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Synthesis of Lipophilic Antioxidants by a Lipase B Catalyzed Addition of Peracids to the Double Bond of 4-Vinyl-2-Methoxyphenol

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1 **Abstract**

2 4-vinyl guaiacol **2** was lipophilized through the electrophilic addition of peracids to its vinylic
3 double bond. Those peracids were formed in situ; by the *Candida antarctica* lipase B assisted
4 perhydrolysis of carboxylic acids ranging from C2 to C18, in hydrogen peroxide solution. The
5 addition of peracids with 4 to 8 carbons in their alkyl chains led to the formation of two
6 regioisomers with the prevalence of hydroxyesters bearing a primary free hydroxyl (**4c** to **4e**).
7 This prevalence became more pronounced when peracids with longer alkyl chains (C10 to
8 C18) were used. In this case, only isomers **4f** to **4h** were formed. The antioxidant activity of
9 the resulting hydroxyesters was assessed by means of CAT assay and it was found out that the
10 4-vinyl guaiacol antioxidant activity was significantly increased by grafting alkyl chains with
11 2 to 8 carbons.

12 **Keywords:** lipophilization, vinylphenols, electrophilic addition, antioxidant activity.

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23 **Introduction**

24 Ubiquitous in plant kingdom and widely distributed in our diet, phenolics are the most
25 abundant secondary metabolites of plants, with more than 8000 phenolic structures currently
26 known. Ranging from simple molecules such as phenolic acids to highly polymerized
27 substances such as tannins, they have been considered as excellent natural antioxidants.¹⁻³

28 Antioxidants are increasingly of interest in food, cosmetic and pharmaceutical industries. For
29 instance, in food applications, they retard the oxidative degradation of unsaturated fats and
30 oils, preserving the food quality and improving its nutritional value.^{4, 5} However, the major
31 drawback of the use of phenolic antioxidants in oil based food processing, is their poor
32 lipophilic character. Hence, grafting a lipophilic moiety to these hydrophilic compounds could
33 be a good alternative to enhance their solubility and antioxidant properties in lipidic media.
34 This transformation commonly known as lipophilization is a widely recognized method for
35 expanding the applications of phenolic derivatives to fats/oil and lipid-containing foods and
36 formulations.

37 Within the phenolic compounds family, hydroxycinnamic acids (phenolic acids) and their
38 derivatives which occur abundantly in fruit, vegetables, cereals and spices, possess interesting
39 biological properties⁶ and antioxidant potency.^{7, 8} Several studies, dealing with the enzymatic
40 lipophilization of these phenolics by esterification and transesterification reactions, have been
41 reported. These studies mainly focused on the catalytic role of lipase B from *Candida*
42 *antarctica* in the esterification of phenolic acids with aliphatic alcohols in organic solvents⁹⁻¹¹
43 or solvent free media.¹²⁻¹⁴ However, many of these lipase catalysed esterifications exhibited
44 low conversion yields and/or reaction rates (except with cinnamic acid), or led to high yield
45 only when ethanol and activated vinyl hydroxycinnamates were used as substrates.

46 Beside esterification and transesterification, lipase B from *Candida antarctica* (CAL-B) is an
47 excellent catalyst for a wide range of chemical reactions¹⁵⁻¹⁷ including, among others, olefins
48 epoxidation. Indeed, in the presence of carboxylic acids, it acts as a perhydrolase which
49 catalyzes the reversible formation of peracids in aqueous hydrogen peroxide solutions.¹⁸ To
50 achieve the epoxidation reaction, the electrophilic peracids, produced *in situ*, have to carry the
51 oxygen to the nucleophilic partner, the alkenes. However, in the presence of strongly
52 nucleophilic alkenes, peracids are able to modify their usual function as oxygen carrier.
53 Indeed, it was reported by Chen et al.¹⁹ that the reaction of O-benzyl ferulic acid with meta-
54 chloroperbenzoic acid (mCPBA) in dichloromethane, resulted in the peracid 1,2-addition to
55 the phenolic compound double bond. This electrophilic addition was attributed to the presence
56 of the O-benzyl and O-methyl substituents on the aromatic ring, which increase the electronic
57 density and thus the nucleophilic property of the double bond.

58 Within the hydroxycinnamic acids derivatives, vinylphenols are perfectly tailored to undergo
59 such reactions. Indeed, the vinyl side chain conjugated to the phenolic ring (which mostly
60 bears electron-releasing groups) enhances the vinyl double bond nucleophilicity and peracids
61 addition might be envisioned. 4-vinylphenol derivatives such as 4-vinylcatechol, 4-vinyl
62 guaiacol and canolol (4-vinyl syringol) are natural compounds widespread in plant kingdom²⁰,
63 ²¹. In industry, these substances are treated as food additives and are approved as flavouring
64 agents by regulatory agencies.²² They are also involved in resins, elastomers and adhesives
65 production.²³ However, no study has examined the possibility to produce lipophilic
66 antioxidants from vinylphenols.

67 In the present work, the strong nucleophilic character of vinylphenols has been exploited to
68 propose an original way for lipophilization by means of peracids. As a vinylphenols
69 representative, 4-vinyl guaiacol **2** was selected to undergo this transformation.

70 Thus, The perhydrolysis activity of lipase B from *Candida antarctica*²⁴ contributed to
71 produce a set of peracids, with different alkyl chain lengths, which were grafted by
72 electrophilic addition to the 4-vinyl guaiacol double bond. Subsequently, the antioxidant
73 activity of 4-vinyl guaiacol and its resulting hydroxyesters was evaluated using the conjugated
74 autoxidizable triene (CAT) assay. The synthesized hydroxyesters can be used as effective
75 antioxidants in multiphase food products and pharmaceuticals.

76 **Material and methods**

77 **Chemicals**

78 Vanillin (99%), malonic acid (99%), piperidine ($\geq 99.5\%$), butanoic acid ($\geq 99\%$), hexanoic
79 acid ($\geq 98\%$), octanoic acid ($\geq 98\%$), decanoic acid ($\geq 98\%$), dodecanoic acid ($\geq 98\%$),
80 octadecanoic acid ($\geq 95\%$), tert-butyldimethylsilyl chloride (97%), imidazole ($\geq 99\%$),
81 immobilised lipase B from *Candida antarctica* (novozym 435), hydrogen peroxide (30 wt.%
82 in H₂O), Tung oil from *Aleurites fordii* seeds (average MW = 872 g.mol⁻¹), Phosphate buffer
83 solution pH 7.2 (PBS), polyoxyethylene(23)lauryl ether (Brij 35, estimated MM = 1198
84 g.mol⁻¹), (±)-6-Hydroxy-2,5,7,8-tetramethylchromane-2-carboxylic acid (Trolox) were
85 purchased from Sigma-Aldrich France. 2,2'-Azobis(2-methylpropionamide)
86 dihydrochloride (AAPH) was obtained from Wako Chemical, (Neuss, Germany), Glacial
87 acetic acid was purchased from Merck France and hexadecanoic acid was supplied by
88 SEPPIC France. All solvents were analytical or HPLC grade (Sigma-Aldrich France) and
89 were used as received.

90 All the reactions were monitored by TLC performed on silica gel 60 F254 (provided by
91 Merck). Excepted for **2**, all compounds were dissolved in CDCl₃ and analysed using a Bruker
92 400 MHz spectrometer, operating at 400 MHz for ¹H and 100 MHz for ¹³C. Chemical shifts
93 were referenced using residual internal CH₃Cl signals at 7.26 ppm and 77.0 ppm for ¹H and

94 ^{13}C respectively. Compound **2** solution in $\text{DMSO-}d_6$ was analysed on Agilent VNRMS DD2
95 500MHz spectrometer, operating at 500,05 MHz for ^1H and 125.75 MHz for ^{13}C , using a
96 5mm indirect detection Z-gradient probe. The chemical shifts were reported to that of internal
97 DMSO at 2.5 ppm and 39.5 ppm for ^1H and ^{13}C respectively. Assignments of both proton and
98 carbon resonances, identification and structure characterization of products were performed
99 using both 1D and 2D NMR spectrum analysis, homonuclear ^1H and heteronuclear $^1\text{H}/^{13}\text{C}$
100 experiments. Elemental analyses were performed by combustion on Flash EA 1112
101 (thermoFinnigan 2003). HRMS analyses were performed by a Xevo-G2-XS Q-ToF (from
102 Waters). Statistical analysis (One-way ANOVA) of CAT values was done using JMP
103 software v.12. (SAS Institute, USA). The means were then compared using Student's t-test.
104 The significance level α was set to 0.05.

105 **Protection of the phenolic hydroxyl of 4-vinyl guaiacol **2****

106 Under argon, a solution of tertbutyldimethylsilyl chloride (1.2 mmol, 0.18 g) in DMF (2 mL)
107 was added dropwise to a stirred solution of 4-vinyl guaiacol **2** (1 mmol, 0.15 g) and imidazole
108 (2.5 mmol, 0.17 g) in DMF (3 mL). Stirring was maintained 26 h at room temperature and
109 then water (25 mL) and ethyl acetate (25 mL) were added. The aqueous layer was separated
110 and extracted with ethyl acetate (2x25 mL). The combined organic layers were washed with
111 brine (30 mL), dried over anhydrous MgSO_4 and concentrated under reduced pressure. Flash
112 chromatography purification (petroleum ether/ethyl acetate 90:10) afforded:

113 *Tert-butyl(2-methoxy-4-vinylphenoxy)dimethylsilane* **3**: colourless oil, 85% yield (0.83
114 mmol). ^1H NMR (400 MHz, CDCl_3) δ = 0.18 (s, 6H, H12), 1.02 (s, 9H, H10), 3.84 (s, 3H,
115 H9), 5.14 (dd, J = 10.8, 0.91 Hz, 1H, H8), 5.61 (dd, J = 17.6, 0.91 Hz, 1H, H8), 6.65 (dd, J =
116 17.6, 10.9 Hz, 1H, H7), 6.81 (d, J = 8.1 Hz, 1H, H6), 6.88 (dd, J = 8.2, 1.9 Hz, 1H, H5), 6.94
117 (s, 1H, H2) ppm. ^{13}C NMR (100 MHz, CDCl_3) δ = 4.6 (C12), 18.4 (C11), 25.7 (C10), 55.4

118 (C9), 109.6 (C2), 111.7 (C8), 119.4 (C6), 120.4 (C5), 131.7 (C1), 136.7 (C7), 145.1 (C4),
119 151.0 (C3) ppm. $[M+H]^+$ calcd. 265.1504, found. 265.1510. $C_{15}H_{24}O_2Si$ calcd. C 68.13, H
120 9.15, Si 10.62; found. C 70.02, H 8.89, Si 11.31.

121 **Lipophilization of the silylated vinyl phenol 3**

122 In 50 mL round bottom flask equipped with magnetic stirrer, 2 mmol of carboxylic acid, 3
123 mmol of hydrogen peroxide 30% (0.34 mL) and Novozym 435 (10 wt% relative to the weight
124 of the silylated vinyl phenol, 0.026 g) were mixed in 2 mL of toluene. After 30 min at 40°C, a
125 solution of compound **3** (1 mmol, 0.26 g) in toluene (1 mL) was added to the reaction medium
126 over 2 h. The reaction was monitored by TLC. After the complete consumption of the peracid,
127 catalyst beads were removed from the reaction mixture by filtration, 30 mL of water and 30
128 mL of ethyl acetate were added to the filtered reaction mixture. The aqueous layer was
129 separated and extracted with ethyl acetate (2x30 mL). The combined organic layers were
130 washed with brine (40 mL), dried over anhydrous $MgSO_4$ and concentrated under reduced
131 pressure. The phenolic group deprotection was performed on the crude products.

132 **Deprotection of the phenolic hydroxyl**

133 The crude product formed from the reaction of compound **3** with peracids (1 mmol) was
134 diluted in 2 mL of dry THF and the solution was cooled down to 0°C. Under argon, a
135 solution of TBAF (1.2 mmol) in 2 mL of dry THF was added dropwise to the previous
136 solution. After 3h at 0°C, water (25 mL) and ethyl acetate (25 mL) were added. The aqueous
137 layer was separated and extracted with ethyl acetate (2x25 mL). The combined organic layers
138 were washed with brine (30 mL), dried over anhydrous $MgSO_4$ and concentrated under
139 reduced pressure. Flash chromatography purification (petroleum ether/ethyl acetate 90:10 to
140 60:40) afforded β -hydroxyesters **4a** to **4h** and α -hydroxyesters **5b** to **5e**. For example, the
141 electrophilic addition of octanoic peracid to compound **3**, gave rise:

142 *2-hydroxy-1-(4-hydroxy-3-methoxyphenyl)ethyl octanoate 4d*. Yellow oil, 46% yield (0.45
143 mmol). ¹H NMR (400 MHz, CDCl₃) δ = 0.88 (t, *J* = 6.9 Hz, 3H, H17), 1.26-1.1.29 (m, 8H,
144 H16-H13), 1.62-1.66 (m, 2H, H12), 2.38 (t, *J* = 7.40 Hz, 2H, H11), 3.78 (dd, *J* = 11.90, 4.30
145 Hz, 1H, H9α), 3.86 (m, 1H, H9β), 3.90 (s, 3H, H7), 5.65 (s, 1H, OH aliphatic), 5.79 (dd, *J* =
146 7.60, 4.30 Hz, 1H, H8), 6.86 (d, *J* = 8.46 Hz, 1H, H6), 6.89 (d, *J* = 7.80 Hz, 1H, H5), 6.91 (s,
147 1H, H2) ppm. ¹³C NMR (100 MHz, CDCl₃) δ = 14.0 (C17), 22.5 (C16), 25.0 (C12), 28.8
148 (C15), 29.0 (C14), 31.6 (C13), 34.5 (C11), 55.9 (C7), 66.0 (C9), 76.5 (C8), 109.5 (C2), 114.5
149 (C5), 119.8 (C6), 129.0 (C1), 145.8 (C4), 146.5 (C3), 173.5 (C10) ppm. [M+ H⁺] calcd.
150 311.1821, found. 311.1835. C₁₇H₂₆O₅ calcd. C 65.78, H 8.44; found. C 65.67, H 8.51.

151 *2-hydroxy-2-(4-hydroxy-3-methoxyphenyl)ethyl octanoate 5d*. Yellow oil, 30% yield (0.29
152 mmol). ¹H NMR (400 MHz, CDCl₃) δ = 0.89 (t, *J* = 6.9 Hz, 3H, H17), 1.28-1.33 (m, 8H, H16-
153 H13), 1.64 (m, 2H, H12), 2.36 (t, *J* = 7.50 Hz, 2H, H11), 3.90 (s, 3H, H7), 4.16 (dd, *J* = 11.50,
154 3.58 Hz, 1H, H9α), 4.25 (dd, *J* = 11.50, 3.50 Hz, 1H, H9β), 4.89 (dd, *J* = 8.40, 3.40 Hz, 1H,
155 H8), 5.66 (s, 1H, OH aliphatic), 6.86 (dd, *J* = 8.50, 1.80 Hz, 1H, H6), 6.89 (d, *J* = 8.10 Hz, 1H,
156 H5), 6.94 (s, 1H, H2) ppm. ¹³C NMR (100 MHz, CDCl₃) δ = 14.0 (C17), 22.35 (C16), 24.9
157 (C12), 28.8 (C15), 29.0 (C14), 31.6 (C13), 34.2 (C11), 55.9 (C7), 69.2 (C9), 73.3 (C8), 108.5
158 (C2), 114.3 (C5), 119.2 (C6), 131.8 (C1), 145.6 (C4), 146.7 (C3), 174.0 (C10) ppm. [M+ H⁺]
159 calcd. 311.1821, found. 311.1817. C₁₇H₂₆O₅ calcd. C 65.78, H 8.44; found. C 65.91, H 8.36.

160 The other NMR data are displayed in the supplementary information.

161 **Determination of the antioxidant capacity using the Conjugated Autoxidizable Triene**
162 **(CAT) assay.**

163 Prior to use, commercial tung oil was stripped (removing of polar compounds including
164 tocopherols) as follows. In a glass column packed with 25 g of alumina, 25 ml of a tung oil
165 solution in *n*-hexane (200 mg.mL⁻¹) were eluted followed by 25 mL of hexane. Then, hexane

166 was evaporated under vacuum and the stripped tung oil was aliquoted into brown glass tubes,
167 inerted under nitrogen stream, and stored at $-18\text{ }^{\circ}\text{C}$ until use. All experiments were performed
168 under shelter from light, as much as possible.

169 Fresh solutions of Trolox and phenolic at concentrations ranging from 0.4 to 4.0 mmol.L^{-1}
170 were prepared in chloroform/methanol (2:1), then diluted in methanol in order to obtain a
171 concentration range of 0.1 to $1.0\text{ }\mu\text{mol.L}^{-1}$, and stored in amber vials. $50\text{ }\mu\text{L}$ of these solutions
172 were transferred to a 96-well microplate (Greiner, Frickenhausen, Germany) which was then
173 preheated to $37\text{ }^{\circ}\text{C}$ and shook in a thermostated shaker (PHMT Grant Instruments Ltd.,
174 Shepreth, England) for 5 min at 1200 rpm.

175 Twenty-five milliliters of PBS containing Brij 35 ($34\text{ }\mu\text{mol.L}^{-1}$) were added to 5 mg of
176 stripped tung oil into an amber glass vial. Thereafter, this pre-mixture was vortexed for 10
177 seconds prior to homogenization in an Ultra Turrax homogenizer (Janke & Kunkel, Staufen,
178 Germany) at 2400 rpm for 90 seconds. Each well of the microplate was supplemented with
179 $100\text{ }\mu\text{L}$ of this emulsion. To enhance repeatability, the microplate was immediately pre-heated
180 and maintained under stirring in a thermostated shaker (PHMT Grant Instruments Ltd.) at 37
181 $^{\circ}\text{C}$ for 1 min at 1200 rpm.

182 Fifty microliters of a solution of AAPH in PBS (4 mmol.L^{-1}), prepared immediately before
183 reading, were added into wells. Finally, each well contained a final volume of $200\text{ }\mu\text{L}$, with
184 $115\text{ }\mu\text{mol.L}^{-1}$ tung oil, $17\text{ }\mu\text{mol.L}^{-1}$ Brij 35, 1 mmol.L^{-1} of AAPH and antioxidants at various
185 concentrations (0.25 to $1.0\text{ }\mu\text{mol.L}^{-1}$). The kinetics of the reaction were immediately assessed
186 by monitoring absorbance decay at 273 nm . Measurements were taken every minute within 6
187 hours at $37 \pm 0.5\text{ }^{\circ}\text{C}$ with shaking the plate 5 seconds before each reading, using a microplate
188 reader Model M1000 (Tecan, Groedig, Austria) equipped with software Magellan.

189 All measurements were performed in triplicate and reported as average \pm SD. To normalize
190 data, the raw absorbance values were expressed in relative absorbance according to equation
191 1:

$$192 \text{ Relative absorbance} = \frac{A_t}{A_0} \quad \text{Eq.1}$$

193 Where A_t and A_0 are the absorbances read at time t (min) and t_0 (min), respectively. The area
194 under the curve (AUC) corresponding to the decay of relative absorbance was calculated
195 thanks to equation 2:

$$196 \text{ AUC} = 1 + \frac{A_1}{A_0} + \frac{A_2}{A_0} + \dots + \frac{A_{359}}{A_0} + \frac{A_{360}}{A_0} \quad \text{Eq.2}$$

197 The chart area provided by an antioxidant sample was then calculated using the difference
198 between AUC in the presence of a sample of antioxidant ($\text{AUC}_{\text{sample}}$) and the blank ($\text{AUC}_{\text{blank}}$)
199 corresponding to a solution without antioxidant. Trolox was used as internal calibration
200 standard. Thus, the antioxidant capacity (CAT value) of a sample was given in Trolox
201 equivalents and calculated by equation 3:

$$202 \text{ CAT value} = \frac{(\text{AUC}_{\text{sample}} - \text{AUC}_{\text{blank}})}{(\text{AUC}_{\text{Trolox}} - \text{AUC}_{\text{blank}})} \times \frac{(\text{moles of Trolox})}{(\text{moles of sample})} \quad \text{Eq.3}$$

203 Where $\text{AUC}_{\text{sample}}$, $\text{AUC}_{\text{blank}}$ and $\text{AUC}_{\text{Trolox}}$ are the areas in the graph where the protection of
204 tung oil occurs in the presence of a sample, the antioxidant-free solution and the solution
205 containing the Trolox, respectively. The CAT value is expressed in moles of Trolox per moles
206 of the tested compound, i.e. in Trolox equivalents.

207 **Results and discussion**

208 In order to produce antioxidant 4-vinyl-guaiacol derivatives with increased lipophilicity, the
209 following four-step synthesis route was adopted: i) 4-vinyl-guaiacol **2** production from the
210 reaction of vanillin ii) The protection of the compound **2** phenolic hydroxyl by silyl-

211 etherification (to avoid the undesirable oxidation or polymerisation side-reactions). iii) The
212 electrophilic addition of the *in situ* generated peracids (with different chain length) to the
213 protected 4-vinyl-guaiacol **3**. iv) The phenolic hydroxyls deprotection.

214 **Synthesis of 4-vinyl-guaiacol **2** and protection of its hydroxyl group**

215 Generally, the availability of vinylphenols in natural sources does not meet the industrial
216 requirements. Hence, several chemical syntheses of these phenolic compounds, including
217 catalytic dehydrogenation of ethylphenols, Wittig reaction or the hydroxycinnamic acids
218 decarboxylation, have been described²⁵. However, a majority of these procedures required
219 expensive reagents and harsh conditions to eventually give rise to the products in low yields.
220 Recently, an efficient synthesis of these compounds by Knoevenagel-Doebner²⁵ reaction in
221 mild conditions was described by Sinha et al. Hence, this synthetic pathway was adopted to
222 produce 4-vinyl-guaiacol **2** from vanillin **1**.

223 Subsequently, the 4-vinyl-guaiacol hydroxyl group was temporary masked to avoid the
224 competitive oxidation and polymerisation side-reactions. Among several protecting groups,
225 *tert*-butyldimethylsilyl (TBDMS) was selected because of its stability in a variety of organic
226 reactions and the facility by which it can be introduced and removed under mild
227 conditions.^{26, 27} The treatment of Compound **2** with *tert*-butyldimethylsilyl chloride and
228 imidazole at room temperature led to the silyl-ether derivative **3** with 85% yield (figure 1).

229

230 **Lipophilization of **3** by electrophilic esterification**

231 As reported in the literature, various reaction parameters can influence the lipase activity and
232 thus the peracids formation. Among several organic solvent tested the highest yields of
233 peracids were observed using toluene or hexane.²⁸ Törnvall *et al.*²⁹ and Orellana-Coca *et al.*²⁴
234 investigations have demonstrated that elevated temperatures (above 60°C) together with

235 hydrogen peroxide at high concentrations (6M-12M) resulted in a rapid loss of enzyme
236 activity. Taking into account these different data, the vinylic derivative **3** was reacted with
237 caprylic peracid (octanoic peracid) in a two-phase reaction. First, the CAL-B catalyzed
238 perhydrolysis of caprylic acid was initiated at 40 °C during 30 min in toluene. Then, the
239 solution of compound **3**, in the same solvent, was added to the previous mixture over 2 hours.
240 During the whole reaction, the hydrogen peroxide concentration did not exceed 1M.

241 After 6 hours of reaction and the usual work up (described in the experimental part), the crude
242 product was treated with tetra-N-butylammonium fluoride (TBAF) in THF at 0 °C, allowing
243 the silyl ether cleavage and the hydroxyl group recovery within 3 hours.

244 Instead of the expected epoxidized products, hydroxyester derivatives **4** and **5** were produced
245 in 76% overall yield (figure 2).

246 The addition of decanoic peracid to compound **3** was proved by NMR. Indeed, the
247 characteristic proton signals of the vinylic double bond, at 5.07, 5.64 and 6.67 ppm
248 disappeared and were replaced by α -hydroxyl (3.78-3.86 ppm for **4** and 4.89 ppm for **5**) and
249 α -ester (5.79 ppm for **4** and 4.16-4.25 ppm for **5**) proton signals. The appearance of shielded
250 aliphatic proton signals on ^1H NMR spectrum and the ester carboxyl signal on ^{13}C NMR
251 spectrum indicated the grafting of the carboxylic acid moiety on **3**.

252 Based on these results, other carboxylic acids (ranging from C2 to C18) were used to assess
253 the reactivity of compound **3** with the *in situ* generated corresponding peracids and to produce
254 phenolic hydroxyesters with different side chain lengths. The reaction products are depicted in
255 both figure 3 and table 1.

256 Considering the results displayed in table 1, two main aspects should be discussed. (i) the
257 peracid addition to the vinylic double bond instead of its epoxidation. (ii) the arising of two

258 addition isomers with the predominance of the derivatives bearing a primary alcohol function
259 (**4a-4h** derivatives).

260 **The peracid addition to the double bond of compound 3**

261 Generally, in the chemo-enzymatic oxidation of olefins, the lipase catalyzes the formation of
262 peracids, from the perhydrolysis reaction between carboxylic acids and an oxidizing agent
263 such as H₂O₂, which then donate an oxygen atom to the double bond affording the
264 corresponding epoxide and regenerating the carboxylic acids. The epoxidation step occurs
265 through a concerted transition state, also known as a symmetry butterfly transition state. The
266 bond between the oxygen and the alkene is being formed at the same time that the peroxy
267 bond is breaking and the peracid proton is transferred from the hydroxyl group to the carbonyl
268 oxygen.

269 However, in the present instance, the generated peracids did not achieve their expected task as
270 oxygen carrier, but an electrophilic addition, rather occurred to the vinyl double bond of **3**. As
271 previously mentioned, the presence of the electron-releasing groups OTBDMS and O-methyl
272 on the aromatic ring of **3** contribute, by mesomeric effect to enhance the electron density on
273 the vinylic double bond. The electrophilic peroxide oxygen of peracid attacks the double bond
274 and form a three membered cyclic transition state **I**¹⁹ (figure 4). Then, the electron rich
275 carboxylate group of peracid attacks either C7 or C8 carbons leading to the simultaneous
276 cleavage of the bonds between these carbons and the peroxide oxygen and the formation of
277 compounds **4** and **5**. The intervention of the electron-releasing groups to orientate the
278 reaction mechanism towards peracids addition is confirmed by Sarma et al³⁰ who
279 demonstrated that styrene derivatives, with electron-withdrawing substituents, are rather
280 epoxidized in the presence of peracids.

281

282 **The peracids addition products**

283 As displayed in table 1, excluding compounds **4a**, **4b** and **5b**, the addition products of
284 peracids on the vinylic double bond of **3** after hydroxyls deprotection were obtained with fair
285 yields ranging from 68% to 77%. The reaction of both ethanoic and butanoic peracids with **3**
286 required a longer time and a higher amount of enzyme to afford addition products with
287 relatively lower yields (entry 1 and 2). This is likely due to the peracids stability which is
288 highly dependent on their molecular weight. Indeed, the smaller are the peracids, the faster is
289 their decomposition; in particular, methanoic and ethanoic peracids are highly unstable³¹.

290 Despite the lower reaction yield of butanoic peracid, this latter led to the formation of two
291 addition products **4b** and **5b** with a slight predominance of the derivative bearing a primary
292 alcohol function **4b**. The same trend was observed for hexanoic, octanoic and decanoic
293 peracids, indicating that from C4 to C8, peracids exhibit the same reactivity towards
294 compound **3**. Although the predominance of **4**-type products is not very significant; it results
295 from the addition of the peracid electrophilic oxygen on the most nucleophilic double bond
296 carbon.

297 From dodecanoic to octadecanoic peracids (entries 6 to 8), only the **4**-type products were
298 formed. The presence of a long alkyl chain in the reaction intermediate **I** seems to further
299 polarize the C7-C8 bond, localizing the negative charge on C8. Hence, only the electron
300 deficient C7 was attacked by the carboxylate group.

301 Owing the good enzyme affinity to dodecanoic acid,²⁸ its corresponding peracid afforded the
302 addition product (**4f**) with the highest yield (77%) in a relatively short time (entry 6).

303 This particular reactivity of peracids allowed the production of a set of phenolic
304 hydroxyesters with side chain lengths ranging from C2 to C18. To obtain equivalent reaction
305 yields, the other strategies based on the lipase B catalyzed esterification and

306 transesterification; generally require harsher operational conditions, like a longer reaction
307 time (7 to 30 days) and higher temperatures (50 to 60°C).³²

308 After synthesis, the antioxidant potency of these lipophilized phenolics was assessed by CAT
309 assay.

310 **Determination of the antioxidant capacity of lipophilized derivatives of 4-vinyl guaiacol**

311 In this study, the CAT assay was used to evaluate the antioxidant capacity of the synthesized
312 phenolic hydroxyesters. The triacylglycerols of tung oil are mainly (ca. 85 %) comprised of
313 alpha-eleostearic acid ((9Z,11E,13E)-9,11,13-octadecatrienoic acid). Owing to the presence of
314 a conjugated triene, this fatty acid strongly absorbs at 273 nm and is highly prone to
315 oxidation. Consequently, under oxidizing conditions, a degradation of the conjugated triene
316 may be simply observed upon the signal loss at 273 nm. These properties allow for an
317 efficient, easy, rapid and direct assessment of lipid oxidation in heterophasic system. Thus,
318 the CAT assay provides relevant screening of antioxidant abilities of molecules, since it is
319 representative of unsaturated fatty acids oxidation pathways that occur in foods and biological
320 systems³³. As depicted in both table 1 and figure 5, the antioxidant ability of 4-vinyl guaiacol
321 was significantly affected by the grafting of the lipophilic moiety (alkyl chain of variable
322 length). Moreover, the isomer nature (phenolic ester bearing a primary or a secondary
323 hydroxyl) may significantly affect the antioxidant activities in such heterogeneous medium.
324 Indeed, isomers exhibiting the secondary alcohol function presented lower antioxidant
325 activities, with only a slight enhancement for the butyl-ester (CAT value = 0.49 ± 0.01) in
326 comparison with 4-vinylguaiacol (CAT value = 0.40 ± 0.03). One may argue that the
327 difference between the two regioisomers might be explained by the negative inductive effect
328 (-I) of the free aliphatic hydroxyl group. Thus, the one closest to the benzene ring would
329 higher disrupt the resonance stabilization of the phenoxyl radicals, resulting in lower
330 antioxidant ability and CAT value. As far as the phenolic esters with primary free hydroxyl

331 (obtained with higher yields), significant improvement in the antioxidant activity was
332 observed with the addition of 2, 4, 6 and 8 carbons in the ester alkyl chain (**4a**, **4b**, **4c** and **4d**
333 respectively) when compared to 4-vinylguaiacol. The non-lipophilized molecule **2** presented a
334 CAT value of 0.40 ± 0.03 , while compounds **4a** to **4d** had CAT values of 0.80 ± 0.05 , $0.49 \pm$
335 0.04 , 0.55 ± 0.01 and 0.57 ± 0.03 , respectively. Conversely, their counterparts with 10, 12, 16
336 and 18 carbons in the alkyl chain (**4f**, **4g** and **4h** respectively) showed lower antioxidant
337 ability in comparison with 4-vinylguaiacol. The order of antioxidant capacity was: $C4 > C8 \approx$
338 $C6 > C2 \gg C10 \geq C12 \approx C16 > C18$, and a clear pattern with respect to the effect of alkyl
339 chain length on the antioxidant ability was observed. Indeed, the effectiveness of antioxidants
340 has been shown to increase as a function of increasing alkyl chain length to a critical point (4
341 carbons), followed by steady decrease beyond that point when more hydrophobic moieties are
342 linked. This nonlinear effect named “cut-off effect” has already been reported in literature
343 with similar experiments performed with series of alkyl chlorogenates, rosmarinates, ferulates
344 and coumarates³⁴⁻³⁷. In these studies, the antioxidant activities were drastically improved with
345 increasing alkyl chain lengths until an optimized activity ranging between 8 to 12 carbon
346 atoms. In both series of esters synthesized from 4-vinylguaiacol, the highest antioxidant
347 capacity was obtained with an alkyl chain of 4 carbons.

348 As previously observed,^{38, 39} the intrinsic chemical reactivity of an antioxidant toward
349 oxidizing species is not the only factor that governs its activity, this feature being in fact
350 multifactorial. Suitable location, position, mobility, and concentration of antioxidant at the
351 interface, but also its reactivity towards free radical can drastically change antioxidant
352 efficiency. It is now accepted that lipophilization mostly affects antioxidant properties by
353 changing the molecule's partitioning. In such lipid-based dispersions, the antioxidant
354 molecule may distribute in the aqueous or in the lipid phase as well as in the intermediate
355 pseudophase (interface) as monomer, micelle or aggregate forms, which results in a different

356 reactivity. Thus, the antioxidant activity of the lipophilized molecules synthesized from 4-
357 vinylguaiacol can be explained by their polymorphism and partitioning in the present
358 environment. The first group, composed by the ethyl ester (**4a**), tends to partition within the
359 aqueous phase with limited interaction with the interface of the lipid droplets where oxidation
360 occurs. Consequently, it displays CAT value equal to the native molecule because of their
361 equivalent polarity (table 1). The second group formed by the butyl ester (**4b**) showed the
362 highest CAT values. This may be explained by a better location of this molecule at the
363 oil/water interface, promoting oil protection against the oxidizing species ($R-C\cdot$, $R-COO\cdot$,
364 etc...) generated by the azo initiator. When the chain length was increased beyond this limit,
365 the amount of esters in the intermediate phase is expected to decrease while the amount in the
366 lipid phase is supposed to increase, which partly explain the diminution in the CAT values in
367 the third group composed with medium alkyl chains (C6 and C8). Also, these molecules could
368 be found in different polymorphisms: monomers, which may protect oil droplets against
369 oxidation when located at the interface and micelles, which will be only sparsely involved
370 against the lipid droplet oxidation. Finally, the last group composed of esters with 10 or more
371 carbon in the alkyl chain, exhibited very low antioxidant activities because of their high
372 lipophilic character. These compounds are mainly located within the lipid phase, with a
373 limited activity at the interface. Moreover, they might be also physically isolated from
374 emulsion interface through the formation of aggregates (micelles or precipitates) that reduce
375 their concentration in the reactive interphase.

376 Generally, phenolic compounds lipophilization catalysed by lipase B of *Candida antarctica* is
377 performed through esterification or transesterification reactions. However, it has been shown
378 in this study, that the perhydrolysis activity of lipase B was an efficient way to graft alkyl
379 chains with different lengths on 4-vinyl guaiacol. The chemical structure of this vinylphenol
380 derivative, and particularly its nucleophilic vinylic double bond, contributed to modify the

381 usual reactivity of peracids leading to the one-pot production of different hydroxyesters by
382 electrophilic addition. Within this addition, the formation of hydroxyesters bearing primary
383 hydroxyl groups was promoted especially when the chain length of the peracid exceeded eight
384 carbons. The assessment of the antioxidant potency of the resulting hydroxyesters
385 demonstrated that the 4-vinyl guaiacol antioxidant activity was enhanced by the grafting of
386 alkyl chains with 2 to 8 carbons. Therefore, this new route of phenolipids synthesis through
387 lipophilization of vinylphenols represents a good strategy to promote and optimize the
388 effectiveness of their natural antioxidant activity in heterophasic system encountered in food
389 emulsions, cosmetics and biological systems.

390

391 Supporting information including NMR spectra and HRMS data of the synthesized products
392 as well as the statistical analysis of CAT values is available.

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526 **Figure captions**527 **Figure 1:** the 4-vinyl-guaiacol synthesis and its phenolic hydroxyl etherification.528 **Figure 2:** the electrophilic esterification of compound **3** followed by the hydroxyl group
529 deprotection.530 **Figure 3:** the chemical structures of hydroxyesters **4a** to **4h** and **5b** to **5e**.531 **Figure 4:** The 1,2-addition mechanism of compound **3** with peracids.532 **Figure 5:** CAT values of 4-vinylguaiacol (□) and the lyophilized molecules: phenolic
533 hydroxyesters bearing primary free hydroxyl (■) and phenolic hydroxyl esters bearing
534 secondary free hydroxyl (▒). Values followed by the same superscript letters are not
535 significantly different ($p \leq 0.05$). Values are mean \pm SD (n=3).

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Tables

Table 1: The electrophilic addition products (after the phenolic hydroxyl deprotection) of peracids on compound **3**.

Entry	Acid	Reaction time (h) ^b	products	Products Yield (%)	CAT value ^c
1	Ethanoic acid (n=0) ^a	126	4a 5a	33 -	0.46 ± 0.05 -
2	Butanoic acid (n=2) ^a	102	4b 5b	26 22	0.80 ± 0.04 0.49 ± 0.01
3	Hexanoic acid (n=4)	4	4c 5c	43 32	0.55 ± 0.01 0.19 ± 0.05
4	Octanoic acid (n=6)	6	4d 5d	46 30	0.57 ± 0.03 0.24 ± 0.02
5	Decanoic acid (n=8)	7	4e 5e	43 31	0.24 ± 0.04 0.22 ± 0.07
6	Dodecanoic acid (n=10)	6.5	4f 5f	77 -	0.19 ± 0.04 -
7	Hexadecanoic acid (n=14)	24	4g 5g	68 -	0.19 ± 0.02 -
8	Octadecanoic acid (n=16)	20	4h 5h	72 -	0.12 ± 0.02 -

^a Reactions of compound **3** with hexanoic to octadecanoic acids were performed by loading 10 wt% of enzyme (relative to **3** weight). However, the addition of both ethanoic and butanoic peracids to the compound **3** double bond required 30 wt% and 20 wt% of enzyme respectively.

^b Reactions were monitored by TLC and stopped after the complete conversion of compound **3**.

^c CAT value of 4-vinyl guaiacol is 0.40 ± 0.03.

Figures

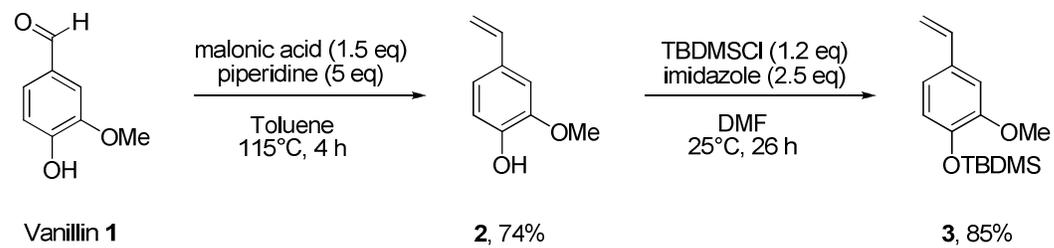
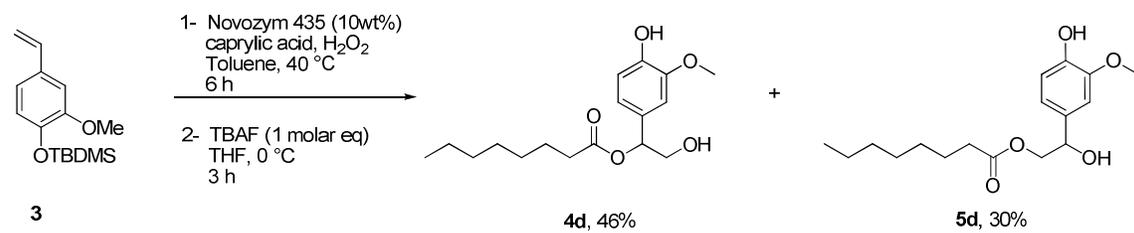


Figure 1

**Figure 2**

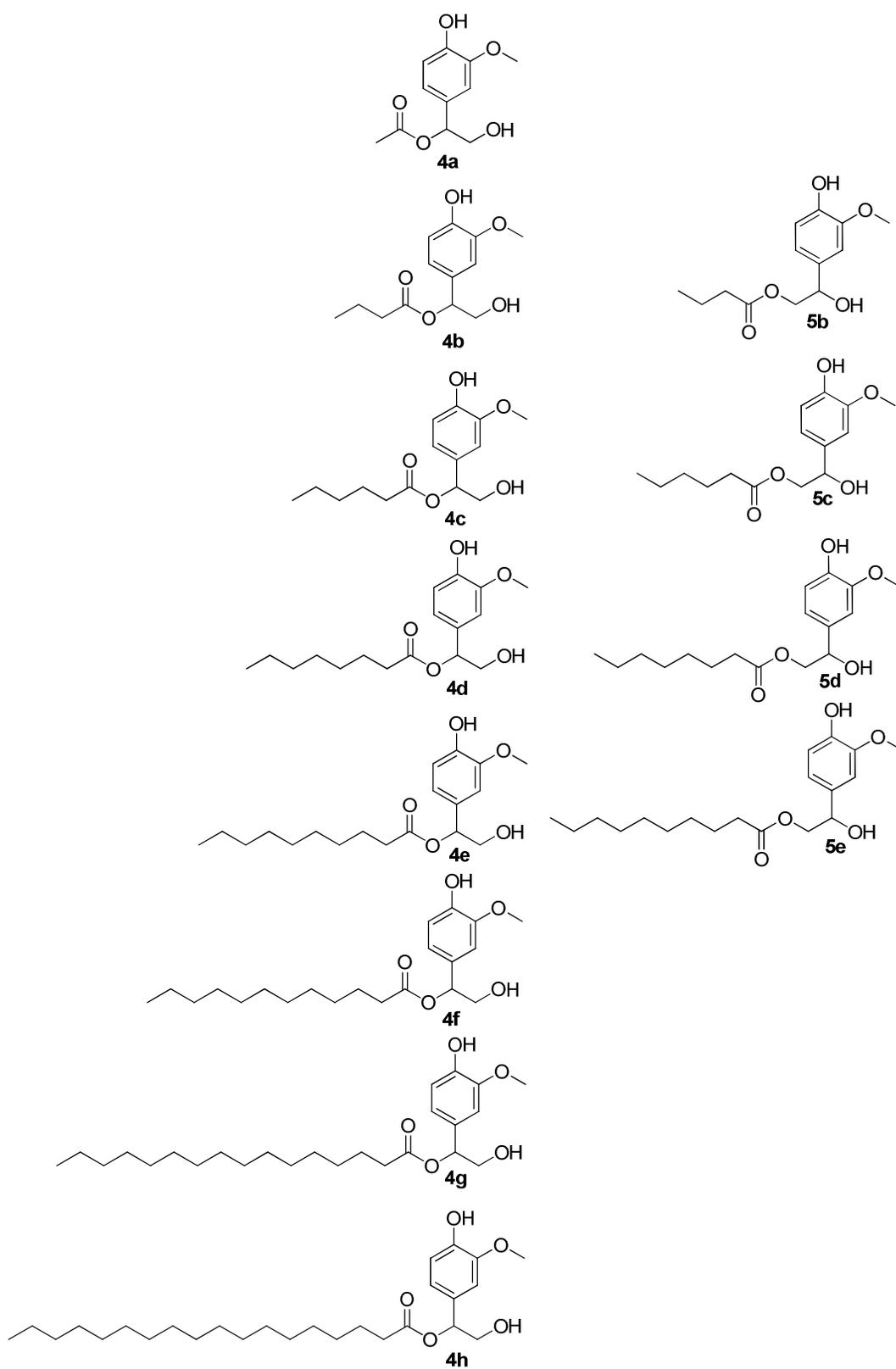


Figure 3

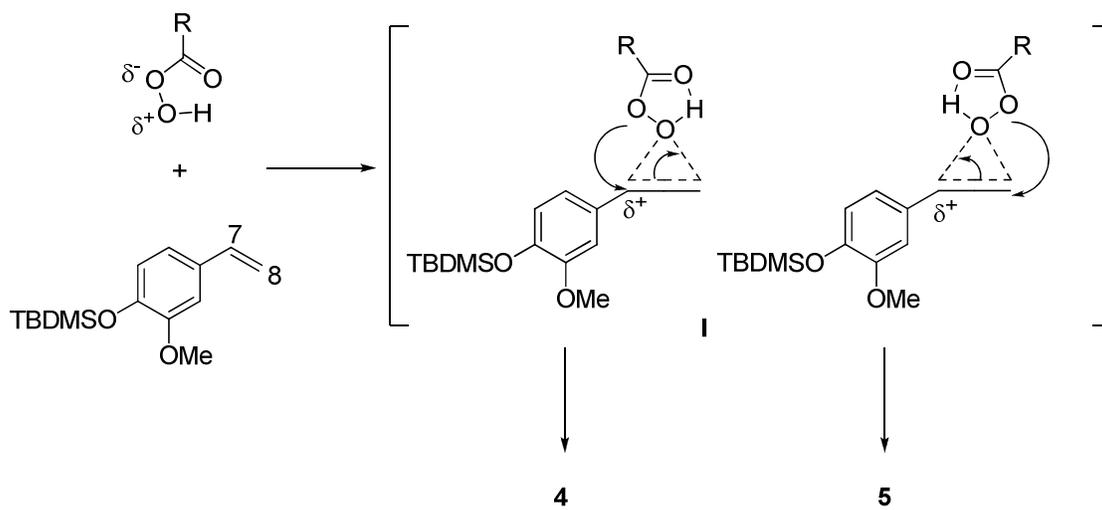


Figure 4

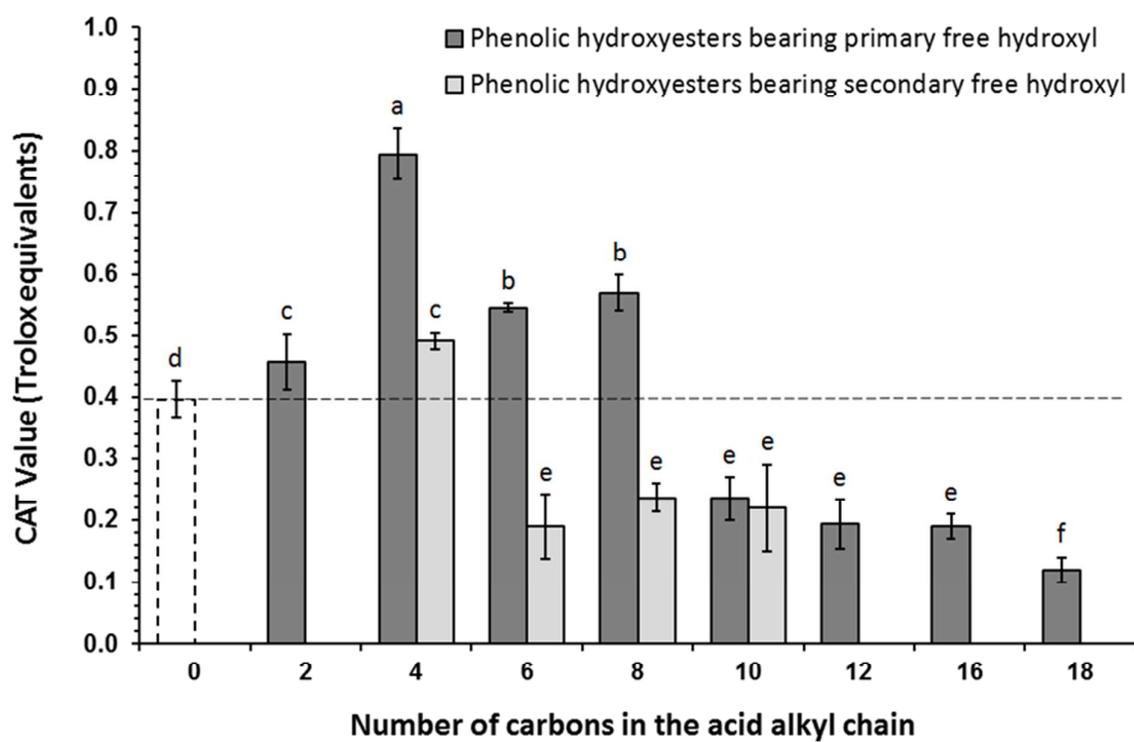


Figure 5

TOC Graphic

