

# The Fifth International Conference on Applications of Magnetic Resonance in Food Science

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## Book of Abstracts



UNIVERSITY of AVEIRO



## NMR STUDIES ON THE ANTIRADICALAR MECHANISM OF PHENOLIC COMPOUNDS TOWARDS 2,2-DIPHENYL-1-PICRYLHYDRAZYL RADICAL

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Phenolic compounds are the most abundant class of natural antioxidants. These types of compounds are ubiquitous in fruits and vegetables and in plant-derived beverages, such tea and wine, being important constituents of human diet. Recent studies have pointed out particular interest on phenolic type compounds (*e.g.* flavonoids, catechins, cinnamic and benzoic acid derivatives) with respect not only to the organoleptic characteristics of foodstuffs (*e.g.* flavour, bitterness, astringency) but also to their potential benefits in deleterious oxidative radicalar processes related with human disease (*e.g.* cancer, atherosclerosis).<sup>1,2</sup>

The antioxidant activity of phenolic compounds could be related with their antiradicalar activity and/or with the ability to act as metal ions chelators.<sup>1,2</sup> Although there is general agreement that catecholic compounds possess radical scavenging properties till now its mechanism of action is not fully understood.

The determination of antiradicalar potency of antioxidants is usually performed using "Trap Assays" from which a screening of their scavenging activity towards different radical species could be obtained. The DPPH method is a non-enzymatic assay widely used for this purpose, in which the reactivity of the tested compounds towards a stable free radical 2,2-diphenyl-1-picrylhydrazyl (DPPH<sup>•</sup>) is measured.<sup>3</sup>

Following our interest on the antioxidant behaviour of phenolic compounds<sup>4,5</sup> the mechanism of the antiradicalar activity of *ortho*-dihydroxy cinnamic acids and 2-styrylchromone derivatives towards DPPH<sup>•</sup> was studied by NMR spectroscopy.

**Acknowledgements:** Thanks are due to FCT (I&D 62/94 and 226/94), FEDER and Praxis XXI for financial support. One of us (C.M.M. Santos) also thanks the University of Aveiro for a grant.

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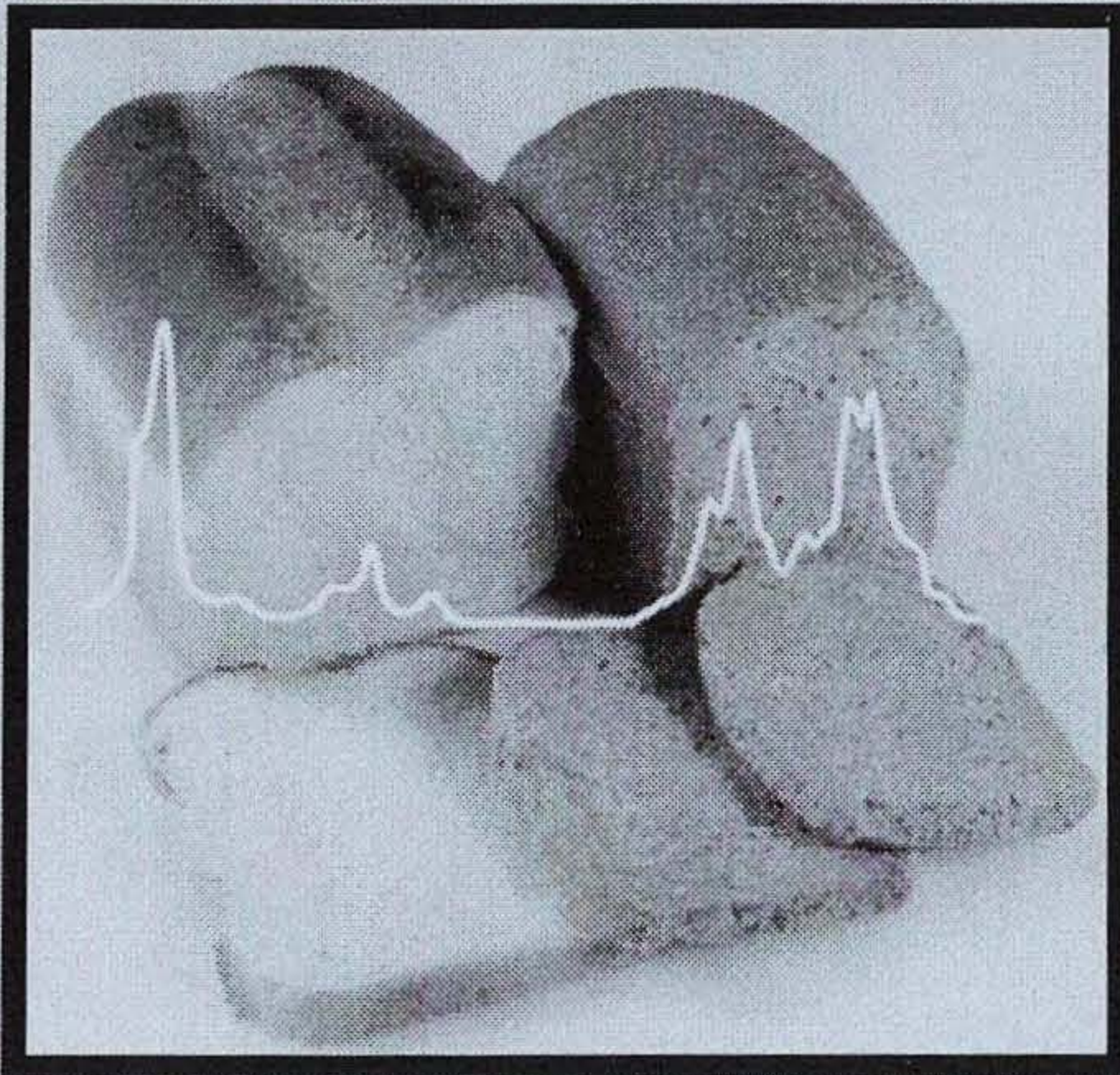
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# The Fifth

International Conference  
on Applications  
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in Food Science

## CERTIFICATE OF ATTENDANCE

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This is to confirm that

**SANTOS, CLEMENTINA**

attended the **Fifth International Conference on Applications of  
Magnetic Resonance in Food Science** that was held in the  
**University of Aveiro** from 18-20 September 2000.

The Organisation

*Artur Silva*

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# NMR Studies on Antiradical Mechanism of Phenolic Compounds Towards 2,2-Diphenyl-1-picrylhydrazyl Radical

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## INTRODUCTION

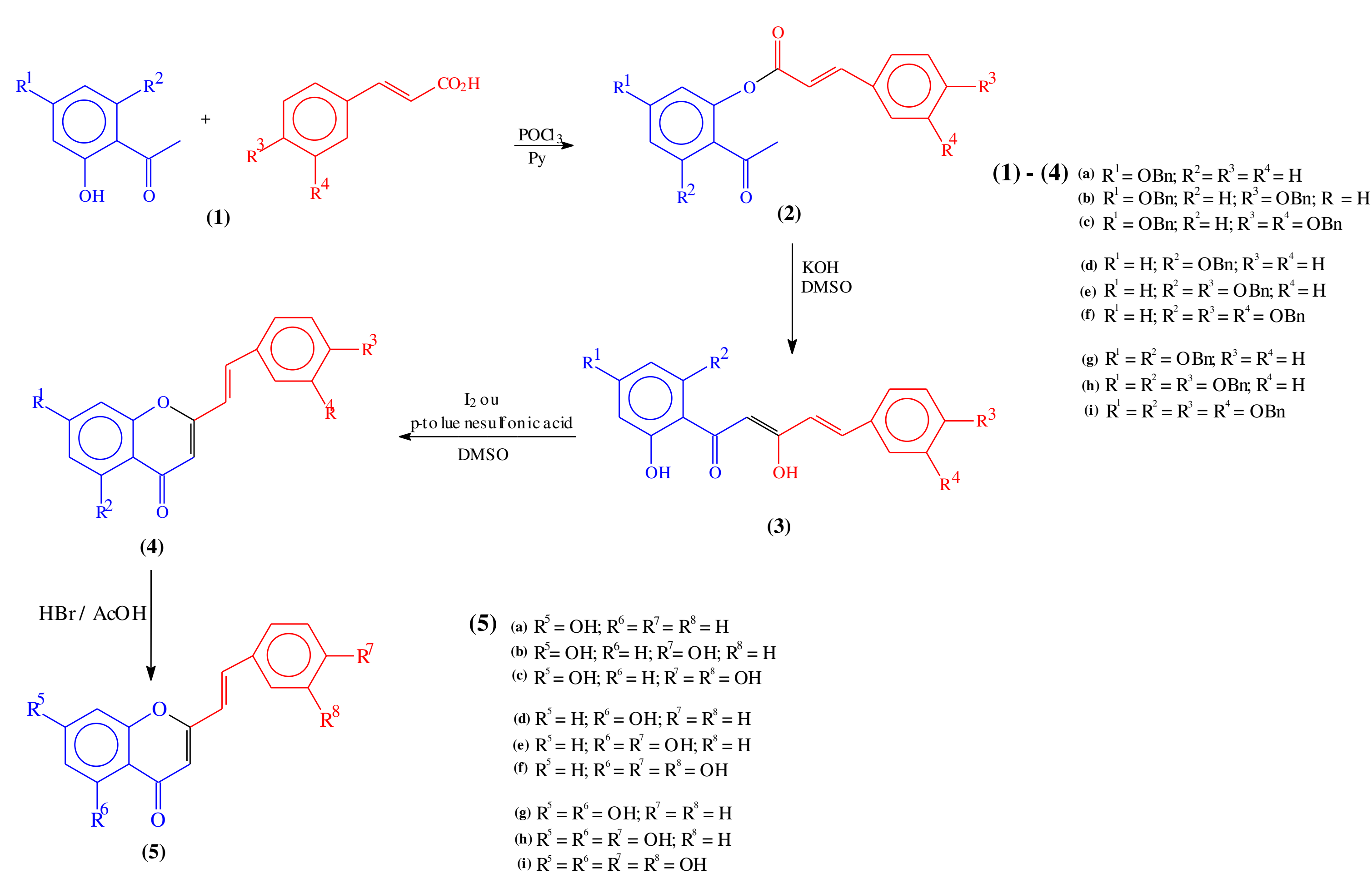
The evaluation of antioxidant vs. antiradical activity of phenolic compounds, either of natural or synthetic origin, is nowadays an important area of research in the field of food and medicinal sciences.

Phenolic type compounds (e.g. flavonoids, catechins, cinnamic and benzoic acid derivatives) have been extensively investigated not only to the organoleptic characteristics of foodstuffs (e.g. flavour, bitterness, astringency) but also to their benefits in oxidative radical processes related with human disease (e.g. cancer, atherosclerosis and aging) [1, 2].

The evaluation of antiradical potency of antioxidants is usually performed using “trap assays” from which a screening of their scavenging activity towards different radical species could be obtained. The DPPH method is a non-enzymatic assay widely used with this purpose [3].

Following our interest on the antioxidant behaviour of phenolic compounds [4, 5] the mechanism of the antiradical activity of ortho-dihydroxy cinnamic acids and 2-styrylchromones derivatives towards DPPH<sup>•</sup> was studied by NMR spectroscopy.

## SYNTHESIS OF HYDROXY-2-STYRYLCHROMONES



## EVALUATION OF THE ANTIRADICAL ACTIVITY

### General procedure

The free radical scavenging activity of the tested compounds were measured using DPPH radical method. The experimental procedure was adapted from Ohnishi et al.<sup>2</sup> The reaction mixture containing a total volume of 2,5 ml: 2 ml of 0,1 mM DPPH<sup>•</sup> (in 10% DMSO and 90% EtOH) and 0,5 ml of the test compound (in 10% DMSO and 90% EtOH). The reduction of DPPH<sup>•</sup> was followed by monitoring the decrease of absorbance at 517 nm for 20 minutes. The scavenging activity was measured as the decrease of the absorbance of the DPPH<sup>•</sup> expressed as a % of the absorbance of a control solution without test substances. The mean value was obtained from triplicate experiments.

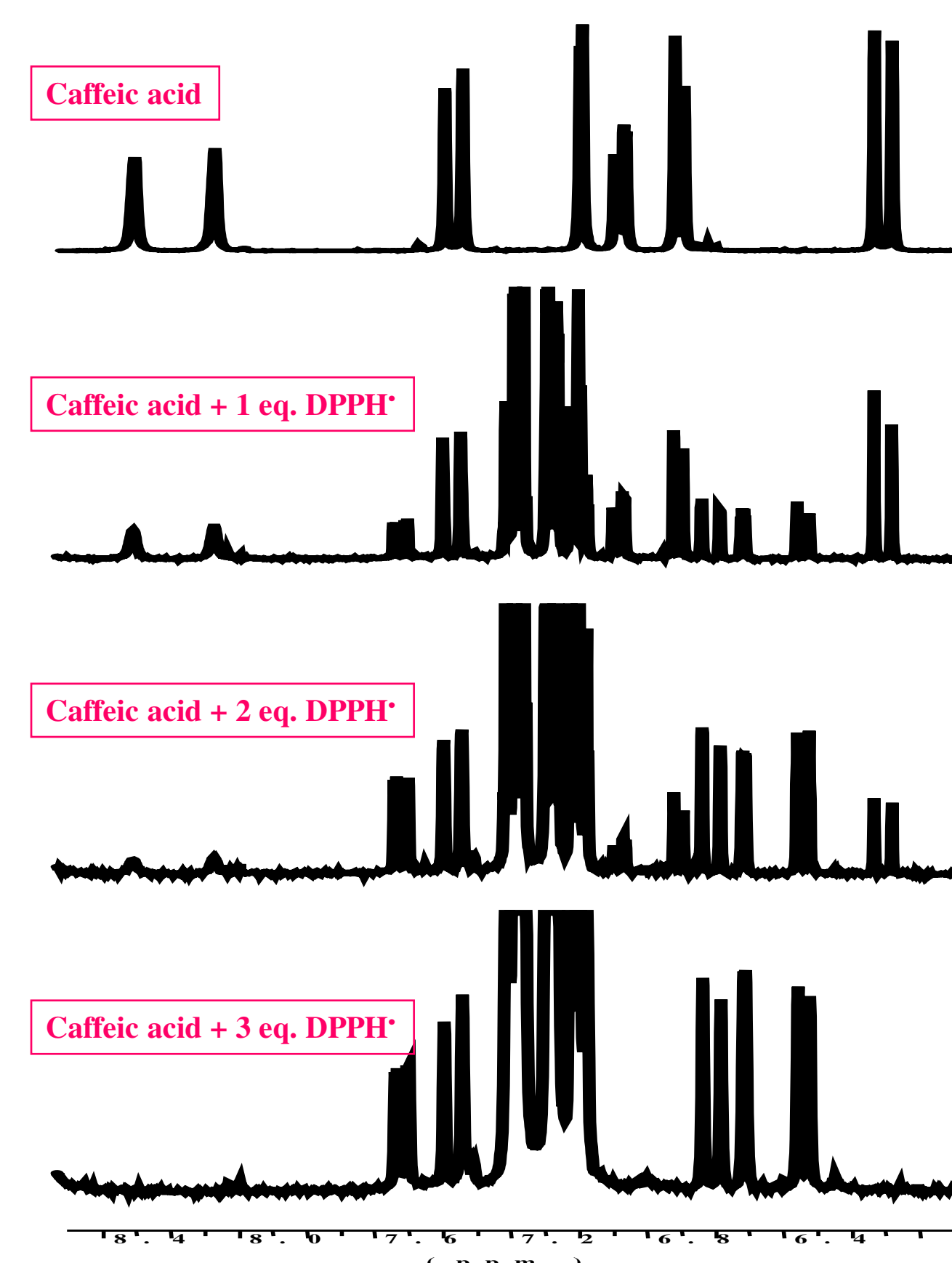
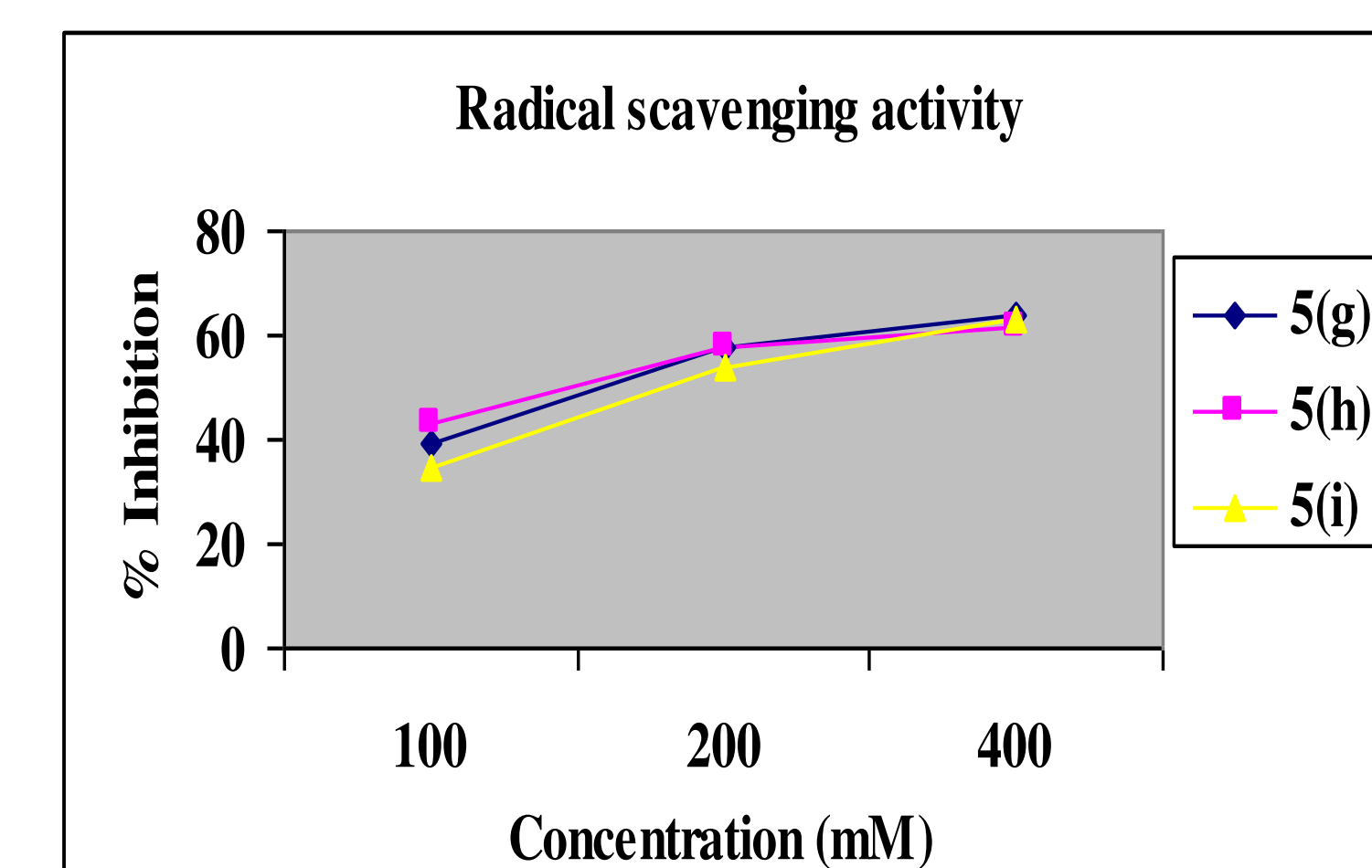
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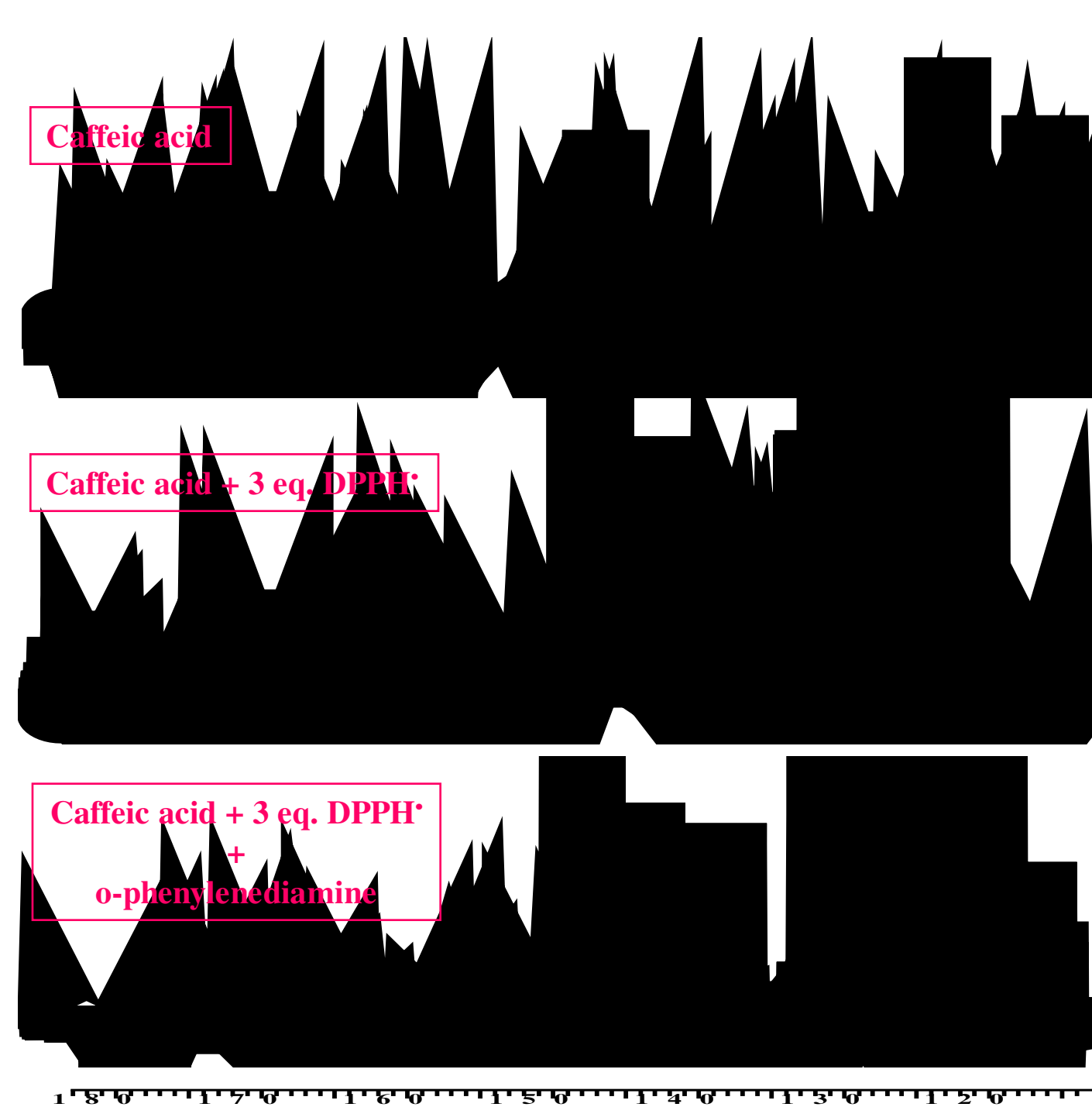
## Results and discussion

### Inhibition percentage of DPPH<sup>•</sup> (SD)

Cinnamic acid	4-hydroxycinnamic ac.	3,4-dihydroxycinnamic ac.
0,7±0,2	0,9±0,3	10,5±0,4
Compound (5a)	Compound (5d)	Compound (5g)
0,4±0,2	4,4±0,4	19,3±1,5
Compound (5b)	Compound (5e)	Compound (5h)
0,4±0,1	2,2±0,5	31,1±1,6
Compound (5c)	Compound (5f)	Compound (5i)
0,4±0,2	3,3±0,6	23,2±1,3

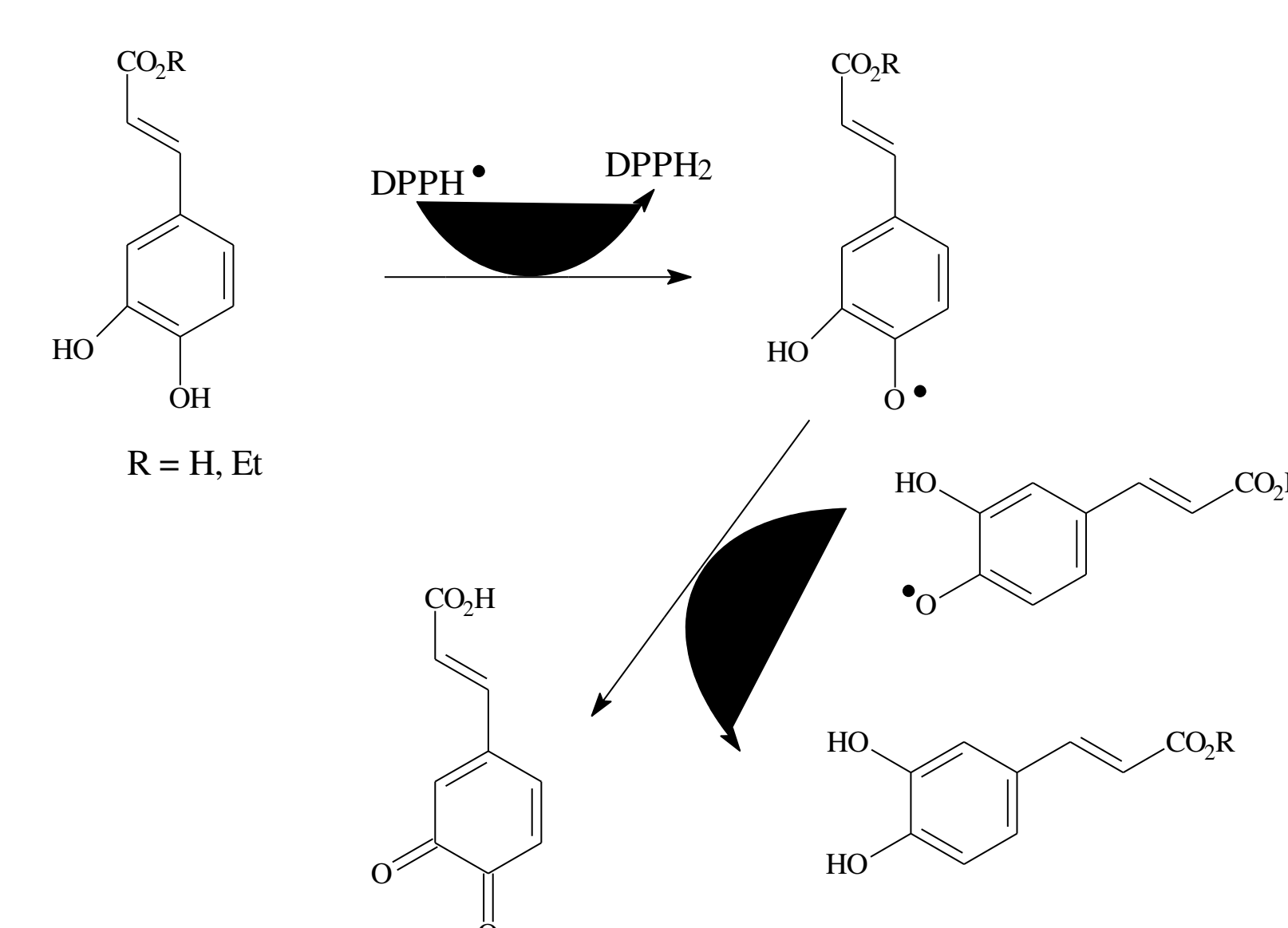


<sup>1</sup>H NMR spectra of caffeic acid and their reaction mixtures

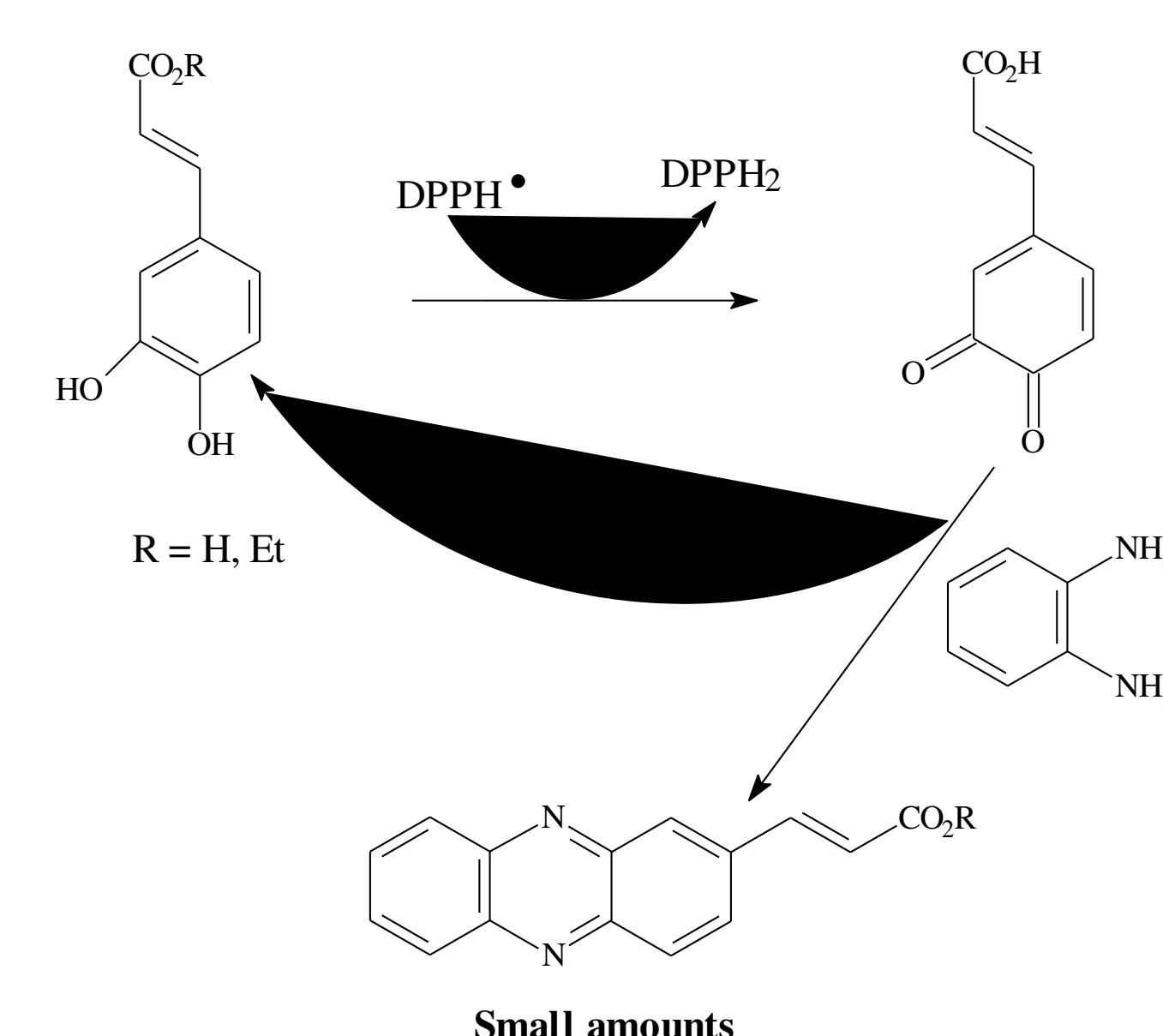


<sup>13</sup>C NMR spectra of caffeic acid and their reaction mixtures

### Mechanism of the antiradical activity of ortho-dihydroxy compounds



### “Trapping” the ortho-benzoquinone with phenylenediamine



- The mechanism of the antiradical activity of ortho-dihydroxy compounds was proved by NMR.
- The behaviour of 2-styrylchromones [5(g)-(i)] was similar to those of caffeic acid derivatives and the NMR results were also similar.
- Almost no decrease in absorbance occurred with the addition of 5(a) or 5(b) while the compounds 5(c)-(f) showed only a slight decrease. However, the presence of the 3',4'-dihydroxy substituents on the B ring of 2-styrylchromones [5(g)-(i)] demonstrated the highest inhibition efficiency.
- DPPH radical scavenging activities of these compounds increased dose-dependently of the concentration. The more active compounds [5(g)-(i)] were tested at concentrations 100, 200 and 400 mM and showed an increase in scavenging activity.

## ACKNOWLEDGEMENTS

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