

Organosulfur Compounds from Garlic (*Allium sativum*) Oxidizing Canine Erythrocytes

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The sulfurous acid ester, *trans*-sulfurous acid allyl ester 3-allylsulfanyl-allyl ester **8**, along with two known thiosulfinates was isolated from the aqueous ethanol extract of garlic (*Allium sativum*). The chemical structure of **8** was determined on the basis of spectroscopic data including high resolution mass and two-dimensional NMR techniques. All of these compounds induced methemoglobin formation in a canine erythrocyte suspension *in vitro* resulting in the oxidation of canine erythrocytes. This is the first report of sulfurous acid ester showing oxidant activity in canine erythrocytes.

Key words: Garlic, Oxidant, Sulfurous Acid Ester