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Book of Abstracts



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P103. Phenolic composition of four sage species: *Salvia farinacea*, *Salvia mexicana*, *Salvia greggii* and *Salvia officinalis*

Pereira OP¹; Afonso A²; Cardoso SM³

¹Department of Diagnostic and Therapeutic Technologies, School of Health Sciences, Polytechnic Institute of Bragança, Bragança, Portugal; ²Public Health Laboratory of Bragança, Local Health Unit, Bragança, Portugal; ³Department of Chemistry, University of Aveiro, 3810-193 Aveiro, Portugal

andrealfa@live.com.pt

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Salvia species are used worldwide for medicine purposes. In general, these medicinal plants have high amounts of flavonoids and phenolic acids, that are thought to be closely related to their health properties [1,2].

In this work, the aerial parts of *Salvia farinacea*, *Salvia mexicana*, *Salvia greggii* and *Salvia officinalis* were extracted with hot water [3]. Extracts were evaluated for their total phenolic content by an adaptation of the Folin-Ciocalteu method and further analysed by high performance liquid chromatography associated with electrospray mass spectrometry (HPLC-DAD-ESI-MSⁿ) [4], in order to identify their individual phenolic constituents. The aqueous extracts of *S. farinacea*, *S. mexicana*, *S. officinalis* and *S. greggii* contained, respectively, 106±13, 159±38, 175±46 and 136±1 µg GAE/mg of total phenolics. These four species were characterized by a clear prevalence of caffeic acid derivatives, in particular of rosmarinic acid (MW 360), that is generally the most abundant phenolic compound in *Salvia* species [2,3]. *S. mexicana* and *S. officinalis* contained moderate amounts of salvianolic acid B (MW 718). Among these two, *S. mexicana* was richer in *O*-caffeoylquinic acid (MW 354), while the latter presented high amounts of salvianolic acid K (MW 556) and moderate amounts of its structural isomer. All the extracts were enriched in flavones: *S. farinacea* and *S. officinalis* contained high amounts of luteolin-*O*-glucuronide while *S. mexicana* contained luteolin-*C*-glucoside with respective characteristic mass spectrometry fragmentation pattern *m/z* at 461→285 and *m/z* at 447→357, 327. Similarly, *S. greggii* extract presented high content of luteolin-7-*O*-glucoside ([*M-H*]⁻ at *m/z* 447→285) and luteolin-*C*-glucoside and moderate quantities of apigenin-*C*-hexoside ([*M-H*]⁻ at *m/z* 431→341, 311). Further studies are being undertaken in order to understand the contribution of these phenolic constituents in the biological activities of *Salvia* plants.

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