## THE STRUCTURE OF KRYPTOCAPSIN

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Kryptocapsin, a minor constituent of the mixture of carotenoids present in <u>Capsicum annuum</u>, is related biogenetically to kryptoxanthin (I) <u>via</u> the mono-epoxide in the same way that capsanthin is related to zeaxanthin (II). Following the elucidation of the structure of capsanthin (IV), 2-4 kryptocapsin was tentatively formulated as (III). This structure has now been confirmed.

Kryptocapsin, C<sub>40</sub>H<sub>56</sub>O<sub>2</sub>, m.p. 160-161°, has light absorption\*
(λ<sub>max</sub>. 520 (inflexion) and 486 mμ, ex 10<sup>-3</sup> = 87 and 112 respectively;

μ<sub>max</sub>. 1664, 1582 and 971 cm<sup>-1</sup>) and nuclear magnetic resonance spectra
(τ<sub>CDC13</sub> 9.16, 8.97, 8.80, 8.65, 8.29 and 8.02; relative intensities
1:2:1:1:1:4 respectively) which are very similar to those of capsanthin,<sup>2</sup>
and provide strong evidence for the decaeneone chromophore and for the
2,6,6-trimethylcyclohexenyl- and trans-3-hydroxy-1,5,5-trimethylcyclopentyl-ring systems. Support for the location of the hydroxyl group is provided by chromic acid oxidation of kryptocapsin to camphoronic acid
(IX) (identified by paper chromatography),<sup>5</sup> and by Oppenauer oxidation

<sup>\*</sup> Visible and infra-red light absorption spectra were determined in benzene and chloroform respectively.

to a cyclopentanone, "kryptocapsone" (V),  $C_{40}H_{54}O_2$ , m.p. 171-172°, which has light absorption ( $\lambda_{\max}$  491 mµ,  $\epsilon$  x 10<sup>-3</sup> = 108;  $\nu_{\max}$  1739 and 1661 cm<sup>-1</sup>) and n.m.r. properties ( $\tau_{\text{CDCl}_3}$  9.02 (shoulder), 8.99, 8.78, 8.64, 8.31 and 8.06; relative intensities ca. 1:2:1:1:4 respectively) resembling those of capsanthone (VI). On treatment with aqueous alcoholuc potassium hydroxide kryptocapsin undergoes a retro-aldol cleavage to give  $\beta$ -apo-2-carotenal (VIII) (mixed chromatogram with an authentic specimen). Reduction of kryptocapsin with lithium aluminium hydride, followed by treatment of the resulting "kryptocapsol" ( $\lambda_{\max}$  487, 457 and 432 mµ,  $\epsilon$  x 10<sup>-3</sup> = 116, 128 and 87 respectively) with hydrogen chloride in chloroform, gives "anhydro-kryptocapsol" ( $\lambda_{\max}$  498, 466 and 440 mµ,  $\epsilon$  x 10<sup>-3</sup> = 84, 108 and 81 respectively); in contrast capsanthin,

which has a hydroxyl group in the six-membered ring, gives bisanhydro-capsanthol ( $\lambda_{\rm max}$ . 522, 489 and 461 mµ,  $\epsilon$  x 10<sup>-3</sup> = 112, 135 and 96 respectively). Finally, condensation of  $\beta$ -apo-2-carotenal (VIII) with (VII) in the presence of alcoholic potassium hydroxide gives ( $\pm$ ) -kryptocapsin, m.p. 131-132°;  $\lambda_{\rm max}$ . 520 (inflexion) and 486 mµ,  $\epsilon$  x 10<sup>-3</sup> = 93.7 and 115 respectively;  $\nu_{\rm max}$ . 3650, 1660, 1585 and 970 cm<sup>-1</sup>;  $\tau_{\rm CHCl_3}$  9.15, 8.97, 8.80, 8.63, 8.28 and 8.02, relative intensities 1:2:1:1:14 respectively. This does not separate from the natural pigment on thin layer chromatography (Kieselgel; eluent 2% acetone in light petroleum, b.p. 60-80°;  $R_{\rm F}$  = 0.47). There is little doubt that the absolute configuration of the cyclopentyl ring in kryptocapsin is the same as that in capsanthin.

Full details of the above degradative and synthetic evidence will be published separately by the Hungarian and British authors respectively.

## REFERENCES

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