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Note

Gas-liquid chromatographic resolution of sugar enantiomers as diastereoisomeric methylbenzylaminoalditols

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In previous papers^{1,2} we presented a convenient way to determine the configuration of neutral monosaccharides based on liquid-solid chromatography of diastereoisomeric 1-(N-acetyl- α -methylbenzylamino)-1-deoxyalditol acetates, which was successfully applied to the sugar analysis of the plant gum separated from the sap of the lac tree (*Rhus vernicifera*)³.

Recently two kinds of gas-liquid chromatographic (GLC) methods to separate sugar enantiomers have been published. One is capillary GLC with chiral liquid phases, for sugar derivatives such as trifluoroacetates⁴⁻⁶ and heptafluorobutanoates⁷. In these cases the chromatograms were complicated due to the presence of anomers of sugars, as in the case of diastereoisomeric glycosides on glass capillary columns with achiral stationary phases^{8,9}. The second method has been used to separate enantiomers of sugars as the trimethylsilyl (TMS) ethers or acetates of diastereoisomeric dithioacetals on an achiral fused-silica capillary column¹⁰.

In this paper, GLC separation of sugar enantiomers as diastereoisomeric α methylbenzylaminoalditols (MBA-alditols) is examined using fused-silica capillary columns^{11,12}. Twenty of the 24 monosaccharides tested here, including ketoses and N-acetyl amino-sugars, are resolved as the TMS ethers of MBA-alditols on a Carbowax 20M column.

EXPERIMENTAL

The samples of MBA-alditol acetates were the same as those used in refs. 1 and 2. TMS ethers were prepared as follows. A mixture of a solution of a sugar (1 mg) in 50 μ l of water and a solution of α -methylbenzylamine (MBA) (7 mg) and NaBH₃CN (0.4 mg) in 50 μ l of ethanol was kept at 40°C for 3 h. Several drops of acetic acid were added, and the mixture was evaporated and further coevaporated with 0.5 ml of methanol. The oily residue was dried over P₂O₅ in a vacuum desiccator and mixed with dry acetonitrile (100 μ l) and N,O-bis-(trimethylsilyl)acetamide (BSA) (25 μ l). After standing for 15 min at room temperature in a stoppered tube,

the supernatant $(0.2-1 \ \mu l)$ was injected into a GLC column. Identification of peaks was carried out by comparing chromatograms of the reaction product of a pure enantiomer with L-MBA and that with DL-MBA.

GLC was carried out with a Hitachi 063 instrument or a Hewlett-Packard 5790A chromatograph with a flame ionization detector in a split mode (splitting ratio *ca.* 100/1). Hewlett-Packard fused-silica WCOT columns coated with Carbowax 20M (25 m × 0.20 mm)* and silicone SE-54 (ULTRA No. 2, 50 m × 0.20 mm, thickness of liquid phase, d_f 0.11 μ m) were used for separation of TMS-ethers and acetates of MBA-alditols, respectively.

RESULTS AND DISCUSSION

The separation of MBA-alditol acetates of several aldoses, which was not achieved in the previous study², was attempted on an SE-54 column. Although enantiomers of rhamnose, mannose and galactose were resolved, derivatives of D-mannose and D- and L-glucose could not be distinguished (Fig. 1).

Satisfactory results were obtained by GLC of TMS-ethers of MBA-alditols on a Carbowax 20M column. Except for erythrose, 2-deoxyribose, digitoxose and 4-O-methylglucose, most monosaccharides examined were found to be resolvable. 2-Deoxygalactose and 2-deoxyglucose, which cannot be resolved by liquid-solid chro-



Fig. 1. Chromatograms of 1-(N-acetyl-L- α -methylbenzylamino)-1-deoxyalditol acetates on a fused-silica WCOT column with silicone SE-54 (Hewlett-Packard, ULTRA No. 2, 50 m × 0.2 mm, $d_t = 0.11 \mu$ m) using hydrogen as the carrier gas (\bar{u} 37 cm/sec) at 250°C. Derivatives: 1 = D-glyceraldelhyde; 2 = Lglyceraldehyde; 3 = L-arabinose; 4 = D-arabinose; 5 = D-galactose; 6 = L-galactose; 7 = L-rhamnose; 8 = D-rhamnose; 9 = L-mannose; 10 = D-mannose, D- and L-glucose.

^{*} The characteristics of this column may be changed from those of a new one as a result of the introduction of the excess of silylating reagent; however, good reproducibility was obtained for analysis of TMS-ethers of MBA-alditols.



Fig. 2. Chromatogram of TMS-ethers of 1-(L- α -methylbenzylamino)-1-deoxyalditols of neutral aldoses on a fused-silica WCOT column with Carbowax 20M (Hewlett-Packard, 25 m × 0.2 mm) using helium as the carrier gas at 158°C. Derivatives: 1 = D-arabinose; 2 = L-arabinose; 3 = D-rhamnose; 4 = L-rhamnose; 5 = D-fucose; 6 = L-fucose; 7 = L-mannose; 8 = D-mannose and D-galactose; 9 = L-glucose; 10 = Dglucose and L-galactose.

Fig. 3. Chromatogram of TMS-ethers of 2-($L-\alpha$ -methylbenzylamino)-2-deoxyalditols derived from the reaction product of L-sorbose with DL-MBA. Peaks 1 and 4 correspond to products from L-sorbose and L-MBA, and peaks 2 and 3 from L-sorbose and D-MBA. Conditions as in Fig. 2 except that the column temperature was 155°C.

matography (LSC) of MBA-alditol acetates, are also well resolved. Fig. 2 is an example of the separation the TMS-ethers of MBA-alditols of common neutral aldoses.

The method was extended to the analyses of ketose and N-acetyl amino-sugars. An enantiomer of ketose gives two C-2 epimers after reductive amination with L-MBA, *e.g.*, N- α -methylbenzyl-D-glucosaminitol and N- α -methylbenzyl-D-manno-saminitol are derived from D-fructose. Four peaks in a chromatogram of the reaction product of D- (or L-) ketose with DL-MBA are well separated for fructose, tagatose or sorbose (Fig. 3). Representative N-acetyl amino-sugars, N-acetylglucosamine,



Fig. 4. Chromatogram of TMS-ethers of 1-(L- α -methylbenzylamino)-1-deoxyalditols of N-acetyl amino-sugars. Conditions as Fig. 2 except that the coluomn temperature was 190°C. Derivatives: 1 = Nacetyl-L-mannosamine; 2 = N-acetyl-D-glucosamine; 3 = N-acetyl-L-glucosamine; 4 = N-acetyl-D-mannosamine; 5 = N-acetyl-D-galactosamine; 6 = N-acetyl-L-galactosamine.

TABLE I

RETENTION TIME (min) AND SEPARATION FACTORS r, OF DIASTEREOISOMERS OF SUGARS WITH L-(-)- α -METHYLBENZYLAMINE

An adduct of a D-sugar and L-MBA is abbreviated as $D-L^*$; the letter with the asterisk designates the configuration of the MBA added.

$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Sugar	TMS-ethers*			Acetates**		
Glyceraldehyde4.234.261.0078.048.111.009Erythrose5.971.013.7213.601.005Arabinose8.608.751.01723.7023.331.016Xylose8.768.8324.801.0Lyxose8.888.941.007Ribose8.989.241.02923.1022.821.012Rhamnose9.289.431.01623.4322.261.053Fucose9.649.931.03023.2322.851.0176-Deoxyglucose10.8610.741.011***1.0***2-Deoxyribose11.301.0***1.0***1.0***Fructose12.8312.231.0***1.0***Gorbose***15.4015.111.0***1.0***Tagatose***15.0914.801.02043.2641.041.054Glucose16.3616.041.02043.261.01.0Glactose15.6316.361.04742.6443.171.012Allose19.8819.191.0362-Deoxyglucose19.5419.441.005****		$\overline{D-L^*}$	L-L*	r	D-L*	<i>L</i> - <i>L</i> *	r
Erythrose 5.97 1.0 13.72 13.60 1.009 Arabinose 8.60 8.75 1.017 23.70 23.33 1.016 Xylose 8.76 8.83 24.80 1.0 Lyxose 8.88 8.94 1.007 23.10 22.82 1.012 Ribose 9.28 9.43 1.016 23.43 22.26 1.053 Fucose 9.64 9.93 1.030 23.23 22.85 1.017 6-Deoxyglucose 10.86 10.74 1.011^{***} 1.0^{***} 2-Deoxyribose 11.30 1.0^{***} 1.0^{***} 1.0^{***} Digitoxose 10.91 1.0^{***} 1.0^{***} 1.540 15.61 Sorbose*** 15.40 15.11 15.84 16.34 1.020 43.26 41.04 1.054 Glucose 15.02 1.0 1.020 43.26 1.0 1.020 43.26 1.0 Mannose 15.63 16.36 1.047 42.64 43.17 1.012 Allose 19.88 19.19 1.036 2 -Deoxyglucose 19.54 19.44 1.005^{***}	Glyceraldehyde	4.23	4.26	1.007	8.04	8.11	1.009
Arabinose 8.60 8.75 1.017 23.70 23.33 1.016 Xylose 8.76 8.83 24.80 1.0 Lyxose 8.88 8.94 1.007 Ribose 8.98 9.24 1.029 23.10 22.82 1.012 Rhamnose 9.28 9.43 1.016 23.43 22.26 1.053 Fucose 9.64 9.93 1.030 23.23 22.85 1.017 6-Deoxyglucose 10.86 10.74 1.011^{***} 1.0^{***} 2-Deoxyribose 11.30 1.0^{***} 1.0^{***} Digitoxose 10.91 1.0^{***} 1.0^{***} Fructose 12.83 12.23 1.356 12.90 Sorbose*** 15.40 15.11 15.84 16.34 Tagatose*** 15.09 14.80 1.00 4.0 -Methylglucose 15.02 1.0 Mannose 15.53 15.22 1.020 43.26 41.04 1.054 Glucose 15.63 16.36 1.047 41lose 19.88 19.19 1.036 2-Deoxyglucose 19.54 19.44 1.005^{***}	Erythrose	5.97		1.0	13.72	13.60	1.009
Xylose 8.76 8.83 24.80 1.0 Lyxose 8.88 8.94 1.007 Ribose 8.98 9.24 1.029 23.10 22.82 1.012 Rhamnose 9.28 9.43 1.016 23.43 22.26 1.053 Fucose 9.64 9.93 1.030 23.23 22.85 1.017 6-Deoxyglucose 10.86 10.74 1.011^{***} 1.0^{***} 1.0^{***} 2-Deoxyribose 11.30 1.0^{***} 1.0^{***} 1.0^{***} Digitoxose 10.91 1.0^{***} 1.0^{***} 1.0^{***} Fructose 12.83 12.23 12.90 3.56 12.90 Sorbose*** 15.40 15.11 15.84 16.34 Tagatose*** 15.09 14.80 1.00 43.26 41.04 4.0 -Methylglucose 15.02 1.0 43.26 10.0 Mannose 15.63 16.36 1.047 42.64 43.17 Galactose 15.63 16.36 1.047 42.64 43.17 Allosc 19.88 19.19 1.036 2-Deoxyglucose 19.54 19.44 1.005^{***}	Arabinose	8.60	8.75	1.017	23.70	23.33	1.016
Lyxose 8.88 8.94 1.007 Ribose 8.98 9.24 1.029 23.10 22.82 1.012 Rhamnose 9.28 9.43 1.016 23.43 22.26 1.053 Fucose 9.64 9.93 1.030 23.23 22.85 1.017 6-Deoxyglucose 10.86 10.74 1.011^{***} 2.2000^{***} 1.30^{***} 1.030^{***} 2-Deoxyribose 11.30 1.0^{***} 1.0^{***} 1.0^{***} 1.0^{***} Digitoxose 10.91 1.0^{***} 1.0^{***} 1.0^{***} Fructose 12.83 12.23 12.90 3.56 12.90 Sorbose*** 15.40 15.11 15.84 16.34 Tagatose*** 15.09 14.80 15.69 $4.0-Methylglucose$ 15.02 4-O-Methylglucose 15.02 1.0 43.26 41.04 1.054 Galactose 15.63 16.36 1.047 42.64 43.17 1.012 Allosc 19.88 19.19 1.036 2 -Deoxyglucose 19.54 19.44 1.005^{***}	Xylose	8.76	8.83		24.80		1.0
Ribose 8.98 9.24 1.029 23.10 22.82 1.012 Rhamnose 9.28 9.43 1.016 23.43 22.26 1.053 Fucose 9.64 9.93 1.030 23.23 22.85 1.017 6-Deoxyglucose 10.86 10.74 1.011^{***} 2.200 22.85 1.017 6-Deoxyribose 11.30 1.0^{***} 1.011^{***} 1.011^{***} 1.011^{***} 2-Deoxyribose 11.30 1.0^{***} 1.0^{***} 1.011^{***} 1.011^{***} Digitoxose 10.91 1.0^{***} 1.0^{***} 1.011^{***} 1.011^{***} Sorbose 12.83 12.23 1.0^{***} 1.0^{***} 1.011^{***} Fructose 12.83 12.23 1.0^{***} 1.011^{***} 1.011^{***} Sorbose*** 15.40 15.11 1.0^{***} 1.011^{***} 1.011^{***} Tagatose*** 15.09 14.80 15.69 1.001^{***} 1.011^{***} 4-O-Methylglucose 15.02 1.001^{***} 1.012^{**} 1.054^{**} Galactose 15.63 16.36 1.047 42.64 43.17 1.012^{**} Allosc 19.88 19.19 1.036^{***} 1.005^{***} 1.005^{***}	Lyxose	8.88	8.94	1.007			
Rhamnose 9.28 9.43 1.016 23.43 22.26 1.053 Fucose 9.64 9.93 1.030 23.23 22.85 1.017 6-Deoxyglucose 10.86 10.74 1.011^{***} 2.2 22.85 1.017 6-Deoxyribose 11.30 1.0^{***} 1.01^{***} 1.0^{***} 1.0^{***} Digitoxose 10.91 1.0^{***} 1.0^{***} 1.0^{***} 1.0^{***} Fructose 12.83 12.23 1.0^{***} 1.560 1.540 15.11 Tagatose*** 15.40 15.11 15.84 16.34 15.40 15.69 4-O-Methylglucose 15.02 1.0 1.00 43.26 41.04 1.054 Glacose 15.63 16.36 1.047 42.64 43.17 1.012 Allosc 19.88 19.19 1.036 2 -Deoxyglucose 19.54 19.44 1.005^{***}	Ribose	8.98	9.24	1.029	23.10	22.82	1.012
Fucose9.649.931.030 23.23 22.85 1.0176-Deoxyglucose10.8610.741.011***1.011***2-Deoxyribose11.30 1.0^{***} 1.01***Digitoxose10.91 1.0^{***} 1.0***Fructose12.8312.2313.5612.90Sorbose***15.4015.11Tagatose***15.0914.8015.4015.694-O-Methylglucose15.021.0Mannose15.5315.221.02043.2641.041.054Glucose15.6316.3610.861.04742.6443.171.012Allose19.8819.1910.362-Deoxyglucose19.5419.441.005***	Rhamnose	9.28	9.43	1.016	23.43	22.26	1.053
6-Deoxyglucose 10.86 10.74 1.011^{***} 2-Deoxyribose 11.30 1.0^{***} Digitoxose 10.91 1.0^{***} Digitoxose 10.91 1.0^{***} Fructose 12.83 12.23 13.56 12.90 50^{***} Sorbose*** 15.40 15.11 Tagatose*** 15.09 14.80 15.40 15.69 4.80 15.40 15.69 4.80 15.40 15.69 4.80 15.40 15.69 4.0^{*} 4-O-Methylglucose 15.02 1.0 Mannose 15.53 15.22 1.020 43.26 41.04 1.054 Gilacose 15.63 16.36 1.047 42.64 43.17 1.012 Allosc 19.88 19.19 1.036 2 -Deoxyglucose 19.54 19.44 1.005^{***}	Fucose	9.64	9.93	1.030	23.23	22.85	1.017
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	6-Deoxyglucose	10.86	10.74	1.011***			
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	2-Deoxyribose	11.30		1.0***			
Fructose 12.83 12.23 13.56 12.90 Sorbose*** 15.40 15.11 15.84 16.34 Tagatose*** 15.09 14.80 15.40 15.69 4-O-Methylglucose 15.02 1.0 Mannose 15.53 15.22 1.020 43.26 41.04 1.054 Glucose 16.36 16.04 1.020 43.26 1.0 1.020 43.26 1.0 Galactose 15.63 16.36 1.047 42.64 43.17 1.012 41.092 43.17 1.012 Allose 19.88 19.19 1.036 2 -Deoxyglucose 19.54 19.44 1.005^{***}	Digitoxose	10.91		1.0***			
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	Fructose	12.83	12.23				
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		13.56	12.90				
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	Sorbose***	15.40	15.11				
Tagatose***15.0914.80 15.40 15.69 4-O-Methylglucose 15.02 1.0 Mannose 15.53 15.22 1.020 Glucose 16.36 16.04 1.020 Galactose 15.63 16.36 1.047 Allose 19.88 19.19 1.036 2-Deoxyglucose 19.54 19.44		15.84	16.34				
15.40 15.69 4-O-Methylglucose 15.02 1.0 Mannose 15.53 15.22 1.020 43.26 41.04 1.054 Glucose 16.36 16.04 1.020 43.26 1.0 Galactose 15.63 16.36 1.047 42.64 43.17 1.012 Allose 19.88 19.19 1.036 2-Deoxyglucose 19.54 19.44 1.005***	Tagatose***	15.09	14.80				
4-O-Methylglucose 15.02 1.0 Mannose 15.53 15.22 1.020 43.26 41.04 1.054 Glucose 16.36 16.04 1.020 43.26 1.0 Galactose 15.63 16.36 1.047 42.64 43.17 1.012 Allose 19.88 19.19 1.036 1.005*** 1.005***	-	15.40	15.69				
Mannose 15.53 15.22 1.020 43.26 41.04 1.054 Glucose 16.36 16.04 1.020 43.26 1.0 Galactose 15.63 16.36 1.047 42.64 43.17 1.012 Allose 19.88 19.19 1.036 2-Deoxyglucose 19.54 19.44 1.005***	4-O-Methylglucose	15.02		1.0			
Glucose 16.36 16.04 1.020 43.26 1.0 Galactose 15.63 16.36 1.047 42.64 43.17 1.012 Allose 19.88 19.19 1.036 1.005*** 10.012	Mannose	15.53	15.22	1.020	43.26	41.04	1.054
Galactose 15.63 16.36 1.047 42.64 43.17 1.012 Allose 19.88 19.19 1.036 1.045 1.015 1.012 2-Deoxyglucose 19.54 19.44 1.005*** 1.015 1.012	Glucose	16.36	16.04	1.020	43.26	5	1.0
Allose 19.88 19.19 1.036 2-Deoxyglucose 19.54 19.44 1.005***	Galactose	15.63	16.36	1.047	42.64	43.17	1.012
2-Deoxyglucose 19.54 19.44 1.005***	Allose	19.88	19.19	1.036			
• •	2-Deoxyglucose	19.54	19.44	1.005***			
2-Deoxygalactose 16.72 16.96 1.014	2-Deoxygalactose	16.72	16.96	1.014			
19.77 20.09 1.016***		19.77	20.09	1.016***			
N-Acetylglucosamine 14.96 15.74 1.052§	N-Acetylglucosamine	14.96	15.74	1.052 [§]			
N-Acetylgalactosamine 16.07 16.67 1.037§	N-Acetylgalactosamine	16.07	16.67	1.037 [§]			
N-Acetylmannosamine 14.55 15.50 1.065 [§]	N-Acetylmannosamine	14.55	15.50	1.065 [§]			

* Carbowax 20M, 0.2 mm × 25 m; at 158°C; helium carrier gas.

** Silicone SE-54, 0.2 mm \times 50 m; at 250°C; hydrogen carrier gas.

*** At 155°C.

At 190°C.

N-acetylgalactosamine and N-acetylmannosamine, are also resolved as TMS-ethers of MBA-alditols (Fig. 4).

Characteristics of the separation of sugar enantiomers as MBA-alditols are summarized in Table I.

Due to the high efficiency of the column, diastereoisomers with a separation factor of as little as 1.007 could easily be distinguished.

In the present GLC separation, the order of elution of enantiomers of a certain monosaccharide cannot readily be related to the chemical structure, as has been done for LSC of MBA-alditol acetates². This reflects the difference in separation mechanisms of GLC and LSC.

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