

SHORT COMMUNICATION

THE ANTHOCYANIN OF THE MANGO FRUIT

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Plant. *Mangifera indica* (L.)—Anacardiaceae.

Source. Fruits, variety Haden, from Florida, purchased in local market.

Previous work. Identification of the flavonoids quercetin, and kaempferol, and the xanthone euxanthone in leaves.¹

Identification. MeOH-HCl extract of skin was co-chromatographed (four solvents, paper and TLC), and spectral comparison made with known anthocyanins and published data.² Hydrolysis products were compared likewise with known aglycones and sugars. The single anthocyanin was identified as peonidin-3-galactoside. This rare pigment is only known otherwise as a constituent of the red cranberry *Vaccinium macrocarpon* (Ericaceae).³

¹ E. C. BATE-SMITH, *J. Linn. Soc.* **58**, 95 (1962).

² J. B. HARBORNE, *Comparative Biochemistry of the Flavonoids*, Academic Press, London and New York (1967).

³ C. ZAPSALIS and F. J. FRANCIS, *J. Food Sci.* **30**, 396 (1965).