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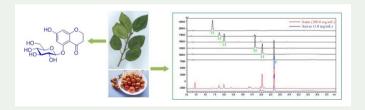
Polyphenolic compounds from *Malus hupehensis* and their free radical scavenging effects

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ABSTRACT

One new 4-chromanone glycoside, 5-O- β -D-glucopyranoside-4chromanone (1), together with 21 known polyphenols, was isolated from the leaves of *Malus hupehensis*. Their structures were elucidated on the basis of extensive spectroscopic methods including NMR (1D and 2D), mass (ESIMS and HRESIMS), IR, and by comparison with the data reported in the literature. Some of the isolated compounds were screened for antioxidant activity. Compounds **18** and **14** exhibited significant antioxidant activities with SC₅₀ values 2.73 and 2.91 µg/mL, respectively, while **17**, **19**, **11**, **7**, **20**, **22**, **12** and **13** exhibited moderate activities with SC₅₀ values ranging from 5.24–11.86 µg/mL. The HPLC fingerprint profiles of the leaves and fruits extracts were also analysed, which showed that the constituents were almost the same in both the extracts except for the content of phlorizin which was present in higher amount in the leaves.



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Malus hupehensis; 4-chromanone; polyphenols; antioxidant activity; free radical scavenging

1. Introduction

Previous phytochemical investigation on the genus *Malus* has revealed the secondary metabolites, mainly the polyphenols, including chromones, chalcones, flavones (Williams 1979; Roemmelt et al. 2003; Seeram et al. 2003; Sultana and Anwar 2008; Mari et al. 2010; Wang et al. 2013). Researches show that this genus possesses potential pharmacological activities

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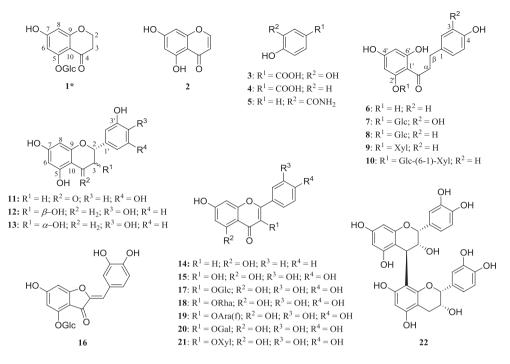


Figure 1. Structures of compounds 1–22 from *M. hupehensis*.

Compound	SC ₅₀ (μg/mL)	Compound	SC ₅₀ (μg/mL)
1	>128	12	10.37
2	>128	13	11.86
3	NTª	14	2.91
4	NTª	15	21.04
5	>128	16	16.29
6	47.70	17	5.24
7	6.28	18	2.73
8	>128	19	5.88
9	>128	20	6.34
10	>128	21	NT ^a
11	5.96	22	9.07
Edaravone	4.72		

Table 1. DPPH radical scavenging activities of the compounds isolated from M. hupehensis.

^aNT: Not tested.

such as antioxidant, antihyperglycaemic, hepatoprotective and antiproliferative activities (Barbosa et al. 2010; Yang et al. 2010; Xue et al. 2011; Wang et al. 2013). Therefore, this genus has attracted much attention due to diverse structures of secondary metabolites and significant biological activities. *Malus hupehensis* (Rosaceae) is a well-known medicinal herb mainly distributed throughout southern China (Delectis Florae Reipublicae Popularis Sinicae Agenda Academiae Sinicae Edita 1974). The leaves of *M. hupehensis* have been used as an important class of tea with a local name "San-Pi-Guan" in Hubei province of China; three pieces of leaves make one pot of tea. Local people drink "San-Pi-Guan" for the treatment of hyperglycaemia (Williams 1979; Shen et al. 2013; Liu et al. 2015). Besides, phlorizin, a main component of the leaves, is effective to treat diabetes (Rossetti et al. 1987, 1987; Ehrenkranz

et al. 2005). Its fruits are sold in the market as health-caring liquor or immersed into the spirit to make the folk herbal liquor. Due to these uses, we were interested to find out whether the constituents are different in leaves and fruits. Therefore, we analysed the HPLC fingerprint profiles of the leaves and fruits extracts. The results showed that the constituents were almost the same in both the extracts except for the content of phlorizin which was present in higher amount in the leaves (see Supplementary material). Intrigued by the diverse chemical components and potential biological activities, we performed the photochemical investigation of the leaves of *M. hupehensis*. As a result, one new 4-chromanone glycoside, together with 21 known compounds, was isolated. Antioxidant activity assay showed that compounds **18** and **14** exhibited significant antioxidative activities with SC_{50} values 2.73 and 2.91 µg/mL, respectively, with edaravone as a positive control, while **17**, **19**, **11**, **7**, **20**, **22**, **12** and **13** showed moderate activities with SC_{50} values ranging from 5.24 to 11.86 µg/mL. The HPLC fingerprint analysis of the fruits of *M. hupehensis* showed that they contained mostly the same active components as those extracted from the leaves (see Supplementary material).

2. Results and discussion

The molecular formula of compound **1** was assigned as $C_{15}H_{18}O_9$ from the (+)-HRESIMS peak at m/z 365.0849 [M + Na]⁺ (Calcd 365.0843), with 7 degrees of unsaturation, which was also consistent with its ¹³C and DEPT NMR data. The ¹³C NMR spectrum resolved 15 carbon resonances, of which 6 belonged to a sugar moiety (δ_c 103.8, 77.6, 75.7, 73.5, 69.7, 60.7) and the remaining 9 ascribed to a 4-chromanone moiety. The resonances assigned to the 4-chromanone unit included two methylenes (δ_c 65.9, 38.3), two aromatic methines (δ_c 101.2, 98.5) and five quaternary carbons (four aromatic δ_c 170.2, 164.2, 160.9, 103.6 and one carbonyl δ_c 189.0). The structure of the 4-chromanone was established by HSQC and HMBC spectra (see Table S1 and Figure S1). In addition, the correlations of δ_H 4.57 (1H, d, J = 7.2 Hz, H-1') with δ_c 160.9 (C-5) suggested the sugar moiety was linked to the C-5 of aglycone. Acid hydrolysis of **1** afforded D-glucose on the basis of GC analysis. The β -configuration of D-glucose was determined by the J coupling constant value (7.2 Hz) of H-1'. Thus, the structure of **1** was elucidated as 5-*O*- β -D-glucopyranoside-4-chromanone.

Besides, 21 known compounds were also isolated and identified as 5,7-dihydroxychromone (2) (Behery et al. 2013), protocatechuate (3) (Zhang et al. 1998), 4-hydroxybenzoic acid (4) (Saito et al. 1988), salicylamide (5) (Woods and Sherry 2003), phloretin (6) (Krishnamurty and Sathyanarayana 1989), 3'-hydroxyphloretin (7) (Xiao et al. 2017), phlorizin (8) (Xiao et al. 2017), phloretin-2'-*O*- β -D-xyloside (9) (Xiao et al. 2017), phloretin-2'-*O*-(β -D-xylopyranosyl-(1-6)- β -D-glucopyranoside) (10) (Lu and Foo 1997), 5,7,3'5,'-tetrahydroxy-dihydroflavone (11) (Nessa et al. 2004), (–)-catechin (12) (Kashiwada et al. 1986), (–)-epicatechin (13) (Lu and Foo 1997), chrysin (14) (Park et al. 2007), quercetin (15) (Sirat et al. 2010), cernuoside (16) (Güçlütürk et al. 2012), quercitrin (17) (Sirat et al. 2010), quercetin-3-*O*- α -L-rhamnoside (18) (Fukunaga et al. 1988), quercetin-3-*O*- α -L- arabinofuranoside (19) (Ek et al. 2006), hyperin (20) (Ek et al. 2006), quercetin-3-*O*- β -D-xyloside (21) (Ek et al. 2006), and procyanidin B2 (22) (Khan et al. 1997) by comparison of their spectroscopic data with those reported in the literature (Figure 1).

Some of the isolated compounds were evaluated for antioxidant activity Table 1. Compounds **18** and **14** exhibited significant DPPH free radical scavenging activities while the compounds **17**, **19**, **11**, **7**, **20**, **22**, **12** and **13** showed moderate activities. The HPLC fingerprint analysis of the fruits showed that they contained mostly the same active components as those extracted from the leaves of *M. hupehensis* (see Supplemental material).

3. Experimental

3.1. General

UV spectra were recorded on a Shimadzu UV-2600 spectrophotometer. IR spectra were recorded on a Bruker FT-IR Tensor-27 infrared spectrophotometer with KBr pellets. One-dimensional (1D) and two-dimensional (2D) NMR spectra were recorded on a Bruker Avance DRX-600 spectrometer using the residual non-deuterated solvent signal as an internal standard. ESIMS and HRESIMS were recorded on an Agilent 6520 Q-TOF. HPLC was performed on a Shimadzu LC-6AD with a Shimadzu C18 (20 × 250 mm) column. Silica gel (100–200 and 200–300 mesh, Qingdao Marine Chemical Co., Ltd., People's Republic of China) and MCI gel CHP20/P120 (75–150 μ m, Mitsubishi Chemical Corporation, Japan) were used for column chromatography.

3.2. Plant material

The leaves of *M. hupehensis* were collected from Shansong Biological Products Co., Ltd. (Linyi, China), in September 2014. The leaves were identified by Prof. Lan Xiang, and a voucher specimen (MH201409) has been deposited in the Herbarium of the School of Pharmaceutical Sciences, Shandong University.

3.3. Extraction and isolation

The aired-dried leaves of *M. hupehensis* (10 Kg) were extracted with EtOH/H₂O (80/20 v/v, twice, 2 h each time) under reflux conditions to result a crude extract, which was further subjected to a HPD-100 macroporous adsorption resin chromatography eluted successively with aqueous EtOH gradient system (0, 30 and 95%). The 30% EtOH fraction (the total polyphenols) was separated on a polyamide column (EtOH/H₂O; 0, 15, 25, 50, 100%) to result five subfractions, fraction A1-A5. Fraction A1 was separated on a Sephadex LH-20 column and then on semi-preparative HPLC (15% ACN : H_2O) to yield compounds 10 (36 mg), 12 (9 mg), 13 (34 mg), and 22 (24 mg). The main component phlorizin (8; 300 g) was isolated from fraction A2. Fraction A3 was subjected to silica gel columns then to Sephadex LH-20 columns to yield compounds 7 (20 mg), 16 (80 mg), 17 (16 mg), 18 (60 mg) and 20 (20 mg). Fraction A4 was subjected to a Sephadex LH-20 column and then semi-preparative HPLC to yield compounds 19 (10 mg) and 21 (20 mg). Fraction A5 was subjected to a Sephadex LH-20 column to yield compounds 6 (1 g) and 15 (40 mg). The 95% EtOH fraction was suspended in H₂O, respectively, partitioned with petroleum ether, EtOAc, CH₂Cl₂ and n-BuOH to result four organic fractions. The CH,Cl, soluble fraction was subjected to silica gel columns to yield compound 14 (20 mg). The EtOAc soluble fraction was separated by silica gel columns and RP-C18 columns to yield compounds 2 (15 mg) and 11 (25 mg). The *n*-BuOH soluble fraction was separated by RP-C18 columns and semi-preparative HPLC to isolate compounds 1 (15 mg), 3 (10 mg), 4 (6 mg), 5 (8 mg) and 9 (11 mg).

5-O-β-D-glucopyranoside-4-chromanone (1):yellow amorphous powder, [α]25 D -55.10 (*c* 0.10, MeOH); UV (MeOH) λ_{max} (log ε):283 (3.22), 321 (2.95) nm; IR (KBr): v_{max} 3368, 2917, 1584, 1403, 1311, 1248, 1194, 1028, 953, 843, 708, 651 cm⁻¹; ¹H NMR (DMSO- $d_{6'}$ 600 MHz) and ¹³C NMR (DMSO- $d_{6'}$, 150 MHz) data, see Table S1; positive HRESIMS [M + Na]⁺: m/z 365.0849 (calcd. for C₁₅H₁₈O₉Na, 365.0843).

3.4. Acid hydrolysis of compound 1

Compound **1** (2.0 mg) was dissolved in MeOH (3 mL), then treated with 2 M HCl (1,4-dioxane:H₂O, 1:1, 2 mL) and heated to 90 °C for 3 h following the literature method (Qin et al. 2016). After the solvent was removed under vacuum, the reaction mixture was extracted with CHCl₃ (5 mL × 3). The aqueous layer was neutralised using 0.5% ammonia solution, then, evaporated to dryness. The residue was dissolved in anhydrous pyridine (1 mL) followed by the addition of L-cysteine methyl ester hydrochloride (2 mg) and heated to 60 °C for 1 h. Then trimethylsilyimidazole solution (1.5 mL) was added and the reaction mixture was heated to 60 °C for 30 min. The dried product was partitioned with *n*-hexane and H₂O. The *n*-hexane layer was analysed by GC. The retention time of D-glucose ($t_{\rm R'}$ 16.95 min) was confirmed by comparison with an authentic sample.

3.5. DPPH radical scavenging activity

The DPPH assay was performed according to the method described by Huang (Huang et al. 2003). About 100 µL of the sample (concentration ranging from 0.25 to 256 µg/mL) were added to 100 µL of DPPH solution (150 µM in ethanol). The reaction was carried out at 25 °C in the dark for 30 min with shaking for 15 s, and then the absorbance of the reaction mixture was recorded with spectrophotometer at 517 nm. Pure ethanol was used as a control sample. The radical scavenging activities of the samples, expressed as partial inhibition of DPPH, were calculated according to the formula: inhibition (%) = $[(A_0-A_1)/A_0] \times 100$, where A_0 and A_1 are the absorbance values of the blank sample and of the tested samples, respectively. Edaravone was used as a positive control. The SC₅₀ (the concentration required to scavenge 50% radicals) values of the tested compounds toward DPPH were calculated using the SPSS 21.0 software.

4. Conclusion

One new 4-chromanone glycoside named as 5-O- β -D-glucopyranoside-4-chromanone (**1**), together with 21 known polyphenols, was isolated from the leaves of *M. hupehensis*. Antioxidant activity assay showed that compounds **18** and **14** exhibited significant activities with SC₅₀ values 2.73 and 2.91 µg/mL, respectively. The HPLC fingerprint profiles of the leaves and fruits extracts exhibited that the constituents were almost the same except for a higher content of phlorizin present in the leaves.

Disclosure statement

No potential conflict of interest was reported by the authors.

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