Phytochemistry 51 (1999) 1021-1026

Multiflorane triterpenoid esters from pumpkin. An unexpected extrafolic source of PABA*

Giovanni Appendino^{a,*}, Jasmin Jakupovic^b, Emanuela Belloro^a, Augusto Marchesini^c

^aDipartimento di Scienza e Tecnologia del Farmaco, Via Giuria 9, 10125 Turin, Italy ^bInstitut für Organische Chemie, Technische Universität Berlin, Straβe des 17. Juni 135, 10623 Berlin, Germany ^cIstituto Sperimentale per la Nutrizione delle Piante, via Ormea 47, 10125 Turin, Italy

Received 1 September 1998; received in revised form 1 September 1998; accepted 11 November 1998

Abstract

The seeds of pumpkin and squash contain relatively large amounts of two multiflorane triterpenoids (1a, 2a) esterified with PABA, a folic acid constituent found for the first time in secondary plant metabolites. © 1999 Elsevier Science Ltd. All rights reserved.

Keywords: Cucurbita pepo; Cucurbita maxima; Cucurbitaceae; Triterpenoids; Multifloranes; p-Aminobenzoates

1. Introduction

PABA (para-aminobenzoic acid) is a constituent of tetrahydrofolic acid, a versatile carrier of one-carbon fragments required for the synthesis of important primary metabolites like thymidylate, purines, and certain amino acids (e.g. methionine from homocysteine) (Blakley, 1969). Interference with the incorporation of PABA into dihydropteroic acid, the immediate precursor of folic acid, underlies the antimicrobial activity of sulfa drug (Woods, 1962) and there has been great interest in the chemistry and biochemistry of PABA. Ortho- and para-aminobenzoates are both derived from chorismate through the agency of related enzymes (Haslam, 1993). While o-aminobenzoate (= anthranilate) is firmly enshrined in the mainstream of secondary metabolism, no secondary plant product containing PABA has SO far been described

2. Results and discussion

Despite the dietary and medicinal interest in pumpkin seeds oil (Bombardelli, & Morazzoni, 1997), a constituent of non-proprietary drugs for the treatment of benign prostate hyperplasia (BHP) (Bombardelli, & Morazzoni, 1997), relatively little is known on its terpenoid constituents, presumably because of the difficulty to separate lipophilic products from a fatty matrix. After considerable experimentation, we found that partition of acetone extracts from the seeds of pumpkin (Cucurbita maxima Duch.) or zucchini (C. pepo L.) between hexane and acetonitrile (Berge, & Roberts, 1979) could remove most of the fats, leaving a terpenoid fraction whose major constituent was the allylic alcohol 1a. This compound was isolated as an unstable greenish oil. Further purification by RP-column chromatography gave the dehydrated product 2a,

E-mail address: appendin@pharm.unito.it (G. Appendino)

0031-9422/99/\$ - see front matter \odot 1999 Elsevier Science Ltd. All rights reserved. PII: S0031-9422(98)00748-1

⁽Dictionary of Natural Products) and this conservative use of PABA highlights its relevance to primary metabolism. We report now that the seeds of pumpkin, a popular snack and the source of an edible and medicinal oil, contain relatively large amounts (0.02–0.08%) of two triterpenes esterified with PABA.

^{*} Part 4 in the series "Secondary Metabolites from Edible Plants and Spices". For part 3, see Appendino, G., Jakupovic, J., & Bossio, E. (1998). *Phytochemistry* 49, 1719.

^{*} Corresponding author. Tel.: +39-11-670-7684; fax: +39-11-670-7687

identical to a compound obtained from chromatographic fractions less polar than those containing **1a**. (*see infra*). HPLC on silica gel could eventually remove the coloured impurities, and afforded a crystalline material.

MS established a molecular weight of 681 for 1a, corresponding to the molecular formula $C_{44}H_{59}NO_5$. The 1H -NMR spectrum in CDCl₃ disclosed the presence of a trioxygenated triterpenoid core carrying one benzoyl moiety, one free hydroxyl and one *para*-substituted benzoyl ester group. The large chemical shift difference between the external lines of the AA'BB'-spin system ($\Delta\delta$ =1.71 ppm) suggested the presence of an electron-donating amino group *para* to an electron withdrawing carbonyl (Pretsch, Seibl, Simon, & Clerc, 1989). The instability of 1a in CDCl₃ and its only limited stability in C_6D_6 prevented further experiments. The obtaining of derivatives more stable and amenable to a detailed spectroscopic investigation was thus pur-

sued. Reaction with Ac₂O in pyridine gave the crystalline amide 1b which showed an enhanced stability in C₆D₆. The conversion of the primary amino group to an amide was evidenced by the detection of one D₂Oexchangeable amide broad singlet at δ 8.19 (Table 1), showing HMBC correlations with the signal of C3/C5 of the p-substituted benzoyl moiety. This assignment was further confirmed by a decrease (1.31 ppm) of the $\Delta\delta$ between the external lines of the AA'BB' system (Pretsch et al., 1989) and by diagnostic IR bands at 3374, 1690 and 1526 cm⁻¹. Compound **1b** showed well-resolved ¹H- and ¹³C-NMR spectra, which could be all assigned in C₆D₆ using 2D techniques (HMQC, HMBC) and NOE-difference spectroscopy. Analysis of the scalar and dipolar H–H connectivities and the ¹H– ¹³C correlations established the constitution and stereochemistry of the terpenoid core (Δ^8 -multiflorane $(=D:C-friedo-oleanane)-3\alpha,7\beta,29-triol)$, and located the ester groups at C-3 (p-aminobenzoyl), C-7 (acetyl) and C-29 (benzoyl). The configuration at C-3 was assigned on the basis of diagnostic NOE-correlations of H-3 (24-methyl) and the ortho-protons of the PABA moiety (23-methyl and 27-methyl), while the β-configuration of the 7-acetyl was shown by the NOE-correlations H-7/H-5, and H-7/H-27. Finally, the α orientation of the 29-benzoyloxy group was evidenced by the NOE-correlations H-29a,b/H-27 and H-27/ ortho benzoate protons. The natural allylic alcohol should thus have the structure represented by 1a.

Also the diacetate **1b** was not stable in CDCl₃. After 24 h at room temp., **1b** was quantitatively converted to a ca. 10:1 mixture of the $\Delta^{6,8}$ - and $\Delta^{7,9(11)}$ -dienes **2b** and **2c**. The $\Delta^{6,8}$ -diene was then slowly oxidised in the air to the $\Delta^{5,7,9(11)}$ -triene **2d**. Reaction of **1a** with triethylsilyl chloride in DMF gave the $\Delta^{7,9(11)}$ -diene **2a** as the only reaction product. The formation of only the $\Delta^{7,9(11)}$ -isomer in the dehydration of **1a** is remarkable, and stands in sharp contrast to the results observed with its corresponding acetate, which gave mainly the isomeric $\Delta^{6,8}$ -diene. The easy conversion of the allylic alcohol **1a** to the diene **2a** under RP-chromatographic conditions or upon treatment with silylating reagents makes it possible that this diene is an artefact of isolation and/or purification procedures.

Compounds 1a and 2a could also be isolated from the seeds of squash ($C.\ pepo\ L.$), buffalo gourd ($C.\ foetidissima\ H.B.K.$) (Thompson, 1990) and cucumber ($Cucumis\ sativus\ L.$), suggesting that these multiflorane p-aminobenzoates might be of widespread occurrence within pumpkins and related plants. The wide distribution of 1a and its instability raise the possibility that isokarounidiol, the diol corresponding to 2b and the only naturally occurring triterpene with the $\Delta^{6.8}$ -diene system (Akihisa, Kokke, Kimura, & Tamura, 1993), is actually an isolation artefact. A series of multiflorane dienes and trienes obtained after saponification of seed

Table 1 1 H NMR data for 1a, 1b, 2a ($C_{6}D_{6}$) and 2b, 2d ($CDCl_{3}$) (500 MHz for 1a and 1b; 400 MHz for 2a, 2b and 2d)^a

Proton	1a	1b ^b	2a	2b	2d ^c
1α	*	1.60 m	1.97 m	1.75–1.45 m	*
1β	*	1.20 m	1.43 m		*
2α	*	1.80 m	1.99 m	1.95 m	*
2β	*	1.70 m	1.84 m	1.83 m	*
3	5.13 br s	5.04 br s	5.16 br s	4.88 br dd	4.92 br d
5	1.89 dd	2.00 dd	2.08 m	2.53 br dd	_
6α	*	2.64 ddd	2.00 m	5.75 br dd	5.86 br d
6β	*	1.63 m	2.15 m	_	_
7	4.35 m	5.82 br dd	5.58 br d	6.10 br dd	5.66 br d
11α	*	2.03 m	5.27 br d	2.10 m	5.40 br ddd
11β	*	1.80 m	_	1.85 m	_
12α,β	*	1.50-1.40 m	2.11 br dd 1.78 br d	1.57 m 1.38 m	*
15α,β	*	1.70-1.40 m	1.75 m 1.45 m	1.75-1.45 m	*
16α	*	1.45 m	1.75 m	1.67 m	*
16β	*	1.65 m	1.50 m	1.48 m	*
18	*	1.65 m	1.62 br d	1.64 m	1.72 m
19α	*	1.70 m	1.82 br d	1.70 m	*
19β	*	1.40 m	1.55 dd	1.41 m	*
21α,β	*	1.55 m	1.52 m 1.42 m	1.54 m	*
22α	*	1.65 m	1.76 m	1.64 m	*
22β	*	0.84 m	0.83 br d	1.03 m	*
23	1.04 s	0.99 s	0.98 s	0.98 s	1.12 s
24	0.84 s	0.76 s	0.89 s	1.08 s	1.27 s
25	1.00 s	1.04 s	1.02 s	0.80 s	1.24 s
26	1.43 s	1.38 s	1.08 s	1.18 s	1.04 s
27	1.05 s	0.93 s	1.04 s	1.08 s	0.91 s
28	1.13 s	1.10 s	1.06 s	1.12 s	1.12 s
29a	4.41 d	4.33 d	4.31 d	4.08 s	4.31 d
29b	4.08 d	4.12 d	4.22 d		4.06 d
30	1.15 s	1.14 s	1.13 s	1.14 s	1.16 s
OBz		8.15 AA' 7.06 BB' 7.15 C		8.04 AA' 7.45 BB' 7.56 C	
OPABA	8.20 AA' 6.49 BB'	8.31 AA' 7.91 BB'	8.16 AA' 6.79 BB'	7.97 AA' 7.59 BB'	7.78 AA' 7.46 BB'
NH ₂ (NH)	*	7.62 br s	3.30 br s	7.69 br s	8.62 br s
N-Ac	_	1.68 s	=	2.20 s	2.20 s
OAc	_	1.82 s	_	=	_

^a *J* values (in Hz): for **1a**: 5.6a(b) = 13, 2; 29a,b = 11. For **1b**: 5.6a = 2; 5.6b = 14; 6a,b = 13; 6a,7 = 6b,7 = 8; 29a,29b = 11. For **2a**: 6.7 = 5; 11.12a = 5; 12a,b = 12.5; 18.19b = 8; 19a,b = 15; 22a,22b = 13; 29a,b = 11. For **2b**: 2a,3 = 2b, 3 = 3; 5.6a = 5.7 = 3; 6.7 = 10. For **2d**: 2.7a = 3.5; 6.7a = 6; 11.12a,b = 5.5, 2.2; 29a,29b = 10.5.

extracts of various plants from the Cucurbitaceae family (Akihisa et al., 1997) might also be degradation products of compounds of the Δ^8 -multiflorane-7 β -ol type related to 1a, as suggested by the easy formation of 2d from 1b.

The isolation of structurally unusual natural products from an edible plant highlights our limited knowledge on the occurrence of secondary metabolites in food, though evidence is mounting that certain secondary metabolites of fruits and vegetables might have effects on health beyond the obvious evidence of a classical deficiency syndrome (Pisha, & Pezzuto, 1994). The biochemical basis for the surprising profligacy by

which certain plants from the genus *Cucurbita* incorporate PABA in secondary metabolites, the role of these compounds in the welfare and economy of the producer organism and the effect of their dietary uptake by humans are intriguing topics for further research.

3. Experimental

Melting points were determined on a Büchi SMP-20 apparatus and are uncorrected. IR spectra were recorded on a Perkin-Elmer model 237 spectropho-

^b Selected NOEs: H-7 with H-5, H-6α and H-27; H-23 with H-5, H-6α, H-24 and AA_{PABA} . H-24 with H-2β, H-3, H-23 and H-25. H-25 with H-1β, H-2β, H-6β, H-11β and H-24. H-26 with H-16β and H-18. H-27 with H-7, H-29a,b, AA_{OBz} , AA_{PABA} and AA_{OBz} . H-28 with H-22β, H-26 and H-30. H-29a,b with H-27 and H-30 with H-29a,b and AA_{OBz} .

^c Selected NOEs: H-6 with H-23 and H-24. H-7 with H-15 α , β . H-11 with H-1 α , β . H-23 with AA_{PABA}′ and H-6. H-24 with H-3, H-6, H-23 and H-25. H-25 with H-11 and H-24. H-27 with H-29a,b, AA_{OBz}′, AA_{PABA}′ and BB_{PABA}′. H-28 with H-26. H-29a,b with H-27, H-30 and AA_{OBz}′. H-30 with H-29a,b, AA_{OBz}′.

tometer. HR-MS were taken on a MAT 95ST Finnigan MAT apparatus (70 eV, EI mode). ¹H- and ¹³C NMR spectra were taken on Bruker AM 400 (400 and 100 MHz, respectively) and a Bruker DRX (500 and 125 MHz, respectively) instruments. ¹H- and ¹³C-NMR chemical shifts refer to CHCl₃ at 7.26 ppm and CDCl₃ at 77.0 ppm, respectively. Silica gel 60 (70–230 mesh, Merck) was used for open-column chromatography. A Waters Microporasil column (0.8 × 30 cm) was used for HPLC, with detection by a Waters differential refractometer 340.

3.1. Plant material

Seeds of pumpkin, zucchini and cucumber were purchased from Sementi Dotto, Mortigliano, UD, Italy. The seeds of buffalo gourd were obtained from fruits collected by AM around Fenix (Arizona, USA) in February 1998. Voucher specimens of all these seeds are kept at the Istituto Sperimentale per la Nutrizione delle Piante. Torino.

3.2. Isolation of the constituents

Isolation from the seeds of zucchini as representative (Varietà nano verde di Milano): dried and powdered seeds (500 g) were extracted with acetone at room temp. $(1 \times 2 \text{ 1}; 2 \times 1 \text{ 1})$. Removal of the solvent left a reddish oily residue (210 g) which was partitioned between hexane (1.0 l) and acetonitrile (1.0 l). After 16 h the two phases were separated and the lower acetonitrile phase was further washed with hexane (2×100) ml). Evaporation of the acetonitrile phase left a reddish residue (4.7 g) which was separated by column chromatography (60 ml silica gel, elution with mixtures of hexane-EtOAc). Elution with hexane-EtOAc 9:1 gave 2a (65 mg after crystallisation from ether) as a white powder; elution with hexane-EtOAc 8:2 gave 342 mg 1a as a green oil. Further purification was achieved by HPLC (microporasil column, hexane-EtOAc 8:2 as eluant) to give 210 mg of a crystalline powder. Attempts to remove the green colour from crude 1a by C18 RP silica gel gave mainly the dehydrated product 2a.

3.3. 3-O-p-Aminobenzoyl-29-O-benzoylmultiflora-8-ene- 3α , 7β , 29-triol (1a)

Powder (Et₂O), m.p. 158–160°C; $[\alpha]_{25}^{\rm D}$ –52 (pyridine, c 0.90); UV $\lambda_{\rm max}^{\rm EtOH}$ nm (log ε): 289 (4.06); IR $\nu_{\rm max}^{\rm KBr}$ cm⁻¹: 3465, 3376, 1701, 1688, 1636, 1603, 1516, 1367, 1277, 1169, 1109, 714; CI-MS (isobutane) m/z (rel. int.): 682 $[C_{44}H_{59}NO_5+H]^+$ $[M+H]^+$ (100); HR-EIMS: 663.4290 $[M-H_2O]^+$ (2) (calculated for $C_{44}H_{57}NO_4$: 663.4288); ¹H NMR (CDCl₃): δ 8.04 (Bz-AA'), 7.79 (PABA-AA'), 7.61 (Bz-C), 7.53 (Bz-BB'),

6.67 (PABA-BB'), 4.82 (br s, H-3), 4.49 (br t, J = 6 Hz, H-7), 4.27 (d, J = 11 Hz, H-29a), 3.96 (d, J = 11 Hz, H-29b), 1.20 (s, H-26), 1.15, 1.13, 1.01 (s, H-23+H-25+H-28+H-30), 0.97 (s, H-27).

3.4. 3-O-p-Aminobenzoyl-29-O-benzoylmultiflora-7,9(11)-diene- $3\alpha,29$ -diol (2a)

Powder (Et₂O), m.p. 204–206°C; $[\alpha]_{25}^{\rm EtOH}$ –130 (CHCl₃, c 0.90); UV $\lambda_{\rm max}^{\rm EtOH}$ nm (log ε): 290 (4.06), 240 (sh); IR $\nu_{\rm max}^{\rm KBr}$ cm⁻¹: 3476, 3380, 1707, 1630, 1603, 1370, 1314, 1277, 1171, 1117; CI-MS (isobutane) m/z (rel. int.): 664 $[C_{44}H_{57}NO_4 + H]^+$ [M+H]⁺ (100). HR-EIMS: 663.4287 [M]⁺ (1.5) (calculated for $C_{44}H_{57}NO_4$: 663.4288).

3.5. Acetylation of 1a

To a soln. of **1a** (111 mg, 0.163 mmol) in pyridine (1.5 ml), an excess Ac₂O was added (1.5 ml). The reaction was stirred at room temp. for 24 h and then worked up by dilution with water and extraction with EtOAc. After washing with dil. HCl, NaHCO₃ and brine, the organic phase was dried (Na₂SO₄) and evaporated. The residue was purified by CC (ca. 5 ml silica gel, hexane–EtOAc 7:3 as eluant) to give 65 mg **1b** as a colourless powder, m.p. $161-162^{\circ}$ C; IR $\nu_{\text{max}}^{\text{liquid film}}$ cm⁻¹: 3374, 1707, 1599, 1526, 1370, 1279, 1173, 1113, 713; CI-MS (isobutane) m/z (rel. int.): 447 765 $[C_{48}H_{63}NO_7+H]^+$ [M+H]⁺ (80).

3.6. Attempted silvlation of 1a

To a soln. of **1a** (70 mg, 0.103 mmol) in DMF (1.0 ml), imidazole (26 mg, 0.309 mmol, 3 mol. equiv.) and triethylsilyl chloride (65 ml, 58 mg, 3 mol. equiv.) were added. After stirring at room temp. overnight, the reaction was worked up by slowly pouring into a slurry of celite (ca. 1 g) in water (ca. 5 ml). The slurry was then filtered, and the cake washed with water to remove DMF and then with EtOAc to recover the product. After washing with brine and drying, the filtrate was evaporated and the residue purified by CC (ca. 5 g silica gel, hexane–EtOAc 7:3) to give 30 mg **2a** as a colourless powder.

3.7. Degradation of **1b** in CDCl₃

A sample of **1b** (ca. 10 mg) was dissolved in CDCl₃ and its 1 H NMR spectrum was taken at regular intervals. After 24 h, complete conversion to a ca. 10:1 mixture of **2b** and **2c** was observed. When the sample was exposed to the air, formation of **2d** was observed from **2b**. For the spectroscopic data of **2b** and **2d**, see Table 1Table 2. Diagnostical 1 H-NMR signals (CDCl₃) for **2c**: δ 4.84 (br s, H-3), 5.57 (br d, J=5 Hz,

Table 2 13 C NMR data for 1a, 1b, 2a (C_6D_6) and 2b ($CDCI_3$) (125 MHz for 1a and 1b, 100 MHz for 2a and 2b)

Carbon	la	$1b^a$	2a ^b	2b
	31.1 t	30.5 t	31.3 t	28.6 t
2	23.1 t	22.9 t	23.3 t	23.1 t
3	77.1 d	b 9.77	77.8 d	77.8 d
4	37.0 s	36.8 s	37.4 s	36.8 s
5	45.1 d	44.5 d	43.9 d	46.8 d
9	24.1 t	26.6 t	24.0 t	125.1 d
7	70.0 d	72.5 d	119.0 d	125.5 d
~	138.1 s	144.4 s	142.2 s	136.2 s
6	140.7 s	137.4 s	145.4 s	137.4 s
10	38.4 s	37.8 s	36.5 s	38.0 s
11	20.8 t	20.6 t	114.4 d	19.8 t
12	31.1 t	30.9 t	39.4 t	30.6 t
13	38.3 s	38.1 s	37.6 s	37.3 s
14	41.3 s	40.7 s	40.4 s	38.7 s
15	26.0 t	26.3 t	27.7 t	28.6 t
16	37.3 t	36.5 t	37.2 t	36.0 t
17	31.4 s	31.0 s	31.7 s	31.2 s
18	44.1 d	43.8 d	45.1 d	42.5 d
19	30.2 t	29.9 t	28.9 t	29.7 t
20	32.2 s	31.9 s	31.8 s	32.1 s
21	30.0 t	29.3 t	30.2 t	28.9 t
22	36.0 t	35.5 t	33.9 t	37.5 t
23	27.8 q	27.3 q	27.8 q	26.9 q
24	21.5 q		21.7 q	22.8 q
25	20.7 q		20.7 q	13.5 q
26	26.6 q	26.4 q	21.8 q	26.8 q
27	18.1 q	17.8 q	19.6 q	18.3 q
28	31.2 q	30.7 q	31.2 q	31.1 q
29	73.7 t	73.6 t	72.9 t	74.5 t
30	29.7 q	29.2 q	30.9 q	27.8 q
OBZ	167.0 s 131.1 s 129.7 d 128.6 d 133.0 d	167.3 s 130.6 s 129.3 d 128.5 d 132.9 d	166.8 s 131.2 s 129.6 d 128.7 d 133.0 d	167.2 s 130.5 s 129.4 d 128.5 d 132.9 d
OFABA	105.7 \$ 120.7 \$ 151.0 d 114.0 d 151.0 \$	0 s 120.3 s 130.8 ц 118.0 ц 143.2 4 s 24.0 д	105.0 \$ 120,7 \$ 151.0 d 115.0 d 151.3 \$	u 142.0
OAc	1	169.5 8	I	T
2	ı	, _	ı	

^a Selected HMBC correlations: H-3/C=O_{PABA}; H-7/C=O_{DAG}; H-23/C-3; H-23/C-5; H-23/C-5; H-24/C-3; H-24/C-4; H-24/C-3; H-25/C-1; H-25/C-1; H-25/C-9; H-25/C-10; H-26/C-9; H-26/C-9; H-26/C-9; H-26/C-10; H-26/C $C-8; \ H-26/C-13; \ H-26/C-14; \ H-26/C-15. \ H-27/C-12; \ H-27/C-13; \ H-27/C-13; \ H-27/C-13; \ H-28/C-16; \ H-28/C-16$ $30/C-29. \text{ AA '}(OBz)/C = O_{OBz}, \text{ AA '}(PABA)/C = O_{PABA}, \text{ NH/BB'}(PABA); CH_3COOR/C = O_{OAc}, CH_3CONHR/C = O_{NAc}, CH_3CON$

^b Selected HMBC correlations: H-3/C=O_{PABA}; H-7/C-5, H-7/C-9, H-7/C-14. H-11/C-8; H-11/C-10; H-11/C-12; H-11/C-13, H-23/C-3; H-23/C-5; H-23/C-5; H-23/C-24; H-24/C-3; H-24/C-4; H-24/C-5; H-24/C-23; H-25/C-1; H-25/C-5; H-25/C-9; H-25/C-10; H-26/C-13; H-26/C-14; H-26/C-15; H-27/C-12; H-27/C-13; H-27/C-14; H-27/C-18; H-28/C-16; H-28/C-18; H-28/C-18/C-18/C-18/C-18/ H-28/C-22; H-29a,b/C=O_{obz}, H-29a,b/C-19; H-29a,b/C-20; H-29a,b/C-21; H-29a,b/C-30; H-30/C-19; H-30/C-20; H-30/C-21; H-30/C-21; H-30/C-29; AA'(OBz)/C=O_{obz}, AA'(PABA)/C=O_{PABA}; NH/ BB'(PABA). H-7), 5.26 (br d, J=5 Hz, H-11), 0.89 (s, H-23), 0.94 (s, H-24), 0.99 (s, H-25), 1.04 (s, H-26), 0.99 (s, H-27), 1.11 (s, H-28), 4.20 (d, J=11 Hz, H-29a), 4.17 (d, J=11 Hz, H-29b), 1.14 (s, H-30). For 3: δ 4.86 (br s, H-3), 6.52 (d, J=9 Hz, H-6), 6.84 (d, J=9 Hz, H-7), 5.49 (br d, J=5 Hz, H-11), 4.24 (d, J=11 Hz, H-29a), 4.04 (d, J=11 Hz, H-29b).

Acknowledgements

This work was supported by MURST (Fondi ex 40%) and by the EU (Contract FAIRCT961781).

References

Akihisa, T., Kimura, Y., Kasahara, Y., Kumaki, K., Thakur, S., & Tamura, T. (1997). *Phytochemistry*, 46, 1261.

- Akihisa, T., Kokke, W. C. M. C., Kimura, Y., & Tamura, T. (1993). Journal of Organic Chemistry, 58, 1959.
- Berge, J. M., & Roberts, S. M. (1979). Synthesis, 471.
- Blakley, R. L. (1969). The Biochemistry of Folic Acid and Related Pteridines. North-Holland.
- Bombardelli, E., & Morazzoni, P. (1997). Fitoterapia, 68, 291.
- Dictionary of Natural Products. Main Work and Supplements 1-4. Chapman and Hall.
- Haslam, E. (1993). In *Shikimic Acid: Metabolism and Metabolites* (pp. 206–210). Wiley.
- Pisha, E., & Pezzuto, J. M. (1994). Fruits and vegetables containing compounds that demonstrate pharmacological activity in humans. In H. Wagner, H. Hikino, & N. Farnsworth, Eds.), *Economic and Medicinal Plant Research* (, Vol. 6 (pp. 189–223). Academic Press.
- Pretsch, E., Seibl, J., Simon, W., & Clerc, T. (1989). In *Spectral Data for Structure Determination of Organic Compounds* (p. H255–H260). Springer.
- Thompson, A. E. (1990). Arid-land industrial crops. In J. Janick, & J. E. Simon, Eds.), Advances in New Crops ((pp. 232–241). Portland, OR: Timber Press.
- Woods, D. D. (1962). General Microbiology, 29, 687.