Chemistry of Stevia rebaudiana Bertoni

—New Source of Natural Sweeteners—

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It has been known that sucrose has a profound effect on the development of fatness, dental caries and other diseases. Since withdrawal of cyclamate and saccharin from the consumer's market in Japan because of their toxicity, researches for new safe and economical sweeteners have been currently of intense scientific and public interests.

Leaves of Stevia rebaudiana (Compositae), a wild herb of Paraguay, South America, has been used as a sweetening agent for tea and coffee by the natives because of the remarkable sweetness.

In 1931, French chemists isolated a major sweet principle of this plant in a crystalline state, designating it stevioside. The chemial structure of stevioside(1) was finally established by Mosettig, Fletcher and their co-workers of N.I.H., U.S.A. in 1963¹⁾. The genuine aglycone of stevioside, named steviol (2) is formulated as 13-hydroxy-ent-kaurenoic acid and afforded

isosteviol, a beyrene-type diterpene ketone during the process of acid hydrolysis.

The genuine aglycone, 2 can be obtained by mean of enzymic hydrolysis, the snake enzyme or crude pectinase. As a part of our studies on the developement of modern procedures for glycoside chemistry, we have searched a glycosidase which has high activity for mild hydrolysis of glycosides with acid unstable aglycones, such as 2, disclosing that crude hesperidinase is able to hydrolyze 1 completely to give 2 in almost quantitative yield²⁾. This crude enzyme preparation is produced by Aspergillus niqer and used for hydrolysis of hesperidin (flavanolrhamnoglucoside) in the food industry, production of canned unshumikan (Citrus unshu Marc.) in Japan³⁾.

It has been mentioned that crude extract of leaves of S. rebaudiana tastes much sweeter and more pleasant than purified stevioside (1). We conducted thin layer chromatography of the crude extract, demonstrating the presence of a number of glycosides other than stevioside (1). We isolated these glycosides by column chromatography, designating them rebaudiosides-A

(3)⁴⁾, -C(4),⁵⁾, -D(5), and -E(6)⁶⁾. Mitsuhashi et al. also investigated glycosides of this plant, isolating two sweet glycosides, dulcosides A(7) and B⁷⁾, later of which is identical with our rebaudioside-C(4).

Besides the study on glycosidases, we have further investigated the modern procedures for structure determination of plant glycosides; ¹³C NMR and field desorption mass spectroscopy (F.D. Mass).

Mass spectrometry is known to be a highly useful technique for identification and structure determination of natural products. However, for eleteron impact (E.I) or chemical ionization (C.I.) mass spectrometry, samples must be volatile and lessvolatile compounds such as plant oligoglycosides must be converted into a volatile derivative, i.e., trimethylsilyl ether, acetate, or methyl ether. Further, it is also extremely difficult to observe a molecular ion of the derivatives of plant oligoglycosides by E.I. or C.I. mass.

Recently, Schulten, University of Bonn, Kawasaki and Komori, Kyushu University and I reported the application of field desorption (F.D.) mass spectrometry to the chemistry of steroidal and triterpenoid oligoglycosides including ginseng-saponins, finding their molecular molecular ion as a cluster ion (M++Na or M++K) without any derivatization. In continuing this study, Sakamoto, Morimoto, and I, in cooperationing with Schulten, have studied F. D. mass of stevia sweet glycosides. The spectra are shown in Fig. 1-5. It was demonstrated that the spectra are quite simple in contrast to E.I. mass spectra and exhibited strong M++Na and characteristic fragmentations due to the cleavages of sugar units, being promissing for identification and structure study of the glycosides of this type.9)

¹⁹C NMR spectroscopy is now the most essential tool in natural product chemistry. Our research group elaborated synthese of a number of epimeric pairs of glucosides¹⁰⁾, mannosides¹¹⁾, rhamnosides¹¹⁾, and arabinosides¹²⁾ and studied the glycosylation shifts, displacements of carbon signals of both sugar and aglycone moieties on glycoside formation, elucidating the novel regualarities between the glycosylation shifts and stereo-structures of sugar and aglycone units.

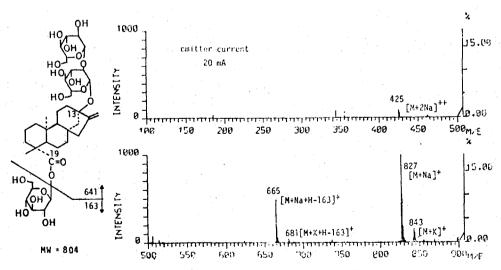


Fig. 1. FD Mass spectrum of stevioside (1)

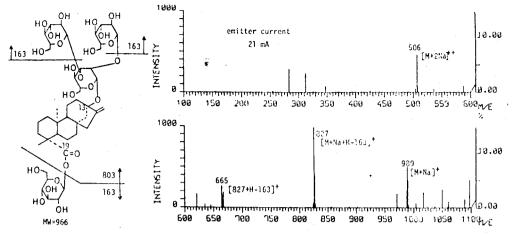


Fig. 2. FD-Mass spectrum of rebaudioside A (3)

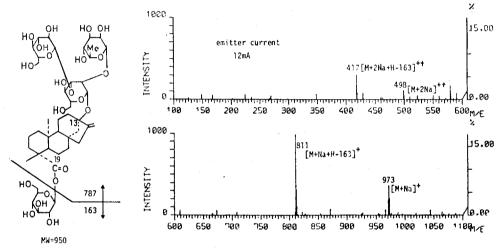


Fig. 3. FD Mass spectrum of rebaudioside C (4)

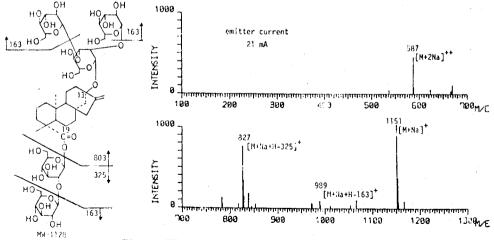


Fig. 4. FD Mass spectrum of rebaudioside D (5)

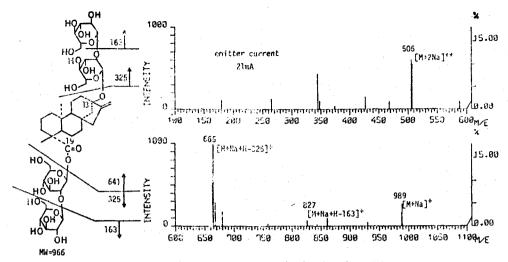


Fig. 5. FD Mass spectrum of rebaudioside-E (6)

By means of ¹³C NMR, we can now determined structure of a genuine aglycone, location of glycoside-linkage in an aglycone and sequence of sugar units. It is also easy to determine an anomeric configuration of glycoside-linkage of rhamnosides and mannosides which is almost impossible to determine by other procedures such as ¹H NMR.¹¹⁾

We also established the specific glycosylation shifts for ester glycosides as the full-assignments of the carbon signals of kaurene-type diterpenes¹³⁾. By means of these modern procedures, the structures of the new sweet glycosides, 3-6 were determined as shown in Chart 2 with minimal consumption of the materials. Table I illustrates ¹³C NMR assignments and glycosylation shifts of Stevia sweet glucosides and their related compounds, ent-kaurene (8), ent-kaurenosic acid (9), its methyl ester (10) and chemically or enzymically derived glucosides, 11, 12, and 13. ¹³C NMR assignments of 4-6 were reported in the papers of their structure determination⁵,6°.

With regard to the content in the leaves, stevioside(1) is a major glucoside (5~15% in the dried leaves) and rebaudioside-A(3) is

another major glucoside (3~6% in the dried leaves). Other glycosides, 4-7 are minor components. However, in view of the sweetness, 3, 5, and 6 are sweeter and much more delicious than 1 and this is the reason why the crude extract of the leaves tastes more pleasant than purified 1 (vide suprs). Now, more than ten food-industries in Japan are undertaking the production of Stevia-glucosides as a food additive and the cultivation of this plant is widely carried out not only in Japan but also the countries of South East Asia. On the basis of the above reason, all of the food industries are attempting to produce the fraction with higher content of 3 than 1 and therefore, a plant containing much more 3 in the leaves must be attractive from the view point of food additive production. In this respect, we attempted the the conversion of the major glucoside. 1 into 3, the better natural sweetener.

Stevicside (1) has eleven hydroxyl groups in its molecule and it must be extremely difficult to introduce one glucosyl unit selectively into one hydroxyl group to prepare 3. We found that Takadiastase, the digestive enzyme mixture produced by Sankyo Co. Ltd., selec-

tively hydrolyzes 1 to give a bioside (14) in an almost quantitative yield. This is the key step of the synthesis. The resulting bioside (14) was saponified with alkali to afford monoside (11) in a yield of 95%. In order to protect its two hydroxly groups, 4' and 6', this monoside (11) was converted into a benzylidene derivative (15) which was glucosylated by means of the orthoester procedure¹⁴⁾ followed by removal of the protecting group to furnish the preparation of 3 in a fairly high yield (nearly 70% from 1)¹⁵.

Fig. 6. Synthesis of rebaudioside A,D.

In connection with this synthethic study, we investigated the preparation of glucosyl ester of ent-kaurenoic acid (9, Table I) disclosing the following stereochemical notice. Silver salt of 9 can be readily glucosylated by the usual way, a-acetobromoglucose method and the acetyl groups of sugar moiety of the resulting β-glucosyl ester were removed by treatment with BaO in methanol at room temperature without any saponification of the ester glucosyl linkage. On the other hand, this common procedure for glucosyl ester preparation could not be applied to the preparation of the glucosyl ester of 2. This can be explainable in term of the stereochemical interaction between the 19-carboxyl group and 13-hydroxyl group of 2. This stereostructure is significant also for the consideration of structure-sweetness relationship of the glycoside of this type (vide infra). The glucosylation of the 19-carboxylic acid of entkaurenoic acid derivative having a function at

its 13-position was achieved by the orthoester procedure¹⁴⁾ or with acetobromosugar in the presence of silver carbonate on Celite¹⁶⁾ By means of the later procedure, rebaudiosides-D (5) and -E(6) were also prepared from 3 through rebaudioside-B (13)⁶⁾ which is an artifact formed from 3 by alkaline hydrolysis or by enzymic partial hydrolysis with crude hesperidinase²⁾.

In further continuing of chemistry of Stevia spp., we isolated several new ent-kaurene glucosides named paniculosides-I-V (16-20) from leaves of S. paniculata and S. ovata both of which also grow in South America. 17) It should be noted that the leaves of these plants as well as the isolated glucosides (16-20) don't taste sweet. Glucosyl ester (21) of ent-kaurenoic acid (9) itself is of cource not sweet. These evidences indicates that ent-kaurenoic acid glucosyl ester homologs without any function at C-13 exhibit no sweetness.

Fig. 7. Diterpene-glucosides of Stevia paniculata and S. ovata (leaves)

We have synthesized a number of steviol glycosides by chemical or enzymic procedures and conducted also some structure medification of 1, investigating the structure-sweetness relationship of the glycoside of this type in term of the relative sweetness to sucrose. The relative sweetness of glucosides which have one or two glucose unit only at one of the functions of 2 (19-carboxyl or 13-hydroxyl group) is found to be less than 50-fold. Glucosides with one

glucose unit on each function (glucoside (14)) or with glucotriosyl unit on 13-hydroxyl group show the relative sweetness between 50~100 fold. The relative sweetness of 1,6, and some other glucosides having more than three glucose units are between 100 and 150 fold. It is notable that glucosides with the branched sugar unit i.e., 3 and 5 are about 150~200 fold sweeter than sucrose, while replacement of a glucose unit by a rhamnose unit decreases of

the sweetness (4 and 7 are less sweet than 3 and 1, respectively). Hydrogenation or hydroxylation of the 16(17)-double bond remarkable decreases sweetness.

with regard to constituents other than sweet glycosides, Fujita et al. analyzed essential oil of the leaves by gas-Mass procedure, identifing some mono-and sesqui-terpenes¹⁸⁾. We isolated, from the ether soluble fraction of the leaves, three diterpenes, 22, 23, and 24, along with

fatty acid esters of sterols and lupeol¹⁹). Of these diterepenes, 22 was identified with jhanol which was previously isolated from *Eupatorium jhani* (Compositae)²⁰). The second diterpene, 23 was identical with austroinulin, previously isolated from *Austroeupatorium inulae folium* (Compositae)²¹). The last diterpene 24 is a new compound and its structure was established to be 6-O-acetyl-austroinulin by means of ¹³C and ¹H NMR spectroscopy.

Structure of Labdane Type Diterpenes isolated from Stevia rebaudiana

from Austroeupatorium

inulaefolium

Table 11. Result of mutagenesis screening tests of various fractions and compounds isolated from Stevia rebaudiana (Compositae) with Salmonella typhimurium TA 100 & TA 98 tester strains

from Eupatorium

jhanii

Samples	Maximum dose (mg/plate)	Response**
Stevioside (1)	10	neg.
Rebaudioside-A (3)	10	neg.
Jhanol (22)	1	neg.
Austroinulin (23)	10	neg.
6-OAc-austroinulin (24) 1	neg.
MeOH extract	10	neg.
Ether fraction	5	neg.
n-BuOH fraction	10	neg.

^{**} all tests were performed with the tester strains in the presence and absence of S-9 mix.

No significant acute toxicity has been observed for *Stevia* sweet glycosides, though the long term toxicity test has not been conducted as yet. We examined the mutagenesis test against *Salmonella typhimurium* strain TA-98 and 100 for the constituents of Stevia leaves mentioned above, observing no significant activities as shown in Table II.

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