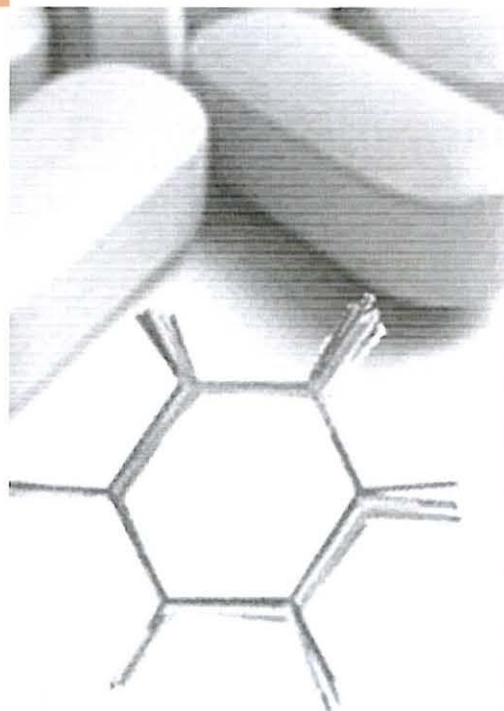


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Phenolic profile of hydromethanolic extract and decoction of *Rubus ulmifolius* Schott

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Rubus ulmifolius Schott (Rosaceae), known as wild blackberry, is a perennial shrub found in wild and cultivated habitats in Europe, Asia and North Africa [1]. Traditionally, *R. ulmifolius* is considered to be antidiarrheal, antiseptic, diuretic, anti-inflammatory, antioxidant, astringent, and antispasmodic. Oral dosage forms are used for diarrhea, menstrual pain, menopause disorders, liver diseases, aphtha, gingivitis, hypertension and diabetes [2]. Different classes of bioactive constituents are present in *R. ulmifolius*, including phenolic compounds. This study aimed to determine the phenolic composition of different preparations (decoction and hydromethanolic extract) of *R. ulmifolius* flower buds. The analysis of phenolic compounds was carried out by reversed-phase high performance liquid chromatography coupled to diode array detection and mass spectrometry with electron spray ionization (HPLC-DAD-ESI/MS), in order to establish the specific phenolic profile of each preparation. The phenolic profile of both preparations was identical, varying only in the concentrations found. Twenty-three phenolic compounds were identified in both samples, in which seven were identified as phenolic acids (di- and caffeoylquinic, *p*-coumaroylquinic and feruloylquinic acids), ten flavonoids (quercetin and kaempferol derivatives and catechin), and five ellagitannin derivatives (lambertianin and di-HHDP-galloyl glucose). These compounds were found in both preparations. The most abundant compounds found were ellagitannin derivatives, such as lambertianin and di-HHDP-galloyl glucose. Gasperotti et al. [3] have identified these compounds in *R. fruticosus* fruits. To our knowledge, this is the first time that these compounds were identified and quantified in *R. ulmifolius* flower buds.

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