

## Analysis of Lignans in *Acanthopanax sessiliflorus* Fruits and Their Fermented Wine by HPLC

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**ABSTRACT :** High performance liquid chromatography (HPLC) was used for the determination of lignans, eleutherosides B and E, in *Acanthopanax sessiliflorus* fruits and their fermented wine. The lignans were quantified by a reversed-phase system using a gradient of H<sub>2</sub>O and acetonitrile as a mobile phase within 20 min. The analysis was successfully carried out within 20 min. The contents of eleutherosides B and E as main active principles of *Acanthopanax* species were measured in *A. sessiliflorus* fruits (1.15 and 8.49 µg/mg, respectively), their fermented wine (0.45 and 1.33 µg/mg, respectively) and wine residues (no detection).

**Key words :** *Acanthopanax sessiliflorus*, Araliaceae, fruit, wine, eleutheroside B, eleutheroside E, HPLC

### INTRODUCTION

Approximately fifteen *Acanthopanax* species belonging to the family Araliaceae are known to be self-grown in the Korean peninsula. Among them, *A. senticosus* which is distributed in northern Asia has been traditionally used as a tonic and a sedative, as well as in the treatment of rheumatism and diabetes (Perry & Metzger, 1980; Yook, 1990).

There are many studies on *Acanthopanax* species. Many studies have shown that *Acanthopanax* species exhibits a variety of pharmacological activities such as anti-bacterial, anti-cancer, anti-inflammatory, anti-hyperglycemic, anti-oxidant, immunostimulatory and radioprotectant effects (Davydov & Krikorian, 2000; Shin & Lee, 2002). Chemical investigations of *Acanthopanax* species have afforded a diverse range of secondary metabolites such as lignans, coumarins, flavonoids and terpenes (Shin & Lee, 2002). Among them, lignans, eleutherosides B and E, are standard compounds of *Acanthopanax* species and both compounds in *Acanthopanax* species are determined by HPLC (Ahn *et al.*, 2000; Choi & Kim, 2002; Kang *et al.*, 2001; Kim *et al.*, 1996; Lee *et al.*, 2005; Slacanian *et al.*, 1991; Wagner *et al.*, 1982; Yat *et al.*, 1998).

Many fermented wine were manufactured by the stem and root of *Acanthopanax* species. However, there is no wine manufactured by the fruits of *Acanthopanax* species and there is no

report on the comparison of both compound content in *A. sessiliflorus* fruits and their fermented wine.

Therefore, it is necessary to develop more efficient and simpler analytical methods for the determination of eleutherosides B and E in *A. sessiliflorus* fruits and their fermented wine. This report describes a simple HPLC determination method for both compounds in *A. sessiliflorus* fruits and their fermented wine.

### MATERIALS AND METHODS

#### Plant materials

The fruits of *Acanthopanax sessiliflorus* were cultivated and collected at Gongju area in 2003 and botanically identified by Prof. S. H. Cho, Gongju National University of Education, Korea.

#### Instruments and reagents

MS spectrum was measured with a Jeol JMS-AX505WA mass spectrometer. <sup>1</sup>H- and <sup>13</sup>C-NMR spectra were recorded with a Bruker AVANCE 500 NMR spectrometer in DMSO using TMS as an internal standard. Chemical shifts were reported in parts per million (δ), and coupling constants (*J*) were expressed in hertz. TLC analysis was performed on Kieselgel 60 F<sub>254</sub> (Merck) plates (silica gel, 0.25 mm layer thick-

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ness), with compounds visualized by spraying with 20% H<sub>2</sub>SO<sub>4</sub> followed by charring at 100 °C. Silica gel (Merck, 200-400 mesh ASTM) was used for open column chromatography. HPLC chromatograms were recorded with a Gilson 305 HPLC system equipped with a Gilson UV 119. All other chemicals and reagents were analytical grade.

### Extraction and isolation

The air-dried powder of *A. senticosus* stems was extracted with H<sub>2</sub>O under reflux as earlier reported (Ryu *et al.*, 2003). The resultant extract was combined and lyophilized to afford a residue. The H<sub>2</sub>O extract was re-suspended in H<sub>2</sub>O and then extracted successively with equal volumes of CHCl<sub>3</sub>, EtOAc, and *n*-BuOH. Each fraction was evaporated *in vacuo* to obtain CHCl<sub>3</sub> (14.8 g), EtOAc (23.6 g), *n*-BuOH (48.6 g), and H<sub>2</sub>O (394.6 g) fractions. Among them, a portion of the *n*-BuOH fraction (10 g) was chromatographed on a silica gel (7 × 60 cm, No. 7734) column eluting with a gradient of CHCl<sub>3</sub>-MeOH to afford eleutherosides B (**1**) (326 mg, 95 : 5) and E (**2**) (697 mg, 90 : 10).

### Sample preparation

For the determination of eleutherosides B and E in *A. sessiliflorus* fruits and their fermented wine (Ogawine), each 10 g of *A. sessiliflorus* fruits and wine residues was extracted with 20 mL of 50% MeOH by reflux and evaporated *in vacuo*. Wine was evaporated *in vacuo*. The residues (extracts of *A. sessiliflorus* fruits, fermented wine and wine residues) were dissolved in 2 mL of 50% MeOH and filtered with 0.45 μm filter. The resulting solutions were as sample solutions for the determination of lignans by HPLC analysis.

### HPLC condition

For the identification and determination of eleutherosides B and E in HPLC, the stationary phase used was Muceliosil 100-5C18 (4.6 × 250 mm, 5 μm) column and a mobile phase program was used, which started at 90 : 10 and then next 30 min to 50 : 50 in a linear gradient solvent system of H<sub>2</sub>O : MeCN at flow rate of 1.0 mL/min. The column eluent was monitored at UV 210 nm. The injection volume was 20 μL. All injection was performed in triplicate.

## RESULTS AND DISCUSSION

A chromatographic separation of the MeOH extract from the stem of *A. senticosus* led to the isolation of lignans. Briefly, a portion of the *n*-BuOH fraction of this plant stem was chromatographed on a silica gel column eluting with a gradient of CHCl<sub>3</sub>-MeOH to afford compounds **1** and **2**

described in Materials and Methods. The structures of **1** and **2** were assigned from the <sup>1</sup>H- and <sup>13</sup>C-NMR signals derived hetero nuclear direct and long-range correlations. Accordingly, as shown in Fig. 1, compounds **1** and **2** were elucidated as eleutherosides B (= syringin) and E (= acanthoside D), respectively, by comparing with an authentic sample as described in the literature (Hong *et al.*, 2001; Kinjo *et al.*, 1990; Nishibe *et al.*, 1990; Ryu *et al.*, 2003; Sutarjadi *et al.*, 1978).

Lignans, eleutherosides B and E, are known to be main active principles of *Acanthopanax* species (Takasugi *et al.*, 1985). In previous papers, both compounds were detected in the stem and root of *A. senticosus* and *A. koreanum*. In the stem and root of *A. divaricatus* var. *albeofructus*, *A. senticosus* forma *inermis* and *A. chiisanensis*, only eleutheroside E was detected (Kang *et al.*, 2001). Eleutherosides B and E were measured in various parts of *Acanthopanax* species. There is no detection of eleutheroside B in the stem and root of *A. sessiliflorus* (Lee *et al.*, 2005). There are many papers focused on the contents of eleutherosides B and E in the stem and root of *Acanthopanax* species (Ahn *et al.*, 2000; Choi & Kim, 2002; Kang *et al.*, 2001; Kim *et al.*, 1996; Lee *et al.*, 2005; Slacanin *et al.*, 1991; Wagner *et al.*, 1982; Yat *et al.*, 1998). However, there is no research on the determination of both compounds in *A. sessiliflorus* fruits and their fermented wine. Accordingly,

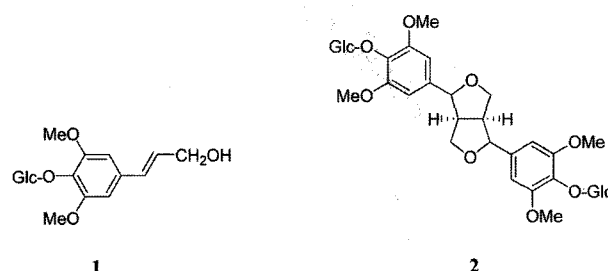


Fig. 1. Structures of eleutherosides B (**1**) and E (**2**).

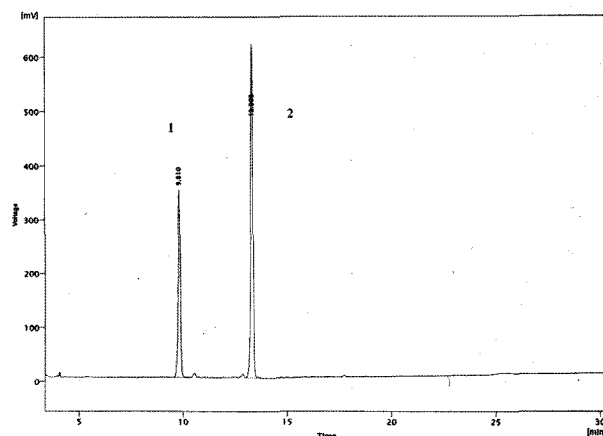
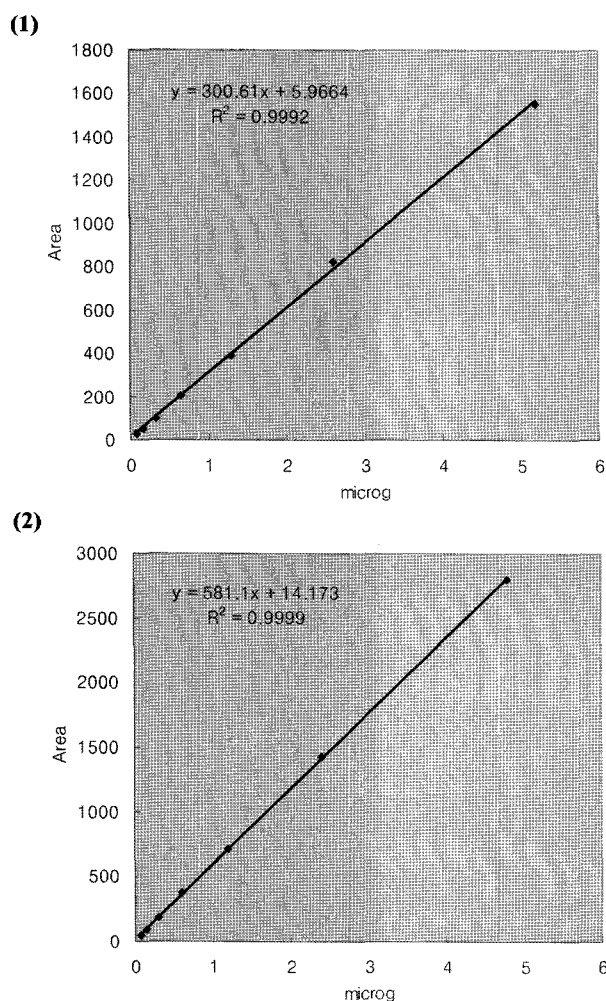


Fig. 2. HPLC chromatogram of eleutherosides B (**1**) and E (**2**).



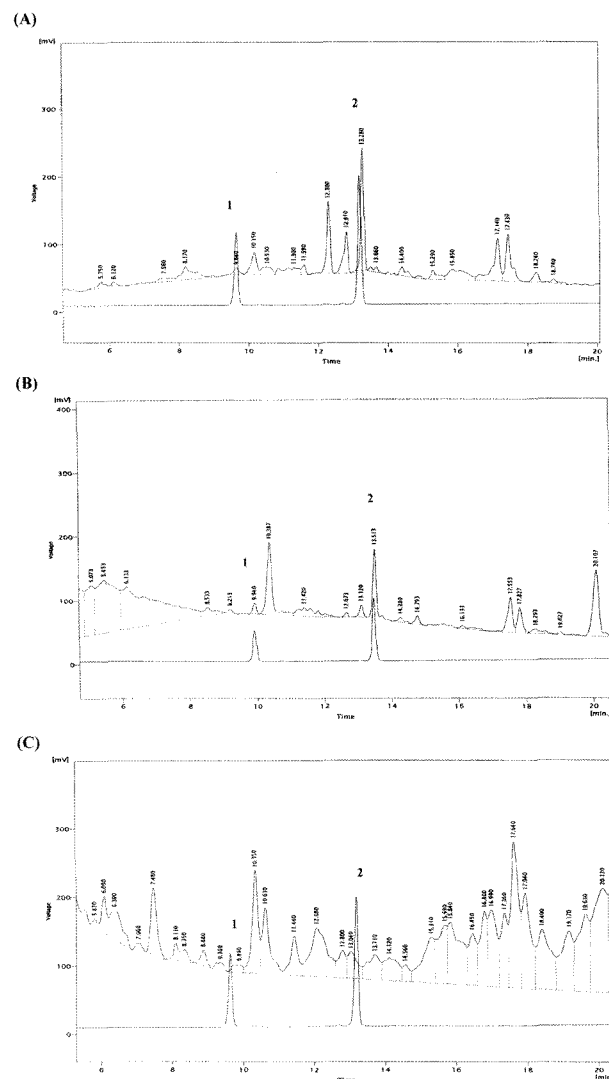
**Fig. 3.** Calibration curves for eleutherosides B (1) and E (2) - (X axis:  $\mu\text{g/mL}$ ; Y axis: Area).

**Table 1.** Contents of eleutherosides B (1) and E (2) in *A. sessiliflorus* fruits (A), fermented wine (B) and wine residues (C).

Sample	Content ( $\mu\text{g}/\text{mg}$ )	
	1	2
A	$1.15 \pm 0.10$	$8.49 \pm 0.22$
B	$0.45 \pm 0.01$	$1.33 \pm 0.05$
C	0	0

Data are given as the mean  $\pm$  S.D. (n = 3) in  $\mu\text{g}/\text{mg}$  dried samples.

eleutherosides B and E in *A. sessiliflorus* fruits and their fermented wine were determined by HPLC. **Fig. 2** demonstrates the satisfactory resolution achieved for the standard eleutherosides B and E. Eleutherosides B and E were retained at about 9.81 and 13.30 min, respectively. As shown in **Fig. 3**, the standard curves for eleutherosides B and E are  $Y = 300.61X + 5.9664$  ( $r^2 = 0.9992$ ) and  $Y = 581.1X + 14.173$  ( $r^2 = 0.9999$ ), respectively. In the HPLC profile of sample solution, the reten-



**Fig. 4.** HPLC chromatograms of *A. sessiliflorus* fruits (A), fermented wine (B) and wine residues (C) - (Below: HPLC chromatograms of standard compounds).

tion time of the expected eleutherosides B and E peak was the same that of standard compounds (**Fig. 4**). They are confirmed by spike test. **Table 1** showed the contents of eleutherosides B and E in *A. sessiliflorus* fruits and their fermented wine. The contents of eleutherosides B and E were measured in *A. sessiliflorus* fruits (1.15 and 8.49  $\mu\text{g}/\text{mg}$ , respectively), their fermented wine (0.45 and 1.33  $\mu\text{g}/\text{mg}$ , respectively) and wine residues (no detection).

Based on the results, it may be concluded that HPLC remains the method of choice for the assay of most relevant eleutherosides B and E in *A. sessiliflorus* fruits and their fermented wine. Direct analysis by HPLC represents a valuable alternative to obtain typical fingerprints of *A. sessiliflorus* fruits and their fermented wine, and a reliable identification of

eleutherosides B and E in *A. sessiliflorus* fruits and their fermented wine. It is very important that eleutherosides B and E as main active principles of *Acanthopanax* species were identified in their fermented wine. Accordingly, these results demonstrate that the fruits of *A. sessiliflorus* containing eleutherosides B and E as main active principles have promising potential as new medicinal crop materials for the development of fruit juice, food products and health supplements.

## ACKNOWLEDGMENT

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