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Classification and Identification of Flavonoids from plant kingdom as Acacia species

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Abstract

Flavonoids, a group of natural substances with variable phenolic structures, are found in fruits, vegetables, grains, bark, roots, stems, flowers, tea and wine. These natural products are well known for their beneficial effects on health and efforts are being made to isolate the ingredients so called flavonoids. Flavonoids are now considered as an indispensable component in a variety of nutraceutical (are products, nutrition are also used as medicine), pharmaceutical, medicinal and cosmetic applications. This is attributed to their anti-oxidative, anti-inflammatory, anti-mutagenic and anti-carcinogenic properties coupled with their capacity to modulate key cellular enzyme function.

In this study we try to classify the flavonoids from higher plant specially Acacia species. Various sub groups of flavonoids are classified according to the substitution pattern of ring C. Flavonoids classified into: flavones, flavanols, flavanones, chalcones, aurones, isoflavonoids and anthocyanins .The chemical structure of the all types of flavonoids can be deduced on the basis of its Infrared(IR),Ultra violet (UV), proton nuclear magnetic resonance (¹H NMR) Spectrophotometer.

Key words: Acacia species, Flavonoids, Spectrophotometer

I. Introduction

The flavonoids are poly phenolic compounds their conjugates from a very large groups of natural products, they are found in many plants tissues, where they are present inside the cells or on the surfaces of different plant organs. Flavonoids possessing 15 carbon atoms; two benzene rings joined by a linear three carbon chain. The chemical structures of this class of compounds are based on a C_6 - C_3 - C_6 skeleton. They differ in the saturation of the hetero aromatic ring C, in the

placement of the aromatic ring B at the position C_2 or C_3 of ring C (Figure 1).

Flavonoids constitute one of the most characteristic classes of compounds in higher plant and they are widely distributed through the plant kingdom¹. Many flavonoids arc easily recognized as flower pigments in most angiosperum families (flowering plants) and they are usually known as plant pigments. However their occurrence is not restricted to flower but include all part of the plant². The chemical structure of flavonoids arc Based on a C_{15} skelton with achromance ring bearing a second aromatic ring B in position 2, 3 to 4³(Figure 2).



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In few cases, the six-membered hetrocyclic ring C occurs in an isomeric open form or is replaced by a fivemembered ring, giving aurones ⁴ (Figure 3)



(Figure 3): the structure of aurones (five membered rings in C ring)

1.1Classification of Flavonoid

Various sub groups of flavonoids are classified according to the substitution patterns of ring C. Both the oxidation state of the heterocyclic ring and the position of ring B are important in the classification. The flavonoids are classified into: flavones, flavonols, flvanones, chalcones, aurones, isoflvonoids, and anthocyanins⁵.(Figures 4-9)





(Figure 6): The structure of Flavanones



(Figure 7): The structure of Chalcones



(Figure 8): The structure of Aurones



(Figure 9): The structure of Iso flavonoids



(Figure 10): the structure of Anthracyanins. The flavones are generally found in herbaceous families' e.g labiatice, unbelliferae,

compositae. Apigenin (Figure 11) and luteolin (Figure12) are examples.



⁽Figure 11): The structure of Apigenin



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(Figure 12): The structure of Luteolin Flavonols are generally found in woody angiosperum. Quercitol (Figure13) and kampherol (Figure14) are examples.



(Figure 13): The structure of Quercitol





Flavanones are characterized by the absence of the double bond located between C_2 and C_3 . Flavanones can be dehydrogenated to yield flavones or undergo hydroxylation at position-3 to yield dihydroflavonols (3-hydroxyf1avanones); an example of flavanone is naringenin (Figure 15)⁶



(Figure 15): The structure of Naringenin.

Anthocyanin are very similar to the flavan nucleus (Figure16), the difference is that the oxygen which is cited at the I. position in flavone in now a positive charge in anthocyanins the change is delocalized over whole structure. Cyaniding (Figure17) in an example of class.



(Figure 16): the structure of flavan nucleus



(Figure 17): The whole structure of Cyaniding. In contrast to the large number of isoflavones encountered in nature, isoflavones can be distinguished from flavones and isoflavanones by UV and N NIR spectroscopy ⁷, an example is shown in (Figure 18).



(Figure18): The structure of padmakastein

Chalcones are open chain flavonoid in which the two aromatic rings are joined by a three carbon α and β , unsaturated carbonyl. Fundamentally they can be considered as derivatives of phenyl ketones shown below⁸ (Figure 19).



(Figure 19): The derivatives of phenyl ketones. The aurones are based on the 2benzylidenecoumaranone or 2-benzyliden 3-(2Hbenzofuranone system) as shown in (Figure20).⁶



(Figure 20): The structure of or 2-benzy liden3 (2H benzofuranone system).

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Most of the flavonoids (Flavone, flavonols anal anthocyanins) bear ring B in position 2 of the Heterocyclic ring, but is iso flavonoids ring B occupies position 3. A group of chromane derivative with ring B in position 4 (4-phenyI coumarins) are termed neo flavonoids they are illustrated in (Figure 21). The neo flavonoids as well as the isoflavonoids are regarded as abnormal flavonoids ⁶.



(Figure 21) The structure of Neoflavonoids.

Flavonoid compounds occur in all parts of plant: roots, stem, leave, flower, fruit, seed, wood and bark. However, some kinds of flavonoids are more characteristic of certain tissues⁶.

1.2 The Flavones

A large number of naturally occurring flavones is known now. The difference between flavones and flavonols residues in the presence of a 3-hydroxy substituent in case of flavonols⁶, and this effects their U V absorption, chromatographic mobility and color reactions and it is possible to distinguish simple flavones on these basic.

There are only two common on flavones apiginin and luteolin as we showed that in

(Figure 11, 12). Flavones have B-ring attached at C-2 and the carbonyl function is α , β -unsaturated. The parent un substituted flavone (Figure 4) produced apparently by an biosynthetic pathway, occurs in farina on species of primula and the closely related Dionysia⁹. 2'-hydroxyflavone and 5, 2'-diydroxy- flavone have been detected in the secretion of the glandular ce11s of primulaflorinae flavones¹⁰.

A pigenin and leuteolin free and as glycoside are the most widely occurring flavones. The A-ring of the great majority of flavones is derived from phloroglcinol and the B- ring is oxygenated in the 4' or 3', 4'. Or 3', 4', 5-positions as expected from their established acetate shikimate biosynthetic origin⁷. In the survey of twelve

Table (1) illustrates the color reaction of flavonoids. Table (1) The color properties of flavonoid in UV-Vis light

Visible	Colour in UV light			Flavonoid
colour	Alone	With		present
		aı	nmonia	
Orange	Dull orange	e, red	Blue	Anthocyanidin-
red	or m	mauve Bl		3-glycoside
mauve	fluorescent	escent		most
	yellow cerise or pink		anthocyanidin	
				3,5 di
			Ļ	glycosides
Bright	Dark	Dark	brown	6-hydroxylated
yellow	brown or	or black		flavonoid and
	біаск			flavone, some
				glycosido
		Dark and or bright orange Bright orange or red		Met chalcono
				MSt chalcone
	Bright			Aurones
	vellow or			Autones
	vellow	0110	a	
	green			
Very	Dark	Bright orange		Most flavonol
pale	brown	yellow		glycosides,
yellow				bidflavanyl and
				usually
				substitution
				flavonols
		Vivid	yellow	Most
		,gree	n, dark	isoflavones and
		brow	'n	flavonols
None	e Dark Faint mauve		mauve	Most isoflavnes
	mauve			and flavonols
	Faint blue	Intense blue		5-deoxy
				isofiavones and
				/-o dihydroflayono
	Dark	Pala	vellow	Flavanones
	malive	or	vellow	flavanol 7-
	mauve	greer	1	glycosides

highly specialized herbaceous families, harbone and Williams⁹ found that 6-hydroxy leutolin is present in the majority of plant, as a lead constituents, accompanied occasionally by its 6-methyl and 6, 4'-dimethy1 ether. The ability of angiosperms to hydroxyl flavones in the 6-position apparently arose relatively late in evaluation anytime. Strobochrysin Figure22) (6-metliylchrysin) occur in heartwood of of pinus strobes and other pine species¹¹.



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(Figure 22): The structure of Strochrysin.

It has been encountered in the fern lonchitistisserantii¹². 5- hdroxy7, 4'-dimethoxy-6-methyl flavone and 6,8dimethyl derivatives (eucalyptin) have been isolated from heart wood of eucalyptus trolliana (myrtace) and 5, 4'-dihydroxy-7-methoxy 6- 6-dimethy1 flavone (sideroxylin) from E sideroxiam¹².

1.3 The Flavonols

Since flavonol (I, R = OH) are simply flavone (I, R = H) in which the 3-position is substituted by a hydroxyl is shown in (Figure 23).



(Figure 23): R=OH, flavonol and R=H, Flavone.

Both classes of pigments (flavonol or flavone) have so far been considered together, ^{13,14,15}. This practice is justified in much of their chemistry, analysis, synthesis, reactions have a common theoretical basis. However, it is apparent that this simple difference in structure is of considerable biosynthetic, physiological, phytogenic, chemo systematic, pharmacological and analytical significance⁶.

Preliminary information on flavonol, present in plant extract can be obtained by two-dimensional paper chromatography¹⁶. Column chromatography though of inferior separation efficiency is the method of choice when larger quantities of flavonol are required¹⁷.

Of the various thin layers chromatography (TLC) procedures that can be used silica impregnated with lead acetate is of interest since it is based on the earlier isolation procedure for flavonol by precipitation of their

lead salt¹⁸' ¹⁹. about 30 chromatograms obtained from 2dimensiona1 paper chromatography yield sufficient quantities either of a pure flavonoid for UV spectral analysis, or of partially purified product for one dimensional paper chromatography separation.

Lists of Rt values are available for different developing system $^{20'21,22,23}$. The yellow flower pigment gossypetin (Figure 24) is readily distinguished by its low R_f values. The dull black quercetagetin

(Figure25), has all most the same $R_{\rm f}$ value in range as solvents.



(Figure 24): The structure of gossypetin



(Figure 25): The structure of Quercetagetin

But can be distinguished in saturated alcoholic sodium acetate and drying at room temperature, within 40 minutes, gossypetin (23) gives a blue-grey color, white auercetagenin (Figure25) remains yellow²⁴.

The two isomers also hay e different spectral properties, gossypetin (Figure24) has λ max 262,278,341 and 386nm; quercetaetin(Figure25) λ max9.272and 365 25. Gas-liquid chromatography of flavonol methyl ether on low loaded columns is feasible.

However, higher retention times are related to number of hydroxyls in ring B²⁶. Gas-liquid chromatography is particularly useful when coupled with mass spectra analysis²⁷. Paper chromatography in borate does not rapidly separate flavonols from their glycosides. But relative motilities may even reveal structural features²⁷. It must be remembered, however, that flavonols are oxidized very quickly at alkaline PHS²⁸. Fractional



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sublimation in vacuo may sometimes prove useful²⁹. Co four reaction are important and they will even distinguish between gossypetin (Figure24) and queractagetin (Figure25), two isomers which are usually difficult to separate chromatographically ³⁰.

Flavonols are widely distributed in plants as co-pi amends to anthocyanins in petals and in leaves of higher plants. they occur most frequently in glycosidic combinations. The most common flavonols are: kaempterol (Figure 14) and querctin⁶ (Figure 26).



(Figure 26): The structure of querctin

Flavonols are more susceptible to oxidation than other flavonoids so that chemical methods of determination of structure rely on oxidants. The reaction of fiavonols with diazonium compounds give, as by-products, hydroxyl phenyl azo derivatives via displacement of the two phenyl group⁶ Flavonols display arrange of colour when chromatographed on paper and viewed in UV light.Flavonols substituted in 3- positin appear as dark spot while derivatives which do not have a free hydroxyl at C-5 are generally distinguished by intense fluorescent colour⁶.

1.4 The Flavanones

The flavanones as we showed before in (figure 6) which are isomeric with chalcones (figure 7) are obtained from the latter by acid-or alkaline-catalyzed ring color of ring C. They cannot be detected during chromatographic survey unless chromatographic sprays are employed. It is true that some flavanones give bright yellow-green or light blue colours on paper when viewed in UV light with the help of ammonia vapour⁷. An important color test in alcoholic solution is reduction with Mg powder and

Conc. HCl. Only flavanones among the flavonoids give intense cherry-red colours³¹. This procedure can be applied to paper chromatography or thin layer chromatography plates by spraying first with alcoholic solution of sodium borohydride (Ca. 1%) and then later spraying with ethanolic aluminium chloride³¹. A suitable procedure for detecting 3-hydroxy flavanone or (di hydro flavonols) on paper is by use of zinc dust spread on the paper, followed by spraying with 2N HCL on chromatograms originally run in water, mauve spot will appear. Some flavanoncs beer prenyl side chains examples are preny lated flavanones artocarpesin and its oxydihydro cartocarpesin as we showed below in (Figure 28)³².





The naturally occurring fJavanones will be treated according to B-ring hydroxy lation pattern. Flavanone lacking B- ring hydroxyl groups are examplified by 7-hydroxy flavanones (Figure29) which was isolated from two legumes ³³. Flavanones having one B-ring hydroxyl group are exemplified by 7, 4'-di1iydroxy flavanone (31) .Flavanones having two B-ring hydroxyls are examplified by butin (31) ⁶.



(Figure 29): The structure of 7- hydroxyl flavanones.



(Figure 30): the strucure of 7,4'-dihydroxy flavanone



(Figure 31): The structure of Butin.



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In alkaline solutions some flavanones undergo ring opening to the corresponding chalcone, such a change will be a cambanied by large bathochromic shifts in the UV spectrum.

1.5 Chalcones

Chalcones are described as open chain flavonoids in which the two aromatic rings are joined by a three carbon u, b- unsaturated carbonyl. It should be noted that the numbering of the position of substitution in the chalcone nucleus is reversed from that in most other flavonolds. The A-ring is numbered 2' — 6' and B-ring 2 — 6 as shown below $(32)^6$.



(Figure 32): The structure of Chacones.

Chalcones are yellow phenolic pigments which give intense deep brown UV colour when chromatographed on paper; on fuming the paper with ammonia, the color may change to a- rich deep -red, though few chalcones fail to respond in this way. Fundamentally chalcones can be considered as derivatives of phenyl styryl ketones¹⁹.

Naturally occurring chalcones are all hydroxylated to greater or lesser extent6. The parent compound chalcone(Figure 32) itself is not known as natural product⁶, Chalcones play ecological role in nature in relation to plant color. These brightly yellow colored compounds are found in many plant organs, but most conspicuonsly in flower. Chalcones are synthesized ^{34'35} utilizing aryl methyl ketones and aryl aldehydes as synthons. This will allow Perkin condensation with strong bases(e.g. NaOEt).

1.6 Aurones

Aurones have a limited occurrence and were discovered in 1943 front flowers of Coreopsis grandiflora ^{36'37}. Aurones like chalcones appear on paper chromatograms as yellow sptots in daylight. In the UV, they are very different, the color of aurones is intense bright yellow, changing with ammonia to bright orange —red. Auroncs are based on the 2-benzlidine coumaranone or 2benzylidine-3(2H)- benzofuranone system as showed in (Figure 33).



(Figure (33) The structure of 2-benzylidine coumaranone

Aurones having one B-ring hydroxy I as hispidol (34) and its 6-O-glucoside (Figure35) occur in glycinemax seedlings³⁸.



(Figure 34): The structure of Hispidol All the natural glycosides of aurones have been synthesized by condensation of the

Appropriately glycosidated components in acetic anhydride³⁹.



(Figure 35) The structure of 6-Oglycosides aurone.

1.7 Isoflavonoids

Isoflavonoids differ from other flavonoids in the position of the B-ring which is attached at 3-position.

Skeletal structures of the various classes of isoflavonoids showed before in (Figure 10).

Many classes of isoflavonoids are known: isoflavones, isoflavanones, retonoids, pterocarpans, and coumestans⁴⁰.

Isoflavans, 3-aryI-4-hydroxycoumarins,chromones and hydroxyl- and de hydro variants of ptetrocarpans and retonoids have also been reported⁷.

1.7.1 Isoflavones

The isoflavones are very similar to flavones except that the B-ring is attached to 3-position of C-ring rather than the 2- position of flavones. There are many examples of this class differing from each other is the nature of



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substituent groups and their location such as genistien daidzein and baptigenin⁴¹⁻⁴³.

Methods of preparation of isoflavones deserve a special attention since they often serve as key intermediates in synthesis of isoflavans and pterocarpans. The 3 –phenyl - benzopyrane ring system of isoflavones can be formed from C_{14} , or C_{15} , compounds . by ring closure of benzyl phenyl ketones and Oxidative transformation of chalcones or by Joining C7 and C8, units as in the an amine acylation method ⁷.

1.8 Anthocyanins

AI2tliocyanins are very similar to flavan nucleus, the dÎ fferelice is that the oxygen cited in l -position in flavan is no iv carrying positive charge in the anthocyanins also there is a double bond in the C-ring of anthocyanins. The basic skeleton of anthocyanins shown in (Figure 9) and flavans are shown below in (Figure 35)



(Figure 35): The structure of Flavan.

The anthocyanins are water- soluble pigmens which are largely responsible for the attractive colors of lowers, leaves fruits and wines. Apart from their biological role, they are important aesthetically and economically since their stability is of significance in the marketability of plant products⁷.

Anthocyanins occur not only as monomers, but as part of much larger system in loose association with or chemically bonded to other components. This has led to a desire to characterize anthocyanins as they actually exist in plant material using methods of extraction and examination designed to cause least interference or alteration in structure⁷.

Anthocyanin are normally found as the aglycones (without glucose). They may al so occur as glycosides with glucose.

1.9 Flavonoid Glycoside

Flavonoid glycosides are generally soluble in water and alcohol but insoluble in organic solvents. They also dissolve in alkalis giving a yellow solution, which becomes colorless on addition of acid⁴⁴. Flavonoids are present in plants bound to sugar a

glycosides and any flavonoid a glycone may occur in a single plant in several glycosides combinations^{1,2}.

1.10 Flavonoids of acacia species

The genus Acacia has been classified into section⁴⁵, and this classification depends on morphological characteristic of foliage and inflorescence.

Phytochemical survey of the heartwood flavonoids of Acacia species collected from Australia gave a number of flavonoids with similar hydroxylation pattern⁴⁶.

The heartwood of Acacia melanoxylon gave flavonoid possessing the 3', 4', 7, 8-hydroxylation pattern which is characteristic of a great numbering of Acacia species.

The heart wood also gave a pair of diastereomeric Leucoanthocyanidins ^{47'48}.

7, 8, 3', 4'-tetrahydoxydihydroflavonol (Figure36) was found to occur in lequminoseae and especially in Acacia species⁶.



(Figure 36): 7, 8, 3', 4'-tetrahydoxydihydroflavono **1.7. Conclusions**

• The flavonoids are poly phenolic compounds. Flavonoids cane be obtained from plant as Natural products (organic compounds).

.Flavonoids arc easily recognized as flower pigments in most angiosperum families (flowering plants).

• The flavonoids are classified into: flavones, flavonols , flvanones ,chalcones, aurones, isoflvonoids , and anthocyanins.

• phytochemical screening of plant extracts give yellow colour evidence of presence of flavonoids.

•Spectroscopic data give strong evidence of the formation of flavonoids and its derivatives material.

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