

GLUCOSINOLATES IN *TERSONIA BREVIPES* (GYROSTEMONACEAE)

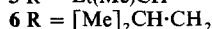
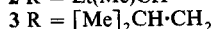
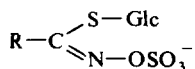
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Key Word Index—*Tersonia brevipes*; Gyrostemonaceae; seeds and leaves; 2-propyl-, 2-butyl- and 2-methylpropyl-glucosinolate; systematic affinity.

The Australian family Gyrostemonaceae, comprising 17 species in 5 genera, has lately attracted much taxonomic interest [1]. In 1950, (+)-2-butyl isothiocyanate (2) was identified as a volatile constituent of fresh leaves of *Codonocarpus cotinifolius* (Desf.) F. Muell. [2], a finding to which systematic significance has been attributed in a recent discussion [1]. We report the occurrence of 2-propyl- (4), 2-butyl- (5) and 2-methylpropyl-glucosinolate (6) in seeds and leaves of *Tersonia brevipes* Moq., another member of Gyrostemonaceae, collected in the wild in West Australia. On myrosinase-catalysed hydrolysis, 2-propyl (1), 2-butyl (2) and 2-methylpropyl isothiocyanate (3), were produced from the glucosinolate mixture in seeds as well as dried leaves, with (1), in both cases, accounting for about 90% of the isothiocyanate fraction. The enantiomeric composition of the chiral isothiocyanate (2) has not been established.



The finding of glucosinolates in a second member of the Gyrostemonaceae lends support to the suggested affinity of the family to those enclosed in the order Capparales [1]. It is notable that the glucosinolates encountered so far are biogenetically derived from protein amino acids, viz. valine, isoleucine and leucine, and not from their homologized counterparts (cf. ref. [3]). On this count, Gyrostemonaceae may be assigned primitive ordinal rank.

EXPERIMENTAL

GLC was performed with FID and FPD detectors; He at 20 cm/sec; programmed 50 to 250° at 8°/min; injector: 250°; detector: 280°; SCOT SP 2100 column (42 m); split ratio 1:25; injection 0.2 µl.

Glucosinolates. Dried fruits (seeds and capsulae) or leaves were disintegrated in CCl₄ in a Waring blender. The residues

were extracted with hot MeOH. The extract residues were subjected to PC (Whatman No. 4) in *n*-BuOH-EtOH-H₂O (4:1:3) and *n*-BuOH-Py-H₂O (6:4:3); detection: AgNO₃/NH₃. In both extracts only one spot was observed with *R_f* values (i.e. *R_f* values relative to that of benzylglucosinolate) of 0.60 and 0.45 in the 2 solvent systems, indistinguishable from those of authentic 4 (the other glucosinolates, 5 and 6, were present in quantities below the limit of detection).

Isothiocyanates. (a) *Fruits.* Dried fruits (seeds and capsulae) (46 g) were disintegrated in CCl₄ (2 × 200 ml) in a Waring blender. The residue was suspended in a phosphate buffer (pH 6.8) (350 ml) to which a myrosinase preparation (1 ml) and a trace of ascorbic acid were added. The suspension was left for 1 hr at 35°, when H₂O (500 ml) and a trace of Triton (antifoam) were added. The suspension was subjected to extractive steam distillation in a Likens and Nickerson apparatus [4] with 2-methylbutane (15 ml) as the organic phase. The dried organic soln was concd by gas entrainment at liq. N₂ temp. (1 mm) to an oily residue which was applied to GLC. Among numerous components, three were singled out as S-containing by means of the FPD-detector (retention times, 9.1, 12.8, and 13.6 min; according to peak areas: 95, 3.5 and 1.5%) and identified as 1, 2 and 3, respectively, on MS comparison with authentic specimens [5]. (b) *Leaves.* Dried leaves (36 g) were treated similarly. The volatile fraction again contained 1, 2 and 3, yet in a slightly different ratio (89, 7 and 4%).

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