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Analysis and Sensory Evaluation of the Stereoisomers of a Homologous Series (C5-C10) of 4-Mercapto-2-alkanols

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1 Abstract

2 A homologous series of 4-mercapto-2-alkanols (C5-C10) was used to investigate the 3 impact of the stereochemistry on the sensory properties of a class of naturally occurring polyfunctional thiols having a 1,3-oxygen-sulfur functionality. Stereoisomers 4 were obtained via syntheses of racemic mixtures and subsequent lipase-catalyzed 5 kinetic resolutions. Analytical separations of the stereoisomers were achieved by 6 capillary gas chromatography (GC) using chiral stationary phases. The absolute 7 8 configurations were assigned via NMR analysis. Sensory evaluations by means of 9 GC/Olfactometry revealed odor threshold minima for the medium-chain homologs 10 (C7-C9) of the 4-mercapto-2-alkanol stereoisomers. Except for the C5 homolog, the 11 lowest odor thresholds were determined for the (2R,4R)-configured stereoisomers. 12 The variability in odor qualities was mainly determined by the chain length. None of the 4-mercapto-2-alkanol stereoisomers showed consistent odor qualities for all 13 homologs. 14

15

16 Keywords

4-Mercapto-2-alkanols; polyfunctional thiols; absolute configuration; odor threshold;

18 odor quality

19 Introduction

Polyfunctional thiols are known as one of the classes of sulfur-containing volatiles 20 playing important roles for the aroma of various foods.¹⁻⁶ They are characterized by 21 low odor thresholds and pronounced odor qualities.^{4,7} Fruity, tropical and vegetable 22 odor notes have been particularly associated with numerous polyfunctional thiols 23 possessing a 1,3-oxygen-sulfur function.^{7,8} Compounds fulfilling this essential 24 25 structural feature of the so-called 'tropical olfactophore' are for example the fruity 26 smelling 3-mercapto-1-pentanol, 3-mercapto-4-methyl-1-pentanol and its acetate identified in hop⁹ and beer¹⁰ as well as the broth-like, sweaty and leek-like smelling 3-27 mercapto-2-methyl-1-pentanol isolated from raw onions.^{11,12} As known for other chiral 28 aroma compounds, the stereochemistry also has been shown to play a role in the 29 olfactory perception of polyfunctional sulfur-containing volatiles.¹³ For example, 30 31 different odor qualities have been described for the esters of 3-(methylthio)-1-hexanol identified in yellow passion fruits.^{14,15} Enantiodifferentiation in terms of odor intensity 32 has been recognized for 3-mercapto-2-methyl-1-pentanol; the odor thresholds of the 33 stereoisomers differed by a factor up to 1000.¹² 34

35 The importance of the stereochemistry for the sensory properties has also been demonstrated for a homologous series (chain lengths C5-C10) of 4-mercapto-2-36 alkanones¹⁶⁻¹⁸, a class of naturally occurring β -mercaptoketones.¹⁹⁻²¹ For the 37 38 corresponding 4-mercapto-2-alkanols, it was shown that the odor thresholds depend 39 on the chain length and that there are differences in the sensory properties of the diastereomeric pairs.^{22,23} However, data demonstrating differences between 40 enantiomers have been limited to the respective C7-homolog^{24,25} identified in cooked 41 red bell pepper²¹. The analysis of 4-mercapto-2-heptanol and its acetyl derivatives 42 via GC/O demonstrated that the odor properties of the stereoisomers were not only 43

44 affected by acetylation but also by the configurations of the two asymmetric 45 centers.^{24,25}

The aim of the present investigation was to evaluate the sensory properties of the stereoisomers of the complete homologous series (C5-C10) of 4-mercapto-2alkanols. To this end, the first part of the study was devoted to the synthesis of the stereoisomers, their separation via GC using chiral stationary phases and the assignment of their absolute configurations. Subsequently, odor qualities and odor thresholds of the stereoisomers were determined via GC/O.

52

53 Materials and Methods

Chemicals. 3-Hepten-2-one and (S)-(+)-2-methoxy-2-(1-naphthyl)propionic acid ((S)-54 MaNP) were obtained from TCI Europe (Zwijndrecht, Belgium). 3-Octen-2-one was 55 provided by Alfa Aesar (Karlsruhe, Germany) and 3-decen-2-one by SAFC (Buchs, 56 57 Switzerland). 3-Penten-2-one, 3-nonen-2-one, (E)-2-decenal (\geq 95%), thioacetic acid, 58 lithium aluminum hydride, lipases from porcine pancreas (Type II, PPL, lot numbers: 59 020M1589V and SLBL 2143V) and Candida antarctica (B lipase, adsorbed on a macroporous acrylic resin, CAL-B, lot number: SLBG4222V), deuterochloroform 60 61 $(CDCl_3)$, 4-(dimethylamino)pyridine (DMAP), N,N'-dicyclohexylcarbodiimide (DCC) and Celite[®] 503 were purchased from Sigma-Aldrich (Steinheim, Germany). 3-62 Hexen-2-one was synthesized by Knoevenagel reaction of 3-oxobutanoic acid and 63 propanal as previously reported.¹⁸ 64

Syntheses. A homologous series (chain lengths C5–C10) of 4-acetylthio-2alkanones **7-12** were synthesized by Michael-type addition of thioacetic acid to the corresponding 3-alken-2-ones according to previously described procedures.^{17,18} 4-Mercapto-2-alkanols **1-6** were prepared by adding the synthesized 4-acetylthio-2alkanones (6.63 mmol for **1**, 5.74 mmol for **2**, 10.60 mmol for **3**, 3.11 mmol for **4**,

70 6.93 mmol for **5** and 12.93 mmol for **6**) dissolved in 20 mL of dry tetrahydrofuran 71 (THF) slowly to a suspension of lithium aluminum hydride (LiAlH₄: 29.84 mmol for 1, 72 25.83 mmol for 2, 47.70 mmol for 3, 14.01 mmol for 4, 31.19 mmol for 5 and 73 58.19 mmol for 6) in 50 mL of dry THF under argon atmosphere at 0 °C. The reaction 74 mixture was stirred at RT overnight. After being cooled to 0 °C, distilled water was 75 carefully added and the aqueous phase was adjusted to pH 2 using hydrochloric acid 76 (5%) and extracted three times with dichloromethane. The organic phase was dried 77 with anhydrous sodium sulfate and evaporated under reduced pressure to give the 78 following crude products: 4-mercapto-2-pentanol, 1: 0.41 g (3.41 mmol, mol yield: 79 51%, purity (GC): 76%, diastereomeric ratio, dr (%) = 37:63, purity after column 80 chromatography on silica gel (n-hexane/Et₂O, 3:2, v/v): 96% (by GC)). 4-Mercapto-2hexanol, **2**: 0.83 g (6.17 mmol, mol yield: 108%, purity: 84% by GC, dr (%) = 42:58). 81 82 4-Mercapto-2-heptanol, 3: 1.54 g (10.40 mmol, mol yield: 97%, purity: 96% by GC, dr (%) = 39:61). 4-Mercapto-2-octanol, 4: 0.49 g (3.02 mmol, mol yield: 97%, purity: 83 89% by GC, dr (%) = 47:53, purity after column chromatography on silica gel (n-84 hexane/Et₂O, 5:3, v/v): 96% (by GC)). 4-Mercapto-2-nonanol, 5: 1.25 g (7.09 mmol, 85 86 mol yield: 102%, purity: 92% by GC, dr (%) = 45:55). 4-Mercapto-2-decanol, 6: 1.77 g (9.27 mmol, mol, mol, mol) yield: 72%, purity: 91% by GC, dr (%) = 43:57). Chromatographic, 87 mass spectrometric and NMR data were in agreement with those previously 88 reported.^{7,21,22,24,26} 89

Enzyme-catalyzed kinetic resolution of racemic 4-acetylthio-2-alkanones. In
analogy to the method described by Wakabayashi et al.^{17,18}, 5 mmol of synthesized
4-acetylthio-2-alkanone (0.80 g of 7, 0.87 g of 8, 0.94 g of 9, 1.01 g of 10, 1.08 g of
11 and 1.15 g of 12, respectively) were dissolved in 50 mL of potassium phosphate
buffer (50 mM, pH 7.4). After adding 1.0 g of the enzyme preparation (CAL-B resin
for 7 and PPL for 8-12), the mixture was stirred at RT for a defined time (4 h for 7, 6 h

for 8, 7.5 h for 9, 1 h for 10 and 11, and 2 h for 12). The enzyme was filtered off and 96 97 the aqueous phase was extracted four times with 50 mL Et₂O. The organic phase was dried with anhydrous sodium sulfate and the solvent was removed under 98 reduced pressure using an aspirator at 40 °C. An aliquot of the reaction mixture 99 (1 µL/mL in Et₂O) was subjected to GC analysis using heptakis(2,3-di-O-methyl-6-O-100 101 *tert*-butyl dimethylsilyl)- β -cyclodextrin as chiral stationary phase. The following 102 conversion rates of substrates (56% for 7, 75% for 8, 79% for 9, 43% for 10, 38% for 103 11 and 63% for 12) as well as the enantiomeric ratios (er) of products (4-mercapto-2alkanones (C5-C10, 13-18), er (%) = 12:88 for 13, 66:34 for 14, 38:62 for 15, 82:18 104 105 for 16, 86:14 for 17 and 72:28 for 18) and of the remaining substrates (4-acetylthio-2alkanones, er (%) = 99.6:0.4 for 7, 97:3 for 8, 98:2 for 9, 74:26 for 10 and 72:28 for 106 **11**) were calculated.²⁷ 107

108 The separation of the reaction mixture was carried out by column chromatography on silica gel using a mixture of *n*-hexane and Et₂O (3:1 for 7 and 13, 4:1 for 8 and 14 as 109 well as for 9 and 15, 5:1 for 10 and 16 as well as for 11 and 17, and 6:1 for 12 and 110 **18**, v/v). In analogy to the method described for the C7 homolog^{24,25}, the separated 4-111 112 acetylthio-2-alkanones of **10** and **11** were used as starting substances to synthesize the (4R)-configured diastereomers of 4-mercapto-2-octanol 4 and 4-mercapto-2-113 nonanol 5 employing the same procedure as described above for the synthesis of 4-114 115 mercapto-2-alkanols. The reduction of the remaining substrate of the C5 homolog 7 116 resulted in the formation of the (4S)-configured diastereomers of 4-mercapto-2pentanol 1 since CAL-B resin was used for the enzyme-catalyzed hydrolysis instead 117 of PPL.²⁸ In case of the C6 and C10 homolog, the obtained products 4-mercapto-2-118 119 hexanone **14** and 4-mercapto-2-decanone **18** were reduced to the (4S)-configured diastereomers of the corresponding mercaptoalkanols 2 and 6 using LiAlH₄. 120

Preparation of (S)-M α NP thioesters of (R)- and (S)-4-mercapto-2-octanone. (R)-121 4-mercapto-2-octanone, (R)-16. In accordance with the previously described 122 enzyme-catalyzed kinetic resolution¹⁷, 37.5 mmol of racemic 4-acetylthio-2-octanone 123 10 were dissolved in potassium phosphate buffer and 7.5 g of PPL were added. After 124 stirring for 3 h at RT, the enzyme was filtered off using Celite[®] and the aqueous 125 126 phase was extracted with Et₂O (4x25 mL). The organic phase was dried over anhydrous sodium sulfate and the solvent was removed under reduced pressure. 127 128 (R)-4-acetylthio-2-octanone **10** was obtained after column chromatography on silica gel using a mixture of *n*-hexane and Et_2O (7:1, v/v): mol yield: 1.7%, purity (GC): 129 97.8%, er (%) = 91:9. (R)-4-mercapto-2-octanone (R)-16 was obtained via 130 transesterification²⁸ starting with 0.5 mmol of (R)-**10** followed by purification (column 131 chromatography on silica gel using a mixture of *n*-hexane and Et₂O (7:1, v/v): mol 132 yield: 0.7%, purity (GC): 97.5%, er (%) = 76:14. 133

(S)-4-mercapto-2-octanone, (S)-16. For (S)-16, 12.5 mmol of racemic 4-acetylthio-2-134 octanone 10 were dissolved in potassium phosphate buffer and 5 g of PPL were 135 added. After stirring for 1 h at RT, the enzyme was filtered off using Celite[®] and the 136 137 aqueous phase was extracted with Et₂O (4x25 mL). The organic phase was dried over anhydrous sodium sulfate and the solvent was removed under reduced 138 pressure. (S)-16 was obtained after column chromatography on silica gel using a 139 140 mixture of *n*-hexane and Et₂O (7:1, v/v): mol yield: 6.4%, purity (GC): 97.1%, er (%) = 141 88:12.

(*S*)-*MαNP thioesters of (R)- and (S)-16*. The diastereomers were prepared according
to Kiske et al.²⁸ and separated by semi-preparative HPLC using a Dionex HPLC
system (UltiMate 3000 series, Dionex, Germering, Germany) equipped with a 3100
wavelength detector set at 254 nm using a 250 x 8 mm i.d. Nucleosil 50-5 column
(CS Chromatography, Langerwehe, Germany). Isocratic elution was performed at

147 30 °C with a mixture of *n*-hexane/isopropanol 96:4 (v/v) as the eluent and a flow rate 148 of 2 mL/min. (*S*)-M α NP thioesters of (*R*)-**16**: 10.0 mg, 31.0%; (*S*)-M α NP thioesters of 149 (*S*)-**16**: 5.5 mg, 17.2%.

150 Capillary Gas Chromatography (GC-FID). The column used was а 30 m x 0.25 mm i.d., 0.5 µm; DB-Wax column (J&W Scientific, Agilent Technologies, 151 Waldbronn, Germany, column 1) installed into an HP5890 A gas chromatograph 152 (Hewlett-Packard, Heilbronn, Germany) equipped with a split/splitless injector 153 154 (215 °C, split ratio of 1:7) and an FID (350 °C); temperature program: from 40 °C (5 min hold) to 240 °C (30 min hold) at 4 °C/min; carrier gas: hydrogen at a constant 155 156 pressure of 135 kPa.

A 30 m x 0.25 mm i.d.,1.0 μ m; DB-1 column (J&W Scientific, Agilent Technologies, column 2) was installed into a CE 5160 instrument (Carlo Erba Instruments, Hofheim, Germany) equipped with a split/splitless injector (200 °C, split ratio of 1:10) and an FID (260 °C); temperature program: from 60 °C (5 min hold) to 250 °C (5 min hold) at 5 °C/min; carrier gas: hydrogen at a constant pressure of 74 kPa. Linear retention indices (LRI) were determined according to van den Dool and Kratz²⁹, using C₈-C₄₀ *n*-alkane standard solutions (Sigma-Aldrich).

Enantioselective analyses of 4-acetylthio-2-alkanones **7-12** and 4-mercapto-2alkanones **13-18** were performed on a 30 m x 0.25 mm i.d., 0.25 μm; CycloSil-B column (J&W Scientific, Agilent Technologies, column 3) installed into an HP5890 Series II gas chromatograph (Hewlett-Packard) equipped with a split/splitless injector (200 °C, split ratio of 1:5) and an FID (350 °C); temperature program: from 75 °C (0 min hold) to 180 °C (5 min hold) at 1 °C/min; carrier gas: hydrogen at a constant pressure of 176 kPa.

GC separation of the stereoisomers of **1-6** was performed on two in-house prepared 30 m x 0.25 mm i.d. fused silica capillary columns coated with 50% heptakis(2,3-di-

O-acetyl-6-O-tert-butyl dimethylsilyl)-B-cyclodextrin (column 4) and 28% heptakis(2.3-173 di-O-methoxymethyl-6-O-tert-butyl dimethylsilyl)-β-cyclodextrin 174 in OV1701-vi (column 5), respectively. The syntheses of the cyclodextrins and the column 175 preparations were carried out as previously described.^{30,31} Columns 4 and 5 were 176 installed into a CE 5160 instrument (Carlo Erba Instruments) equipped with a 177 split/splitless injector (200 °C, split ratio of 1:10) and an FID (260 °C); hydrogen at 178 constant pressure of 75 kPa and 110 kPa, respectively, was used as carrier gas. A 179 30 m x 0.25 mm i.d., 0.25 µm; Inert Cap[™] Chiramix column (GL Science, Tokyo, 180 Japan, column 6) installed into an HP5890 Series II gas chromatograph (Hewlett-181 182 Packard) equipped with a split/splitless injector (230 °C, split ratio of 1:30) and an FID (250 °C); carrier gas: hydrogen at a constant pressure of 110 kPa was also used 183 184 to separate the stereoisomers of **1-6**.

Multidimensional Gas Chromatography (MDGC). The instrumentation consisted of 185 two coupled GC 8000 (Carlo Erba Instruments). A Moving Column Stream Switching 186 device (MCSS) and a 1 m x 0.25 mm i.d. deactivated fused silica transfer capillary 187 were used to transfer the diastereomers of **1-6** from the pre-column (GC 1) onto the 188 189 main column (GC 2). A 60 m x 0.32 mm i.d., 0.25 µm; DB-Wax column (J&W Scientific, Agilent Technologies) was installed into GC 1, equipped with a 190 split/splitless injector (215 °C, split ratio of 1:5) and an FID (230 °C); temperature 191 192 program: from 40 °C (5 min hold) to 240 °C (25 min hold) at 4 °C/min; carrier gas: 193 hydrogen at a constant pressure of 165 kPa. The columns 4-6 were installed as main 194 columns in GC 2 equipped with an FID (230 °C); outlet pressure was 98 kPa. Data were processed via Chrom-Card software (Thermo Fisher Scientific, Dreieich, 195 196 Germany).

197 **Capillary Gas Chromatography-Olfactometry (GC/O).** Sensory analyses of the 198 stereoisomers of **1-6** were performed on columns 4-6. Columns 4 and 5 were

installed into an HP5890 A Series II gas chromatograph (Hewlett-Packard) equipped 199 with a cold-on-column injector (40 °C), a heated sniffing port (200 °C) and an FID 200 (250 °C); carrier gas: hydrogen at a constant pressure of 75 kPa. Column 6 was 201 installed into a Fractovap 4200 (Carlo Erba Instruments), equipped with a 202 split/splitless injector (220 °C, split ratio of 1:10), a sniffing port (230 °C) and an FID 203 204 (230 °C); carrier gas: hydrogen at a constant pressure of 98 kPa; make-up gas: 205 nitrogen at 50 kPa. For both GC/O systems, the effluent was split 1:1 via a press-fit 206 Y-splitter and 30 cm x 0.25 mm i.d. deactivated fused silica capillaries (BGB Analytik AG, Rheinfelden, Germany) among sniffing port and FID. 207

208 The sensory analyses of the stereoisomers of **1-6** were performed by three panelists (females; 20-30 years old). Panelist 1 and 2 had no prior experience with GC/O 209 210 assessments, whereas panelist 3 had extensive training for more than three years. 211 Panelist 1 determined the odor properties of the stereoisomers of 1, 3a/a', 4, 5a/a' and 6 using column 4. The sensory evaluation of the syn-enantiomeric pair of 3b/b' 212 was performed using octakis(2,3-di-O-n-butyryl-6-O-tert-butyl dimethylsilyl)-y-CD as 213 chiral stationary phase.^{24,25} Panelist 2 used column 6 for the determination of odor 214 thresholds and odor gualities of the stereoisomers of 1, 2, and 4-6. Panelist 3 215 determined the odor properties of the stereoisomers of 2 and 3 using column 4 and 216 5.^{24,25} Odor thresholds in air were determined following the procedure described by 217 218 Ullrich and Grosch using (E)-2-decenal with the reported odor threshold of 2.7 ng/L in air as internal standard.^{32,33} Known amounts of the internal standard and of the 4-219 220 mercapto-2-alkanols were dissolved in Et₂O and diluted stepwise by a factor of 1:2 (v/v). Stock solutions were freshly prepared for each panelist. The aliquots were 221 222 analyzed by GC/O until no odor was perceivable. The panelists considered a concentration level only as odor threshold if it was the lowest dilution step at which 223 the odor was consistently perceived in three consecutive GC/O-runs.²⁴ Flavor dilution 224

factors (FD) of the internal standard and of the target compounds were obtained by aroma extract dilution analysis (AEDA).³⁴ The odor impressions obtained during the AEDA were collected and those with injection volumes corresponding to approximately 1.5 ng for each stereoisomer at the sniffing port were used as descriptors of the odor qualities.

230 Capillary Gas Chromatography - Mass Spectrometry (GC-MS).

231 A 30 m x 0.25 mm i.d., 0.5 µm; DB-Waxetr fused silica capillary column (J&W Scientific, Agilent Technologies) installed into a GC 8000^{TOP} gas chromatograph (CE 232 Instruments, United Kingdom) 233 Hindley Green, directly coupled to а Fisons MD8000^{TOP} mass spectrometer (Fisons Instruments, Manchester, UK) was 234 used for compound identifications. The temperature was programmed from 40 °C 235 (5 min hold) to 240 °C (25 min hold) at 4 °C/min. A split/splitless injector (220 °C, split 236 237 ratio 1:50) was used and the carrier gas was helium at a constant inlet pressure of 75 kPa. The mass spectra in the electron impact mode (EI) were measured at 70 eV 238 in a scan range from m/z 30 - 250. The source temperature was 200 °C and the 239 240 interface temperature 240 °C. Data acquisition was done via Xcalibur software, 241 version 1.4 (Thermo Fisher Scientific).

NMR Spectroscopy. ¹H NMR and ¹³C NMR spectra were recorded at 500 MHz and 126 MHz, respectively with Avance 500 spectrometers (Bruker, Billerica, MA, USA).
¹H-detected experiments were done with an inverse ¹H/¹³C probehead, direct ¹³Cmeasurements were performed with a QNP ¹³C/³¹P/²⁹Si/¹⁹F/¹H cryoprobe. The experiments were done in full automation using standard parameter sets of the TOPSPIN 3.0 software package (Bruker). ¹³C NMR spectra were recorded in protondecoupled mode. The compounds were dissolved in deuterated chloroform.

The spectra were recorded at 27 °C. All signals were assigned by proton-proton and proton-carbon correlation experiments (COSY, HSQC and HMBC). Data processing

was typically done with the MestreNova software (Mestrelab Research, Santiago deCompostela, Spain).

Optical Rotations. Optical rotations were measured on a Polartronic-E polarimeter (Schmidt & Haensch, Berlin, Germany) fitted with a measuring cell (path length 1 dm) and a sodium lamp (wavelength 589 nm). Samples were diluted in ethanol and the measurements were performed at a temperature of 21 °C. (*S*)-16: $[\alpha]_D$ +17.0, concentration (c): 2.07 g/100 mL, GC purity (p): 97.1%, enantiomeric excess (ee): 75.9%; (*R*)-10: $[\alpha]_D$ +15.6, c: 0.96, p: 97.8, ee: 82.8; (*R*)-16: $[\alpha]_D$ -16.9, c: 1.16, p: 97.5, ee: 71.5.

260

Results and Discussion. GC-separation of the stereoisomers of 4-mercapto-2-261 alkanols. 4-Mercapto-2-alkanols 1-6 (Table 1) were synthesized by Michael-type 262 addition of thioacetic acid to the corresponding 3-alken-2-ones and subsequent 263 reduction of the obtained 4-acetylthio-2-alkanones 7-12 with lithium aluminum 264 hydride.^{16-18,21,24} The GC separations of the diastereomeric pairs of the homologous 265 series (chain lengths C5-C10) are shown in Figure 1A. For separation of the four 266 267 stereoisomers of each homolog several chiral stationary phases were tested. Figure 1B shows the separation obtained by using heptakis(2,3-di-O-acetyl-6-O-tert-butyl 268 dimethylsilyl)- β -cyclodextrin as chiral stationary phase. The use of this cyclodextrin 269 270 derivative was suitable for the separation of the four stereoisomers, except for chain 271 length C6. For this homolog 2, only an incomplete separation could be achieved (Figure 1C), and there were coelutions with stereoisomers of **1**. Therefore, 272 heptakis(2,3-di-O-methoxymethyl-6-O-tert-butyl dimethylsilyl)-β-cyclodextrin 273 was 274 employed; the use of this chiral stationary phase enabled the separation of all four stereoisomers of 2 (Figure 1D). 275

Determination of the absolute configurations and order of elution of the stereoisomers 276 of 4-mercapto-2-alkanols. The absolute configurations and the order of elution of the 277 stereoisomers of 4-mercapto-2-alkanols with chain lengths C5 1, C6 2, and C8-C10 278 4-6 were determined according to the principles previously reported for the 279 assignment of the GC-elution order of the stereoisomers of the C7 homolog 4-280 mercapto-2-heptanol **3**.^{24,25} This involved (i) a comparison of the NMR data of the LC-281 separated diastereomers of 3 with those reported for anti-(2S,4S)-4-mercapto-2-282 283 heptanol and (ii) the formation of enantio-enriched diastereomers of 3 via lipasecatalyzed kinetic resolution of 4-acetylthio-2-heptanone 9 and subsequent reduction 284 of the remaining substrate.²⁴⁻²⁶ Recently, the configurations of 4-mercapto-2-285 pentanone **13** and 4-mercapto-2-heptanone **15** have been re-investigated by 286 vibrational circular dichroism (VCD) and ¹H NMR analyses of (R)-hydratropic acid 287 thioesters.²⁸ The absolute 2-methoxy-2-phenylacetic acid thioesters and 288 configurations of the enantiomers of 13 and 15 determined with these approaches 289 were not in agreement with those deduced via the ¹H NMR anisotropy method using 290 (S)-2-methoxy-2-(1-naphthyl)propionic acid (M α NP) as chiral reagent.¹⁶⁻¹⁸ As a 291 292 consequence, the published assignments of the absolute configurations of the stereoisomers of 3 had to be revised since their assignments were based on the 293 absolute configuration of 4-mercapto-2-heptanone 15 determined by Wakabayashi et 294 al.^{17,24,25} As a result, the order of elution of the diastereomers of **3** were assigned as 295 296 anti- before syn- on a DB-Wax column (Figure 1A) and as (2S,4S)-3a before 297 (2R,4R)-3a' and (2R,4S)-3b before (2S,4R)-3b' for the stereoisomers using heptakis(2,3-di-O-acetyl-6-O-tert-butyl dimethylsilyl)-β-cyclodextrin 298 as chiral 299 stationary phase (Figure 1B).

The analysis of the diastereomeric mixture of **3** via ¹H NMR spectroscopy enabled the determination of the diastereomeric ratios (H-2 and H-4) at the stereogenic

centers (Figure 2A). As outlined in Table 2, the ratios measured via integral analysis 302 of the appropriate pairs of protons (syn/anti) were nearly identical to the ratio of anti-303 304 and syn-diastereomers determined by GC analysis (Figure 1A). Based on this result, the comparison of diastereomeric ratios of synthesized 4-mercapto-2-alkanols 305 obtained via capillary gas chromatography and ¹H NMR spectroscopy was used to 306 assign the anti-/syn-configurations for the complete homologous series. For the 307 synthesized mercaptoalkanols (chain lengths C5 1, C6 2, and C8-C10 4-6) there 308 309 were also good agreements between the GC and the NMR data, as shown in Table 2. The diastereomeric ratios determined at the H-2 and H-4 positions of the 310 311 mercaptoalkanols with the shortest (C5, 1) and the longest chain lengths (C10, 6) are exemplarily shown in Figure 2B and 2C. As a result, the order of elution of the 312 313 diastereomers of the investigated 4-mercapto-2-alkanols was consistently assigned as anti before syn (Figure 1A). 314

The final step was the assignment of the order of elution of the two anti-configured 315 [(2S,4S) and (2R,4R)] and the two syn-configured [(2S,4R) and (2R,4S)]316 317 enantiomers. To this end, a procedure based on enzyme-catalyzed kinetic resolution 318 was used to obtain enantiomerically enriched thiols. The used approach is 319 exemplarily shown for 4-mercapto-2-pentanol **1** in Figure 3. The first step was the CAL-B-mediated hydrolysis of the thioester bond of racemic 4-acetylthio-2-pentanone 320 321 7 which resulted in the formation of the (R)-configured thiol 13 as product and (4S)-322 configured 7 as remaining substrate (Figure 3, step A). The absolute configurations were assigned according to Kiske et al.²⁸ GC analysis of the enantiomers of **7** and **13** 323 performed heptakis(2,3-di-O-methyl-6-O-tert-butyl 324 was using dimethylsilyl)-β-325 cyclodextrin as chiral stationary phase (Figure 3, step A). In the next step, the reaction mixture was separated by column chromatography and the nearly 326 enantiomerically pure 4-acetylthio-2-pentanone (S)-7 was subjected to reduction with 327

LiAlH₄ to form the stereoisomers of 4-mercapto-2-pentanol 1 with the corresponding 328 excess of the (4S)-configured diastereomers (Figure 3, step B). GC analysis using 329 330 heptakis(2,3-di-O-acetyl-6-O-tert-butyl dimethylsilyl)-*β*-cyclodextrin as chiral stationary phase demonstrated that the (4S)-configured diastereomers coeluted with 331 332 the first peaks of the pairs of stereoisomers obtained for the synthesized 4-mercapto-2-pentanol **1**. The assignment of the *anti*- and *syn*-diastereomers achieved in the first 333 step in combination with the assignment of the enantiomeric pairs to their 334 335 corresponding diastereomers via MDGC enabled the determination of the absolute 336 configurations and GC orders of elution of the four stereoisomers of 4-mercapto-2-337 pentanol (Figure 3; step C) as (2S,4S)-1a before (2R,4R)-1a' and (2R,4S)-1b before 338 (2S,4*R*)-**1b'**.

An analogous procedure was applied to assign the order of elution of the 339 stereoisomers of 4-mercapto-2-octanol 4. To this end, the (4S)- and (4R)-configured 340 enantiomers of **16** were prepared via kinetic resolution using PPL in accordance with 341 the previously described procedure.²⁸ The obtained enantiomerically enriched 342 mercaptoalkanones were reacted with (S)-MaNP (Figure 4), purified with semi-343 344 preparative HPLC, and the diastereomers were analyzed by NMR spectroscopy (Table 3). Previous studies had demonstrated consistent ¹H NMR anisotropy effects 345 for the complete homologous series of (S)-M α NP thioesters of 4-mercapto-2-346 alkanones of chain lengths C5 to C10.17,18 Therefore, it was assumed that the 347 recently revised sector rule for secondary thiols, verified via VCD and ¹H NMR 348 analysis of diastereomeric thioesters formed with other auxiliary reagents for 4-349 mercapto-2-alkanones of chain lengths C5 and C7,²⁸ can be applied. The $\Delta\delta$ values 350 351 of H-1 and H-3 are positive (0.06 and 0.05, respectively) and are placed on the left side whereas the $\Delta\delta$ values for H-5 – H-8 are negative (-0.02, -0.03, -0.03 and -0.04, 352 respectively) and are placed on the right side. This results in (R)-configuration at the 353

354 C-4 position of the first eluting diastereomer and thus corresponds to the (S.R)diastereometric MaNP thioester of **16** which elutes before the (S,S) diastereometric 355 356 Based on this result, PPL-mediated hydrolysis of racemic 4-acetylthio-2-octanone rac-10 resulted in the formation of the (S)-configured thiol 16 as product and (4R)-357 configured **10** as remaining substrate. After column chromatography, (4R)-configured 358 **10** was subjected to reduction with LiAlH₄ to form the (4R)-configured diastereomers 359 of 4. Comparing the order of elution of the (4R)-configured diastereomers of 4 to 360 361 those of the enantiomeric pairs of anti- and syn-configured 4 via MDGC resulted in an order of elution of (2S,4S)-4a before (2R,4R)-4a' and (2R,4S)-4b before (2S,4R)-4b' 362 363 using heptakis(2,3-di-O-acetyl-6-O-tert-butyl dimethylsilyl)- β -cyclodextrin as chiral stationary phase (Figure 1B). 364

In analogy, the absolute configurations of the stereoisomers of the remaining 365 homologs 2, 5 and 6 were assigned via PPL-mediated hydrolyses of 4-acetylthio-2-366 hexanone 8, 4-acetylthio-2-nonanone 11 and 4-acetylthio-2-decanone 12. The 367 formed (S)-configured thiols (14, 17 and 18) and the remaining (R)-configured 368 substrates (8, 11 and 12) were analyzed using heptakis(2,3-di-O-methyl-6-O-tert-369 butyl dimethylsilyl)- β -cyclodextrin as chiral stationary phase.^{16-18,28} After column 370 chromatography, (4R)-configured 11 as well as (4S)-configured 14 and 18 were 371 subjected to reduction with LiAlH₄ to form the corresponding enantiomerically 372 373 enriched diastereomers of 2, 5 and 6. GC analyses of (4R)-configured 5, (4S)-374 configured 6 and the respective racemic reference substances resulted in orders of 375 elution of (2S,4S)-a before (2R,4R)-a' and (2R,4S)-b before (2S,4R)-b' using heptakis(2,3-di-O-acetyl-6-O-tert-butyl dimethylsilyl)-β-cyclodextrin 376 as chiral 377 stationary phase (Figure 1B). The same order of elution was assigned for the stereoisomers of the C6-homolog 2 separated on heptakis(2,3-di-O-methoxymethyl-378 6-O-tert-butyl dimethylsilyl)-β-cyclodextrin as stationary phase (Figure 1D). 379

An interesting phenomenon was observed when screening Chiramix[®], a column 380 coated with a mixture of the two chiral stationary phases heptakis(2,6-di-O-methyl-3-381 382 O-pentyl)- β -cyclodextrin and octakis(2,6-di-O-methyl-3-O-trifluoroacetyl)-ycyclodextrin as alternative chiral stationary phase (Figure 5).³⁵ There were changes 383 in the order of elution of the stereoisomers of **1-6** depending on the chain lengths. 384 For the long-chain homologs 4-6 the anti-configured (2S,4S)-a and (2R,4R)-a' 385 stereoisomers consistently eluted before the corresponding syn-configured (2S,4R)-386 b' and (2R,4S)-b stereoisomers. The changed order of elution of the four 387 388 stereoisomers of the short-chain homologs 1 and 2 as well as the coelution of the 389 (4R)-configured diastereomers of the C7 homolog 3a' and 3b' appears to be due to an increasing shift of the (2R,4R)-configured stereoisomers **1-3a'** to later retention 390 391 times with decreasing chain lengths.

Determination of odor thresholds. The odor thresholds of the stereoisomers of 1-6 392 were determined via GC/O (Table 4). In total three panelists participated; except for 393 5b and 5b', each stereoisomer was evaluated by two assessors. Regarding the 394 395 variability of the panelists, there were a few cases in which high differences between odor thresholds were observed, i.e. for 4a' (factor: 60) and 5a' (factor: 30) between 396 397 panelists 1 and 2 as well as for 2b' (factor: 30), 2a (factor: 22) and 2b (factor: 7) 398 between panelists 2 and 3. However, for most of the stereoisomers the individual 399 odor thresholds were either the same or differed up to a maximum of factors 3 to 5, corresponding to approximately two dilution steps in the course of the AEDA. Figure 400 401 6 illustrates the odor threshold curves for the four stereoisomers of 4-mercapto-2-402 alkanols **1-6** based on the geometric means calculated from the assessments by the 403 respective panelists (except for **5b** and **5b'**, for which only single sensory evaluations 404 were available).

The data set revealed two effects: (i) For all stereoisomers odor threshold minima 405 406 were observed for the medium-chain homologs (C7-C9). This is in good agreement with the recently reported odor thresholds for the racemic mixtures of a homologous 407 series of 4-mercapto-2-alkanols.²² The individual curves for the diastereomers 408 [(2R,4S), (2S,4R)] and [(2S,4S), (2R,4R)] also fit very well to those reported for the 409 respective diastereomeric mixtures.²³ This good agreement with sensory data 410 generated in a different laboratory and by trained panelists^{22,23} supports the reliability 411 of the data obtained in the present study, despite the limited number of (trained) 412 panelists and the observed individual differences. Threshold minima for medium-413 414 chain representatives have been observed within homologous series of various mercaptoalkanols²² and for the enantiomers of the homologous series of 4-mercapto-415 2-alkanones (minima at carbon chain lengths C8) and 4-acetylthio-2-alkanones 416 (minima at carbon chain lengths C7/C8).¹⁸ (ii) Except for C5, the lowest odor 417 thresholds were determined for the (2R,4R)-configured stereoisomers. The visual 418 differences seen in Figure 6 were verified by calculating the ratios of the geometrical 419 420 means of the thresholds determined for the (2R,4R)-configured stereoisomers and 421 those of the second most intensive smelling stereoisomers. Particularly for the homologs with chain lengths C8 and C9 these ratios were pronounced 422 (approximately 18). 423

Using the example of 4-mercapto-2-heptanol and its acetyl derivatives, it has been shown that the odor thresholds were nearly independent from *S*- and/or *O*-acetylation if the structural prerequisite of (2*R*)-configuration was fulfilled. ^{24,28} A high sensory potency was also observed for the (4*R*)-configured isomers of short- and mediumchain homologs (C5-C8) of 4-mercapto-2-alkanones (C5-C10) taking into account the re-investigated absolute configurations.^{18,28} These data indicate that the (*R*)configurations might play key roles for the thresholds of these *B*-mercaptoalcohols

and ß-mercaptoketones. However, S-acetylation of 4-mercapto-2-alkanones (C5C10) reduced the odor intensity, and the odor thresholds of the enantiomers were
highly impacted by the chain length.

Determination of odor qualities. Odor qualities of the stereoisomers of **1-6** were also 434 435 determined by panelists 1-3 via GC/O (Table 5). It is known that odor qualities may show pronounced concentration-dependent changes. Nevertheless, for the purpose 436 of comparison the sensory assessments were performed at constant amounts of 437 1.5 ng at the sniffing port for each stereoisomer. Considering the variability of the 438 439 dominant odor impressions (printed in bold type), it is obvious that none of the 440 stereoisomers showed consistent odor qualities for all homologs. For example, the 441 odor qualities of the (2R,4R)-configured stereoisomers (1-6a') ranged from onion to plastic-solvent-like odor notes. The comparison of the odor descriptions for the 442 443 different chain lengths showed that for the C5 homolog **1** similar odor qualities such 444 as onion (1a and 1a') or sweat (1b and 1b') were detected for the enantiomeric pairs. 445 Different odor notes such as fruity (2a and 3a), onion (2a', 3a' and 3b), savory (2b and **3b'**), and green/herb-like (**2b'**) were obtained for the isomers of the chain lengths 446 C6 and C7. The odor descriptions of the stereoisomers of the chain lengths C8 to 447 448 C10 changed towards unpleasant chemical notes such as burnt, plastic, solvent, or pungent. These data demonstrate that the chain length is the main factor determining 449 450 the variability in odor gualities of stereoisomers of 4-mercapto-2-alkanols. A similar effect was reported for the odor properties of the diastereomers of 4-mercapto-2-451 alkanols (C5-C10).^{22,23} GC/O analysis resulted in onion and meaty notes for the C5 452 453 homologs, a fruity-like odor reminiscent of grapefruit dominated the odor impressions of the C6-C9 homologs, and further elongation led to fatty and burnt odor notes. No 454 455 significant differences in the odor qualities have been described for the 456 diastereomeric pairs of the 4-mercapto-2-alkanols (C5-C10), except for the C6

homolog, having either a more meaty or fruity odor note.^{22,23} The odor gualities of the 457 enantiomers of the corresponding 4-mercapto-2-alkanones (C5-C10) are highly 458 impacted by the stereochemistry.^{16,18} GC/O analyses revealed fruity odor notes for 459 the (R)-enantiomers and more unpleasant notes such as catty and sulfury for the (S)-460 enantiomers, taking into account the results of the reinvestigation of the absolute 461 configurations of β -mercaptoalkanones.^{16,18,28} As expected for compounds 462 possessing a 1,3-oxygen-sulfur functionality, tropical, fruity, and vegetable odor notes 463 464 were obtained for stereoisomers of the investigated 4-mercapto-2-alkanols (Table 5). 465 However, specific notes such as meaty, savory, sweaty as well as chemical notes 466 were additionally perceived by the panelists (Table 5) and have also been reported in literature to describe the odor qualities of 4-mercapto-2-alkanols.^{7,21} 467

In conclusion, the GC separation and the assignment of the absolute configurations 468 of the stereoisomers for the homologous series of 4-mercapto-2-alkanols with chain 469 lengths from C5 to C10 have been achieved. GC/O analyses revealed that the odor 470 thresholds of the stereoisomers of 4-mercapto-2-alkanols were highly impacted by 471 472 the stereochemistry as the lowest odor thresholds were determined for the (2R,4R)-473 configured stereoisomers, except for C5. In contrast, the odor qualities were mainly 474 influenced by the chain length. The data provide another example for the impact of both chain length and stereochemistry on the sensory properties of members of 475 476 homologous series of aroma compounds.

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478 ASSOCIATED CONTENT

Supporting information: Experimental details of the syntheses of 4-acetylthio-2alkanones (C5-C10). MS and NMR data of the synthesized 4-mercapto-2-alkanols (C5-C10). Temperature programs used for the GC separations of the 4-mercapto-2alkanol stereoisomers. GC linear retention indices of the diastereomers of 4-

483	mercapto-2-alkanols on DB-Wax and DB-1. Separation factors α and resolutions R_s						
484	of the enantiomeric pairs of 4-mercapto-2-alkanols. Geometric means of the						
485	individual odor thresholds of the stereoisomers of 4-mercapto-2-alkanols determined						
486	by the panelists via GC/O.						
487	This material is available free of charge via the Internet at http://pubs.acs.org.						
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616	Figure Captions					
617	Figure 1.					
618	(A) Capillary gas chromatographic separation of the diastereomers of 4-mercapto-2-					
619	alkanols 1-6 on a DB-Wax column; (B) separation of the stereoisomers of 4-					
620	mercapto-2-alkanols 1 , 3-6 on heptakis(2,3-di-O-acetyl-6-O-TBDMS)- β -CD; (C)					
621	separation of the stereoisomers of 4-mercapto-2-hexanol 2 on heptakis(2,3-di-O-					
622	acetyl-6-O-TBDMS)- β -CD; (D) separation of the stereoisomers of 4-mercapto-2-					
623	hexanol 2 on heptakis(2,3-di-O-methoxymethyl-6-O-TBDMS)- β -CD.					
624						
625	Figure 2.					
626	¹ H NMR data of synthesized (A) 4-mercapto-2-heptanol 3 , (B) 4-mercapto-2-pentanol					
627	1, and (C) 4-mercapto-2-decanol 6.					
628						
629	Figure 3.					
630	Approach employed to assign the GC order of elution of the stereoisomers of 4-					
631	mercapto-2-alkanols, shown for 4-mercapto-2-pentanol 1 as example.					
632						
633	Figure 4.					
634	Structures of synthesized diastereomeric (S)-M α NP thioesters of (R)- and (S)-4-					
635	mercapto-2-octanone 16 .					
636						
637	Figure 5.					
638	GC separation of the stereoisomers of 4-mercapto-2-alkanols 1-6 on Chiramix [®] .					
639						
640						
641						

642 **Figure 6.**

- 643 Geometric means of the odor thresholds of the stereoisomers of 4-mercapto-2-
- alkanols (except for (2R,4S) and (2S,4R) of C9, for which only single sensory
- 645 evaluations were available).

4-mercapto-2-alkanols						
no.	chain length	R	structure	9		
1	C5	-CH ₃	anti	syn		
2	C6	-CH ₂ -CH ₃	SH OH	SH OH		
3	C7	-(CH ₂) ₂ -CH ₃	a: (2S,4S)	b: (2 <i>R</i> ,4 <i>S</i>)		
4	C8	-(CH ₂) ₃ -CH ₃	SH 0H	6H 0H		
5	C9	-(CH ₂) ₄ -CH ₃	R	R		
6	C10	-(CH ₂) ₅ -CH ₃	a': (2 <i>R</i> ,4 <i>R</i>)	b': (2 <i>S</i> ,4 <i>R</i>)		

Table 1. Structures of the Stereoisomers of 4-Mercapto-2-alkanols**1-6** with ChainLengths from C5 to C10

diastereomeric ratios (%)						
	GC		NMR			
no.	anti : syn	H-2	H-4			
1	37 : 63	34 : 66	34 : 66			
2	42 : 58	42 : 58	41 : 59			
3	39 : 61	40 : 60	40 : 60			
4	47 : 53	47 : 53	45 : 55			
5	45 : 55	47 : 53	44 : 56			
6	43 : 57	43 : 57	44 : 56			

Table 2. Diastereomeric Ratios of Synthesized 4-Mercapto-2-alkanols **1-6** Determined by GC and ¹H NMR Analysis

(S)-M α NP thioesters of 4-mercapto-2-octanone 16						
Н	(S,R)- 16	(S,S)- 16	Δδ			
1	1.98 (s)	2.04 (s)	0.06			
3	2.62 (d, 2.1)	2.67 (dd, 16.5, 6.4)	0.05			
3'	2.60 (d, 3.1)	2.60 (dd, 18.8, 7.0)	0			
4	3.74 (m)	3.75 (m)	0			
5	1.52 (m)	1.50 (m)	-0.02			
6	1.21 (m)	1.18 (m)	-0.03			
7	1.21 (m)	1.18 (m)	-0.03			
8	0.79 (t, 7.3)	0.75 (t, 7.3)	-0.04			

Table 3.¹H NMR Data and $\Delta \delta$ Values of (*S*)-M α NP Thioesters of Both Enantiomers of 4-Mercapto-2-octanone **16**

					odor th	nreshold	ls in air ((ng/L) ^a				
	а	(2S,4S	5)	а	' (2R,4F	र)	b	(2R,43	S)	b	' (2S,4 <i>l</i>	R)
		panelis	t		panelist			panelist	t		panelist	t
no.	1	2	3	1	2	3	1	2	3	1	2	3
1	1.4	0.7	b	0.7	1.4	b	0.5	0.1	b	0.5	0.5	b
2	b	0.1	2.2	b	0.1	0.13	b	0.1	0.7	b	0.1	3.0
3	0.1	b	0.1	0.01	b	0.05	0.2	b	0.2	0.3	b	0.3
4	0.5	0.1	b	0.06	0.001	b	0.1	0.2	b	0.3	0.1	b
5	0.2	0.1	b	0.03	0.001	b	b	0.1	b	b	0.1	b
6	1.0	0.3	b	0.1	0.1	b	0.7	3.1	b	1.5	0.8	b

Table 4. Odor Thresholds of the Stereoisomers of 4-Mercapto-2-alkanols**1-6**Determined by GC/O

Odor thresholds were determined by GC/O.

^bNot determined by this panelist.

		odor descriptions ^a						
no.	panelist	a (2S,4S)	a' (2 <i>R</i> ,4 <i>R</i>)	b (2 <i>R</i> ,4 <i>S</i>)	b' (2 <i>S</i> ,4 <i>R</i>)			
1	1 2	onion, sweaty, meaty onion, sweaty	onion, savory onion, sweet	sweaty , onion sweaty , onion	sweaty , meaty sweaty , pungent			
2	2 3	fruity , sour, onion fruity , tropical, sulfury	onion, pungent onion, rhubarb	savory , onion, sweaty savory , onion	green , onion, sour herbs , savory			
3	1 3	fruity , sulfury, onion fruity , sulfury	onion, fermented onion, sulfury	onion, sulfury onion, savory, meaty	savory , meaty savory , green, herbs			
4	1 2	plastic , sulfury, green pungent , onion	plastic , green pungent , onion	burnt , tomato plant pungent , onion	burnt , green onion , fruity, sour			
5	1 2	rubber, burnt, sulfury garage, onion	plastic , onion pungent , sweaty	pungent, onion	, - solvent, onion			
6	1 2	burnt , plastic , sulfury onion , sweaty	plastic, rhubarb solvent, fruity, onion	plastic , sulfury pungent , onion	plastic , fruity, citrus solvent , sour, onion			

Table 5. Odor Descriptions of the Stereoisomers of 4-Mercapto-2-alkanols 1-6 Determined by GC/O

 a^{b} GC/O descriptions were made for injection volumes corresponding to ~1.5 ng for each stereoisomer at the sniffing port. Dominant odor impressions are bold typed. b^{b} Not determined by this panelist.

Figures







Figure 2



Figure 3





Figure 4







TOC graphic

