MS (70 eV) m/z (rel int, %) 448 [M⁺] (100), 430 (5), 321 (8), 295 (4), 227 (5), 145 (45), 109 (75), 83(45); CD (Et₂O) λ nm ($\Delta \epsilon$) 230 (+0.7), 260 (0), 320 (+2), 340 (0), 350 (-0.8); ¹H NMR see Table 1.

9,9'-Diapo-10,9'*-retro***-carotene-9,9'**-**dione (11):** yield 2 mg (0.8% of the total carotenoid); R_t 4.3 min; UV–vis λ max (Et₂O) nm 410, 432; HR EI-MS m/z [M⁺] 270.1622 (C₁₈H₂₂O₂ calcd 270.1620); EI-MS (70 eV) m/z (rel int, %) 270 [M⁺] (75), 225 (8), 227 (45), 185 (30), 169 (35), 109 (45), 91 (35), 78 (33), 43 (100); ¹H NMR see Table 1.

The following additional carotenoids were identified from the matured fruits of the red paprika *C. annuum*: β -carotene

(10 mg, 4% of total carotenoid), β -cryptoxanthin (8 mg, 3%), α -cryptoxanthin (1 mg, 0.4%), cryptocapsin (2 mg 0.8%), cycloviolaxanthin (4 mg, 1.6%), cucurbitaxanthin A (20 mg, 8%), cucurbitachrome (10 mg, 4%), zeaxanthin (50 mg, 18%), capsanthin 3,6-epoxide (8 mg, 3%), capsanthone (2 mg, 0.8%), capsanthin (100 mg, including geometrical isomers, 38%), capsorubin (10 mg, including geometrical isomers, 38%), capsorubin (10 mg, including geometrical isomers, 4%), antheraxanthin (5 mg, 2%), mutatoxanthin (2 mg, 0.8%), violaxanthin (3 mg, 1.2%), luteoxanthin (2 mg, 0.8%), auroxanthin (2 mg, 0.8%), and neoxanthin (1 mg, 0.1%). They were identified by UV–vis, EI-MS, ¹H NMR, and CD spectral data.

RESULTS AND DISCUSSION

The MeOH extract of the matured fruits of *C. annuum* (800 g) was saponified with 5% KOH/MeOH, and unsaponifiable matter was chromatographed on silica gel using an increasing percentage of Me₂CO in *n*-



Figure 2. Possible routes for formation of apocarotenoids by oxidative cleavage of double bonds in the polyene chain in capsanthin.

hexane. Successive purification by HPLC on a C_{18} reversed phase column of the fraction eluted with Me₂CO:*n*-hexane (2:8) from a silica gel column afforded a series of apocarotenoids (1-11).

Apocarotenoids **1**, **2**, **3**, **5**, **7**, and **8** were identified to be apo-8'-zeaxanthinal (β -citraurine), apo-10'-zeaxanthinal, apo-12'-zeaxanthinal, apo-15-zeaxanthinal (3hydroxyretinal), apo-11-zeaxanthinal (3-hydroxy- β -ionylidine acetaldehyde), and apo-9-zeaxanthinone (3-hydroxy- β -ionone), respectively, by UV–vis, EI-MS and ¹H NMR data (*14*, *15*, *16*, *17*, *18*, *19*).

Detailed ¹H NMR studies including 2D NMR experiments for **3** revealed that **3** was a mixture of *all*-*E* (**3a**) and 13-*Z* (**3b**) isomers. The stereostructures of each geometrical isomers were confirmed by DQF-COSY and NOESY experiments as shown in Figure 1. Compound **5** was also obtained as a mixture of geometrical isomers. The major geometrical isomer was identified to be *all*-*E* by ¹H NMR data (*17*). However, other minor isomers could not be identified because of the small amount of product. The five known apocarotenoids described above had not been previously found in paprika.

Compound **4** showed an absorption maximum at 400 nm, suggesting the presence of an apo-14'- β -carotenal type chromophore (*20*, *21*). HR EI-MS established the molecular formula C₂₂H₃₀O₂. Of the two oxygen functions, one was ascribed to a secondary hydroxy group (δ 4.00) and of the remaining one was attributed to an aldehyde group (δ 9.61) by ¹H NMR data (Table 1). The partial structure of the 3-hydroxy- β -end group and the polyene chain in **4** were characterized by ¹H NMR, including DQF-COSY and NOESY experiments. From the spectral data described above, the structure of **4** was

deduced to be 3-hydroxy-14'-apo- β -caroten-14'-al and was designated apo-14'-zeaxanthinal. Detailed ¹H NMR studies including 2D NMR experiments of **4** revealed the prescence of *all-E* (**4a**) and 13-*Z* (**4b**) geometrical isomers, and the ratio of **4a** and **4b** was determined to be 3:2 by the intensity of the corresponding ¹H NMR signals. The *all-E* geometry for **4a** was confirmed by NOESY correlations CH₃-19/H-7 and H-11, CH₃-20/H-11 and H-15, and H-15/H-14'. On the other hand, the 13-*Z* geometry for **4b** was deduced by NOESY correlations CH₃-20/H-14 and H-15/H-12 as shown in Figure 1.

Compound 6 showed an absorption maximum at 338 nm, suggesting the presence of an apo-13- β -carotenal type chromophore (20, 21). The molecular formula was determined to be $C_{18}H_{26}O_2$ by HR EI-MS. Of the two oxygen functions, one was ascribed to a secondary hydroxy group ($\delta_{\rm H}$ 4.00, $\delta_{\rm C}$ 64.9) and the remaining one was attributed to a carbonyl group (δ_{C} 198.3) by ¹H NMR and ¹³C NMR data. The partial structure of the 3-hydroxy- β -end group and the polyene chain in **6** were characterized by ¹H NMR (Table 1) and ¹³C NMR including DQF-COSY, NOESY, HSQC, and HMBC experiments. NOESY correlations CH₃-16/H-3 and H-7, CH₃-17/H-7, CH₃-18/H-3, and CH₃-19/H-7 and H-11 revealed the stereostructure of **6a** as shown in Figure 1. Therefore, the structure of 6 was deduced to be 3-hydroxy-13-apo- β -caroten-13-one and was designated apo-13-zeaxanthinone. The ¹H NMR of **6** also showed the presence of 9-Z isomer **6b** as a minor component. The ratio of all-E (**6a**) and 9-Z (**6b**) was determined to be 4:1 by the intensity of the corresponding ¹H NMR signals. NOESY correlations CH₃-19/H-10 and H-8/H-

J. Agric. Food Chem., Vol. 49, No. 3, 2001 1605

11 in **6b** confirmed the 9-*Z* geometry as shown in Figure 1.

Compound **9** showed absorption maxima at 313, 413, and 437 nm, suggesting the presence of an octaene system (*20*). The molecular formula was determined to be $C_{25}H_{34}O_3$ by HR EI-MS. The partial structure of the 3-hydroxy- κ -end group and the polyene chain in **9** were characterized by ¹H NMR (Table 1) including DQF-COSY and NOESY experiments. NOESY correlations CH₃-18/H-7, CH₃-19/H-7 and H-11, CH₃-20 /H-11 and H-15, CH₃-20'/H-15', H-12/H-14, and H-12'/H-14' revealed the *all-E* geometry of double bonds in the polyene chain as shown in Figure. 1. From the spectral data described above, the structure of **9** was deduced to be 3-hydroxy-12'-apo- κ -caroten-12'-al and was designated apo-12'-capsorubinal.

Compound **10** showed absorption maxima at 428, 458, and 485 nm, suggesting the presence of a decaene system (*20*). The molecular formula was determined to be $C_{30}H_{40}O_3$ by HR EI-MS. Similary, the partial structure of the 3-hydroxy- κ -end group and the polyene chain in **10** were also characterized by ¹H NMR (Table 1) including 2D NMR experiments. From the spectral data described above, the structure of **10** was deduced to be 3-hydroxy-8'-apo- κ -caroten-8'-al and was designated apo-8'-capsorubinal (Figure 1).

The absolute stereochemistry of new apocarotenoids described above (1-10) was tentatively postulated by NOESY and CD (22) spectral data and consideration of the absolute configuration of capanthin which was assumed to be a precursor of these apocarotenoids (Figure 2).

Compound 11 showed absorption maxima at 410 and 432 nm, suggesting the presence of an octaene system (20). The molecular formula was determined to be C₁₈H₂₂O₂ by HR EI-MS. ¹H NMR (Table 1) exhibited signals of two methyl groups and five olefinic protons, indicating a symmetrical structure. The downfieldshifted methyl signal at δ 2.31 indicated the presence of a methyl ketone group in 11 (19). The DQF-COSY experiment revealed the following proton-proton connectivites: H-10 (10') to H-12 (12'), H-14 (14') to H-15 (15') ,and CH₃-20 (20') to H-12 (12'). The methyl signal at δ 2.06 showing long-range coupling with H-12 (12') and NOESY correlations to H-15 (15') and H-11 (11') was assigned to be CH₃-20 (20') and the other methyl signal at δ 2.31 exhibiting NOESY correlation to H-11 (11') was deduced to be CH₃-19 (19'). The long-range coupling between CH_3 -20 (20') and H12 (12') was consistent with the presence of *retro* type double bonds in the polyene chain (23). The all-E geometry was confirmed by NOESY correlations as shown in Figure 1. Thus, the structure of **11** was determined to be 9,9'diapo-10,9'-retro-carotene-9,9'-dione and was designated 9,9'-diapo-*retro*-carotene-9,9'-dione.

Contents and percentage composition of C_{40} carotenoids identified from *C. annuum* L. in this study are compiled in the Materials and Methods section. They showed almost identical carotenoids patterns to those previously reported in *C. annuum* L. (*3, 4, 5*) except for the disappearance of capsanthin 5,6-epoxide.

More than 60 types of apocarotenoids have been found in various higher plants (24, 25), and most of them are assumed to be oxidative cleavage products of C_{40} carotenoids (26).

Recently, Wu et al. (21) reported the formation of a number of apocarotenoids, including apocarotenal, ep-

oxycarotenal, apocarotenone, and epoxycarotenone, by lipoxygenase-catalyzed co-oxidation of β -carotene. Therefore, a series of apocarotenoids (1–10) were also assumed to be oxidative cleavage products of C₄₀ carotenoid such as capsanthin in paprika. The possible routes for formation of apocarotenoids 1–10 by oxidative cleavage of the double bonds in the polyene chain in capsanthin are shown in Figure 2. 9,9'-Diapo-*retro*carotene-9,9'-dione (11) was also assumed to be an oxidative cleavage product of C₄₀ carotenoid. However, the mechanisms of cleavages at C(8)–C(9) and C(8')– C(9') and *retro* rearrangement of double bonds in the polyene chain were uncertain.

In summary, a series of apocarotenoids possessing the 3-hydroxy- β -end group (**1-8**) and the 3-hydroxy- κ -end group (**9** and **10**) and 9,9'-diapo-*retro*-carotene-9,9'-dione (**11**) were isolated from the matured fruits of red paprika and were characterized by spectroscopic data. These apocarotenoids were assumed to be oxidative cleavage products of capsanthin.

LITERATURE CITED

- Davies, B. H.; Matthews, S.; Kirk, J. T. O. The nature and biosynthesis of the carotenoids of different color varieties of *Capsicum annuum*. *Phytochemistry* **1979**, *9*, 797–805.
- (2) Camara, B.; Moneger, R. Free and esterified carotenoids in green and red fruits of *Capicum annuum*. *Phytochemistry* **1978**, *17*, 91–93.
- (3) Minguez-Mosquera, M. I.; Hornero-Mendez, D. Comparative study of the effect of paprika processing on the carotenoids in pepper (*Capsicum annuum*) of the *Bola* and *Agridulce* varieties. *J. Agric. Food Chem.* **1994**, *42*, 1555–1560.
- (4) Almela, L.; Lopez-Roca, J. M.; Candela, M. E.; Alcazar, M. D. Carotenoid composition of new cultivars of red pepper for paprika. *J. Agric. Food Chem.* **1991**, *39*, 1606–1609.
- (5) Minguez-Mosquera, M. I.; Hornero-Mendez, D. Separation and quantification of the carotenoid pigments in red peppers (*Capsicum annuum* L,), paprika, and oleoresin by reversed phase HPLC. *J. Agric. Food Chem.* **1993**, *41*, 1616–1620.
- (6) Deli, J.; Molnar, P.; Matus, Z.; Toth, G.; Steck, A.; Pfander, H. Isolation of carotenoids with 3,5,6-trihydroxy-5,6-dihydro-β-end group from red paprika (*Cap-sicum annuum*). *Helv. Chim. Acta* **1998**, *81*, 1233–1241.
- (7) Deli, J.; Matus, Z.; Molnar, P.; Toth, G.; Szalontai, G.; Steck, A.; Pfander, H. Nigroxanthin (3',4'-didehydro-β,γcarotene-3,6'-diol), a new carotenoid isolated from paprika (*Capsicum annuum var. longum nigrum*). *Chimia* **1994**, *48*, 102–104.
- (8) Parkes, K. E. B.; Pattenden, G.; Baranyai, M.;, Molnar, P.; Szabolcs, J.; Toth, G. Novel carotenoid 3,6-epoxides from red paprika (*Capsicum annuum*). *Tetrahedron Lett.* **1986**, *27*, 2535–2538.
- (9) Deli, J.; Molnar, P.; Matus, Z.; Toth, G.; Steck. A. Reiolation of carotenoid 3,6-epoxides from red paprika (*Capsicum annuum*). *Helv. Chim. Acta* **1996**, *79*, 1435– 1443.
- (10) Deli, J.; Molnar, P.; Toth, G.; Baumeler, A.; Eugster, C. H. Cycloviolaxanthin =(3S, 5R, 6R, 3S, 5'R, 6'R)-3,6;3',6'diepoxy-5,6,5',6'-tetrahydro-β,β-carotene-5,5'-diol), a novel carotenoid from the red paprika (*Capsicum annuum*). *Helv. Chim. Acta* **1991**, *74*, 891–824.
- (11) Deli, J.; Matus, Z.; Toth, G. Carotenoid composition in the fruits of *Capsicum annuum* cv. Szentesi Kosszarvu during ripening. *J. Agric. Food Chem.* **1996**, *44*, 711– 716.

- (12) Minguez-Mosquera, M. I.; Hornero-Mendez, D. Formation and transformation of pigments during the fruit ripening of *Capsicum annuum* cv. *Bola* and *Agridulce*. *J. Agric. Food Chem.* **1994**, *42*, 38–44.
- (13) Hornero-Mendez, D.; Gomez-Landron de Guevara, R.; Minguez-Mosquera, M. I.; Carotenoid biosynthesis changes in five red pepper (*Capsicum annuum* L.) Cultivatars during ripening. Cultivar selection for breeding. *J. Agric. Food Chem.* **2000**, *48*, 3857–3864.
- (14) Pfander, H.; Hadorn, M.; Lachenmeier, A.; Englert, G. Synthesis of apocarotenoids with a shifted methyl group; Structural elucidation of citrus-carotenoids. *Helv. Chim. Acta* **1980**, *63*, 716–727.
- (15) Ellis, P. R.; Faruk, A. E.; Moss, G. P.; Weedon, B. C. L. Carotenoids and related compounds. Further syntheses of zeaxanthin and rhodoxanthin. *Helv. Chim. Acta* **1981**, *64*, 1092–1097.
- (16) Haugan, J. A.; Liaaen-Jensen, S. Total synthesis of acetylenic carotenoids. 2. Synthesis of (all-E)-(3R,3'R)diatoxanthin and (all-E)-(3R)-7,8-didehydrocryptoxanthin. Acta Chem. Scand. **1994**, 48, 899–904.
- (17) Mayer, H.; Santer, J.-M. Synthesis of optically active natural carotenoids and structurally related compounds VII. Synthesis of (*3R*)-3-hydroxyretinol, (*3R*)-3-hydroxyretinal and (*3R*)-3-hydroxyretinoic acid. *Helv. Chim. Acta* **1980**, *63*, 1467–1472.
- (18) Haugan, J. A.; Liaaen-Jensen, S. C₁₅-Allenic model compounds for carotenoids – Synthesis, comparative ¹H NMR data and a new intramolecular reaction. *Acta Chem. Scand.* **1995**, *49*, 271–277.
- (19) Englert, G. NMR spectroscopy. In *Carotenoids Vol. 1B*; Britton, G., Liaaen-Jensen, S., Pfander, H., Eds.; Birkhauser; Basel, 1995; pp 147–260.

- (20) Britton, G. UV/Visible spectroscopy. In *Carotenoids Vol.* 1B; Britton, G., Liaaen-Jensen, S., Pfander, H., Eds.; Birkhauser; Basel, 1995; pp 13–62.
- (21) Wu, Z.; Robinson, D. S.; Hughes, R. K.; Casey, R.; Hardy, D.; West, S. I. Co-oxidation of β-carotene catalyzed by soybean and recombinant pea lipoxygenases. *J. Agric. Food Chem.* **1999**, *47*, 4899–4906.
- (22) Buchecker, R.: Noack, K.: Circular dichroism. In *Carotenoids Vol. 1B*; Britton, G., Liaaen-Jensen, S., Pfander, H. Eds.; Birkhauser; Basel, 1995; pp 63–116.
- (23) Englert, G.; Vecchi, M. High-performance liquid chromatographic separation and protone nuclear magnetic resonance identification of 6-mono-cis and 6,6'-dicis isomers of rhodoxanthin. J. Chromatogr. 1982, 235, 197–203.
- (24) Straub, O. *Key to Carotenoids*, 2nd ed.; Birkhauser: Basel, 1987.
- (25) Kull, D.; Pfander, H. List of new carotenoids. In *Carotenoids Vol. 1A*; Britton, G., Liaaen-Jensen, S., Pfander, H., Eds.; Birkhauser; Basel, 1995; pp 295–316.
- (26) Eugster, C. H. Recent progress in carotenoid structures. In *Carotenoids: Chemistry and biochemistry*; Krinsky, N. I., Mathews-Roth, M. M., Tayler, R. F., Eds.; Plenum Press: New York, 1990; pp 1–20.

Received for review November 2, 2000. Revised manuscript received January 12, 2001. Accepted January 15, 2001.

JF0013149