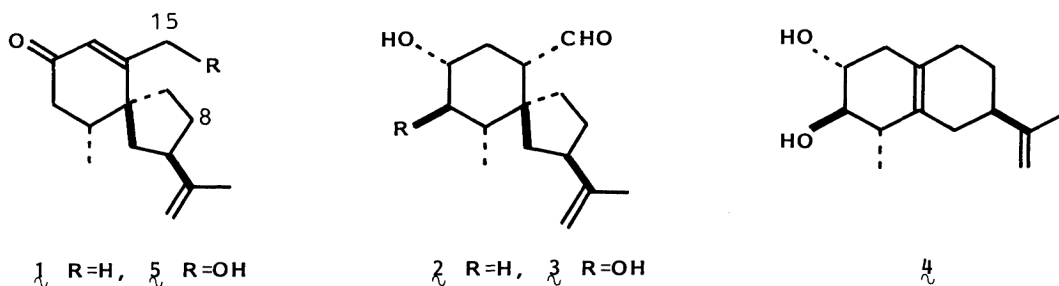


OXY SOLAVETIVONE. A NEW BIOSYNTHETIC PRECURSOR OF LUBIMIN
IN POTATO¹⁾

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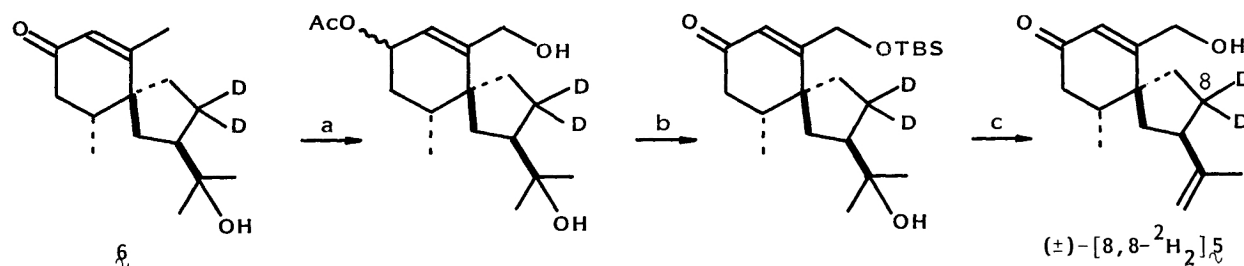
The title compound, isolated newly as a metabolite from
solavetivone, was converted into lubimin in potato.

We²⁾ recently demonstrated that solavetivone (**1**) is metabolized into lubimin (**2**), oxylubimin (**3**), and then rishitin (**4**), representative phytoalexins of the genus *Solanum*, in aged potato (Rishiri, *Solanum tuberosum* × *S. demissum*). In this pathway, the metabolic mode of **1** to **2** has not been clarified yet. A reduction in time on feeding of **1** in potato led to isolation of a new metabolite (**5**), designated as oxysolavetivone. We describe herein that the compound (**5**) is one of biosynthetic intermediates between **1** and **2** in potato.



Thin slices of aged potato (Rishiri) were incubated with natural (-)-**1** at 23 °C for 2 h and extracted with methanol-chloroform (1:1). The chloroform extracts were purified successively by column and preparative thin-layer chromatography, resulting in isolation of (+)-**2** and a new compound (**5**) in 6 and 18% yields, respectively: **5**, oil; $[\alpha]_D^{21}$ -91.6° (c 1.00, EtOH); EI-MS, m/z 234 (M^+) and 216; IR (film), 3420, 3080, 1660, 1650, and 880 cm^{-1} ; ^1H NMR, δ (CDCl_3) 1.00 (3H, d, $J=6$ Hz), 1.72 (3H, s), 4.34 and 4.71 (each 2H, s), and 6.10 (1H, s). The structure of **5** was identified as 15-hydroxysolavetivone on the basis of these spectral data.

The deuterated solavetivone, (\pm)-[8,8- $^2\text{H}_2$]**1**^{2,3)} ($^2\text{H}_2$ -content, ca. 100%), was then incorporated into potato slices (Rishiri) at 23 °C for 2 h under the same conditions, giving (-)-[8,8- $^2\text{H}_2$]**5** ($^2\text{H}_2$ -content, 82.1%),⁴⁾ $[\alpha]_D^{22}$ -5.9° (c 0.58, EtOH) in 17% yield. The result indicates that the compound (**5**) was metabolized from **1** *in vivo*.⁵⁾ The corresponding racemic sample of [8,8- $^2\text{H}_2$]**5** was prepared from the known spirovetivane^{2,3)} (**6**) ($^2\text{H}_2$ -content, ca. 100%) as depicted in Scheme 1 and showed spectra which differed markedly from those of natural **5** only



a) LiAlH_4 , ether, 0 °C, 30 min; Ac_2O , Py, 20 °C, 16 h; SeO_2 , THF, reflux, 2 h, 79%; b) TBSCl, imidazole, DMF, 50 °C, 22 h; K_2CO_3 , aq MeOH, 20 °C, 3 h; Jones oxid., 69%; c) Al_2O_3 -Py, 215 °C, 5 min; aq HF, MeCN, 20 °C, 3 h, 18%.

Scheme 1. Preparation of $(\pm)\text{-}[8,8\text{-}^2\text{H}_2]\mathbf{5}$.

in the following: EI-MS, m/z 236 (M^+ , 100%) and 234 (M^+-2 , 0%) ($[\text{}^2\text{H}_2]$ -content, ca. 100%); IR (CHCl_3), 2190 and 2100 cm^{-1} . Incorporation of the synthetic $(\pm)\text{-}[\text{}^2\text{H}_2]\mathbf{5}$ in potato slices (Rishiri) at 23 °C for 6 h afforded $(+)\text{-}[8,8\text{-}^2\text{H}_2]\mathbf{2}$ ($[\text{}^2\text{H}_2]$ -content, 97.6%), $[\alpha]_{\text{D}}^{25} +29^\circ$ (c 0.13, EtOH) [natural- $\mathbf{2}$, $[\alpha]_{\text{D}}^{25} +36^\circ$], and unreacted $(+)\text{-}\mathbf{5}$ ($[\text{}^2\text{H}_2]$ -content, 99.4%), $[\alpha]_{\text{D}}^{25} +27^\circ$ (c 0.41, EtOH) in 7.3 and 24.1% yields, respectively. The result clearly indicates that only the natural form of $\mathbf{5}$ was transformed into $\mathbf{2}$ *in vivo*. In view of coexistence of various spirovetivane phytoalexins related structurally to $\mathbf{2}$ in diseased potato,⁷⁾ the role of the compound ($\mathbf{5}$) would be significant as a biosynthetic key intermediate leading to their production.

References

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- 3) A. Murai, S. Sato, and T. Masamune, Bull. Chem. Soc. Jpn., 57, 2282 (1984).
- 4) The deuterium content in the respective compounds was estimated from their EI-MS spectra.
- 5) Since the $[\alpha]_{\text{D}}$ value of metabolized $\mathbf{5}$ decreased intensely in comparison with that of cold sample, we examined the metabolism (23 °C, 6 h) of optically pure samples of natural $(-)$ - and unnatural $(+)\text{-}\mathbf{1}^{(2)}$ into $\mathbf{5}$ in potato. Incorporation of the former gave rise to $\mathbf{5}$, $\mathbf{2}$, and recovered $\mathbf{1}$ in 3.7, 24.9, and 14.5% yields, respectively, while that of the latter provided $\mathbf{5}$ and unreacted $\mathbf{1}$ in 7.9 and 20% yields, respectively, the compound ($\mathbf{2}$) being not detected.
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