

to the micelles is likely. Also, the presence of hydrated silanols on "non-end-capped" columns reduces the effectiveness of added surfactants to the mobile phase, primarily due to interactions of these groups with the polar solvent. Other advantages of using micellar mobile phases in the analysis of triglycerides on reverse phase columns over traditional mobile phases include improved peak shape, which permits better integration and the use of less solvent. The use of a pseudo mobile phase in reverse phase chromatography provides an alternative in the analysis of hydrophobic solutes.

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✿ Chlorinated Long-Chain Fatty Acids. Their Properties and Reactions. XII. The Dechlorination Pathways of Sodium 9(10)-Chloro-10(9)-Oxooctadecanoates in Aqueous Sodium Hydroxide Solution

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ABSTRACT

The dechlorination pathways of the equal mixture of 9-chloro-10-oxo- and 10-chloro-9-oxooctadecanoic acids in aqueous sodium hydroxide solution were investigated. The reaction product mixture of these acids, isolated after dechlorination, was found to contain α -hydroxyoxo and long-chain alkanedioic acids at a weight ratio of 15 to 1. The most abundant compounds formed were 9-hydroxy-10-oxo and 10-hydroxy-9-oxooctadecanoic acids. The minor reaction products consisted of Favorskii rearrangement products, 2-heptyl-1,11-undecanedioic, 2-octyl-1,10-decanedioic and 2-nonyl-1,9-nonanedioic acids. On the other hand, the expected α,β -unsaturated oxoacids could not be detected in the reaction product mixture.

INTRODUCTION

We previously have described the alkaline dechlorination of an equal mixture of 9-chloro-10-oxo- (*1a*) and 10-chloro-9-oxooctadecanoic acids (*1b*), which was found to occur easily and at a rate comparable to those of the corresponding chlorohydrins, i.e. *threo*- and *erythro*-9(10)-chloro-10(9)-hydroxyoctadecanoic acids under similar conditions (1,2). In general, the dehalogenation of α -haloketones by alkoxide bases may yield various reaction products, such as Favorskii esters (carboxylic acid derivatives), α -hydroxy ketals, α -hydroxy ketones, α -alkoxy ketones and α,β -unsaturated ketones (3). In our continuing studies on the reactions of chlorinated long-chain fatty acids, the present paper deals with dechlorination pathways of an equal mixture of *1a* and *1b* in aqueous sodium hydroxide solution as checked by product analysis using chromatography and spectroscopy.

EXPERIMENTAL

Model compounds.

Equal amounts of *1a* and *1b* were prepared by chromic acid oxidation of an equal mixture of *threo*-9-chloro-10-hydroxy- and *threo*-10-chloro-9-hydroxyoctadecanoic acids

(15 g) in glacial acetic acid according to Corin et al. (4). The crude product (11 g) was recrystallized three times from petroleum ether (bp 40-60 C) at -17 C to give 5.8 g of *1* (39%): mp (uncorrected) 32.5-36.5 C; $^1\text{H NMR}(\text{CCl}_4)$ δ 0.90 (t, 3H, terminal $-\text{CH}_3$), 1.32 (m, chain $-\text{CH}_2$), 2.31 (t, 2H, $-\text{CH}_2\text{CO}_2\text{H}$), 2.63 (t, 2H, $-\text{CH}_2\text{CO}-$), and 4.10 ppm (broad s, 1H, $-\text{CHCl}-$); IR(KBr) 1725 (C=O), 1710 (COOH), and 680 and 600 cm^{-1} (C-Cl). MS of methyl ester mixture (*1a*, *1b*), *m/z* (% rel. intensity): 349(0.2), 347(0.5), 317(1.3), 315(3.8), 310(1), 279(1.3), 250(1), 248(2.7), 185(100), 157(3.4), 157(7), 141(81), 125(31), 57(45), 55(62).

Spectroscopy

IR spectra were obtained with a Perkin Elmer 180 spectrophotometer in KBr. The viscous samples were run as thin films on KBr disks. $^1\text{H NMR}$ spectra were recorded on a Jeol PMK 60 spectrometer in CCl_4 with tetramethylsilane as internal reference. Mass spectra were taken on an LKB 9000 GC/MS instrument under electron impact at 70 eV.

Gas-liquid chromatography

A Hewlett Packard 5700A gas chromatograph was equipped with a flame ionization detector (FID) and a 2 m x 3 mm ID. stainless steel column packed with 3% Silar 10C on Chromosorb Q (80/100 mesh). The temperature was programmed from 220 to 260 C, 4 C/min. The GC/MS analyses were performed with a 2.4 m x 3 mm ID. glass column packed with 1% XE-60 on Gas-Chrom Q (100/120 mesh) by programming from 150 to 220 C, 5 C/min. The acids were methylated with diazomethane in diethyl ether containing methanol (9:1, v/v). The TMSi ethers of hydroxy ketonic acid methyl esters were prepared with BSTFA-IMCS (bis(trimethylsilyl)trifluoroacetamide-trimethylchlorosilane, 3:1, v/v) and heated at 75 C for 15 min.

Thin-layer chromatography

Analytical TLC was done on glass plates (20 x 20 cm) with

oxylic acid derivatives (2a, 2b, 2c), (ii) nucleophilic addition-elimination giving α -hydroxy oxo acids (3a, 3b), and (iii) formation of α,β -unsaturated oxo acids (4) through dehydrochlorination by the 1,2-elimination mechanism. Besides the first two reactions the occurrence of reaction (iii) also is described in the older chemical literature (3). The reaction product analysis showed, however, that α,β -unsaturated acids (4) were not formed under the reaction conditions applied here. Therefore, the reaction (iii) was of no importance and could be ignored. Thus, the overall dechlorination of 1a, 1b actually involved only two reactions, (i) and (ii), yielding dioic and hydroxy oxo acids in a weight ratio of 1 to 15.

The removal of chlorine from 1a, 1b may occur either before or after addition of hydroxide ion to carbonyl group, i.e. through reactions (i) and (ii), respectively. Reaction (i) is so-called normal Favorskii rearrangement (6,7) involving the formation of a cyclopropanone, which further undergoes ring opening to give two dicarboxylic acid derivatives from both 1a and 1b (Scheme I). The dioic acids 2a and 2c are formed from 1a and 1b, respectively, while the same acid 2b may be created from both chloro oxo acids applied.

The reaction product analysis showed that dechlorination of 1a, 1b occurred predominantly through reaction (ii), giving α -hydroxy ketonic acids 3a and 3b as principal products (Scheme I). The initial reaction involves nucleophilic attack of hydroxyl ion to carbonyl group, followed by displacement of chloride ion by negatively charged oxygen to give hydroxyepoxy derivatives. The further reactions beyond this intermediate are not fully understood. The epoxy ring obviously is opened with a base producing trihydroxy intermediates, which lead to the final products 3a and 3b through dehydration and isomerization reactions.

The opening of epoxy ring by an acid reagent can also occur during separation of dechlorination products from the acidified reaction product mixture.

The dechlorination reaction in Scheme I may also play a role in pulp bleaching processes. The treatment of pulp containing resin with chlorine dioxide leads to the formation of α -chloro oxo derivatives of alkenoic fatty compounds as shown by oleic and elaidic acids and their partly dehydrochlorinated derivatives (unpublished results from this laboratory). After treatment with chlorine, pulp is subjected to alkaline extraction, where the alkali-labile compounds formed, e.g. α -chloro oxo compounds may react with alkali and transform into more water soluble derivatives. The high reactivity of α -chloro ketones toward alkali is also demonstrated by the unpublished observation that the resin of fully bleached softwood sulphite pulp was found to contain very little if any fatty compounds with α -chloro ketonic structure.

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✱Determination of Ascorbyl Palmitate by High Performance Liquid Chromatography

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ABSTRACT

An HPLC method for the determination of ascorbyl palmitate in vegetable oil and lard has been developed. Chromatographic conditions consist of a diamine column, a mobile phase of 70:30 (v/v) methanol:0.02M monobasic potassium phosphate buffer, pH 3.5, and UV detection. Samples were extracted with methanol. An overall average recovery value of 96.7% was obtained for ascorbyl palmitate in five representative vegetable oils and lard.

INTRODUCTION

Ascorbyl palmitate (L-ascorbic acid, 6-hexadecanoate) has been shown to be very effective in the protection of vegetable oils (soybean, corn, peanut, safflower and sunflower) against oxidation (1). Although ascorbyl palmitate (AP) is not as efficient in the protection of animal fats per se, it effectively potentiates alpha- and gamma-tocopherol. AP also has been shown to synergize BHT, BHA, TBHQ and PG in safflower oil emulsions (2) and to synergize tocopherol in citrus oils and vitamin A (3). Recently (4) AP was shown to extend the stability and quality of frying fats.

Ascorbyl palmitate has been used widely in Europe for

years. Klaui (5) demonstrated the activity of AP in butter fat, vegetable oils, vitamin A, beta-carotene, ethyl linoleate and ethyl arachidonate for both AP alone and in combination with alpha-tocopherol. Pongracz (6) has experimented extensively with AP in paste mixtures and demonstrated efficacy in butter and butter oil, salad dressings, biscuits, dried potatoes, ice cream mix and dried milk products.

In the United States ascorbyl palmitate is listed in the Code of Federal Regulations, Title 21, under section 182.3149 as a chemical preservative that is generally recognized as safe when used in accordance with good manufacturing practice. Although ascorbyl palmitate itself does not occur in nature, it is enzymatically broken down into ascorbic acid and palmitic acid, which are natural ingredients in food. Unlike many antioxidants, its use is not limited to 0.02% of the fat or oil, and AP may be used at higher levels if necessary.

A number of methods are reported in the literature for the analysis of ascorbyl palmitate. Budslawski and Pogorzelski (7) have reported a colorimetric procedure for the determination of AP. TLC procedures for AP have been reported by Alary et al. (8), van Peteghem and Dekeyser (9), Pujol Forn (10) and De la Torre Boronat et al. (11). Woollard (12) and Melton et al. (13) have described HPLC

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