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## Selective Detection of D-Lactulose by a Porphyrin-based Diboronic Acid

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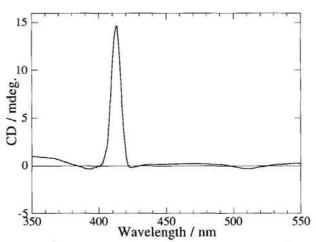
Cis-5,15-bis[2-(dihydroxyboronyl)phenyl]-10,20-diphenyl-porphine (cis-DBPP) bearing two boronic acid groups in a 9 Å distance has been synthesized. The absorption, fluorescence, and CD spectral changes were induced only by D-lactulose among 10 disaccharides tested herein. One can readily sense D-lactulose by the spectroscopic methods.

We have recently demonstrated the usefulness of the boronic acid function as a saccharide receptor in an aqueous system. 1 It is known that among monosaccharides, D-fructose shows the highest affinity with monoboronic acids 1-5 while D-galactose is frequently bound to diboronic acids forming macrocyclic 1:1 complexes.<sup>6</sup> Careful examination of the D-lactulose structure teaches us that this disaccharide consists of D-galactose and Dfructose. Hence, D-lactulose should be favorably bound to a diboronic acid receptor if the distance between the two boronic acids is appropriately designed. The possible boronic-acidbinding sites in D-lactulose are the 1,2- or 2,3-diol in the Dfructose moiety and the 4',6'-diol in the D-galactose moiety, the distance being ca. 9 Å. It is not so easy, however, to immobilize two boronic acid groups with a 9 Å distance on the rigid matrix. We noticed that this requirement may be satisfied with cis-5,15bis[2-(dihydroxyboronyl)phenyl]-10,20-diphenylporphine (cis-DBPP): the porphyrin moiety can serve as a rigid matrix<sup>7</sup> and two boronic acid groups exactly construct a cleft with a 9 Å distance. We have found that the spectroscopic properties of cis-DBPP respond only D-lactulose among 10 disaccharides tested herein.

Cis-DBPP and trans-DBPP were synthesized according to Scheme 1. Two isomers were separated by a preparative TLC method (silica gel, CHCl<sub>3</sub>:EtOAc = 5:1:  $R_{\rm f}$  = 0.23 for cis-isomer and 0.73 for trans-isomer). The products (mp > 300 °C for cis-isomer and > 300 °C for trans-isomer) were assigned by IR,  $^{\rm I}$ H NMR, and Mass<sup>8</sup> spectral evidence and elemental analyses. The structural difference between two isomers could not be discriminated by 400 MHz  $^{\rm I}$ H NMR but a significant difference did appear in 600 MHz  $^{\rm I}$ H NMR.  $^{\rm 9}$  It was confirmed that as long as the solution is kept below 15 °C, cis-trans isomerization can be suppressed.

Firstly, we tested many commercially-available monosaccharides but none of them could change the spectroscopic properties of *cis*-DBPP.

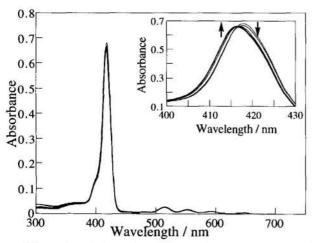
Here, we tested commercially-available 10 disaccharides.  $^{10}$  Among them, only D-lactulose induced significant spectral changes. In CD spectroscopy, only D-lactulose gave a CD-active species with  $\lambda_{\rm max}$  416.5 nm (Figure 1). As already shown in the related systems,  $^{1.6}$  the result is indicative that D-lactulose bridges the two boronic acid groups, forming an intramolecular 1:1 complex. As expected, the Job plot ([cis-DBPP] + [D-lactulose] =  $5.00 \times 10^{-5}$  mol dm<sup>-3</sup> (constant)) afforded a maximum CD intensity at 0.5, supporting the formation of the 1:1 complex. On the basis of previous work, it is expected that cis-DBPP and D-lactulose form an intramolecular complex using 2,3- and 4',6'-diols as the binding sites.  $^{11,12}$  Such a CD-active species did not appear from a *trans*-DBPP + D-lactulose system.



**Figure 1.** CD spectrum of *cis*-DBPP  $(4.0 \times 10^{-5} \text{ mol dm}^{-3})$  in the presence of D-lactulose  $(2.7 \times 10^{-2} \text{ mol dm}^{-3})$ : methanol, 15 °C, cell length 1.0 cm.

The absorption spectra of cis-DBPP is shown in Figure 2. Again, a significant increase in the absorption bands was observed only for D-lactulose. Although the spectral change is relatively small, one can estimate the association constant ( $K_{\rm ass}$ ) from Figure 2. By analyzing of A and [D-lactulose] using a Nagakura's method, <sup>13</sup> the  $K_{\rm ass}$  for the 1:1 complex was estimated to be  $560 \pm 30 \, {\rm dm}^3 \, {\rm mol}^{-1}$ .

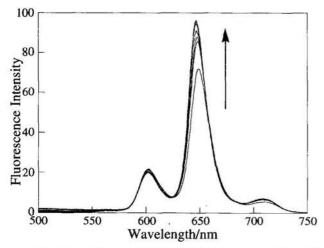
It is known that when a fluorescent diboronic acid is intramolecularly bridged by a saccharide, the fluorescence intensity increases owing to the rigidification effect. <sup>14,15</sup> Such a phenomenon should be also observable for the 1:1 complex of cis-DBPP and D-lactulose. The 417 nm in the Soret band was used for the excitation where an isosbestic point appeared in the D-lactulose-dependent absorption spectral change. The fluorescence spectral change is shown in Figure 3. As expected, the fluorescence intensity increased only when D-lactulose was



**Figure 2.** Absorption spectrum of *cis*-DBPP  $(2.0 \times 10^{-6} \text{ mol dm}^{-3})$  and the spectral change in the presence of D-lactulose  $(0\sim6.0\times10^{-3} \text{ mol dm}^{-3})$ : methanol, 15 °C.

added. From the analysis of a plot of the fluorescence intensity vs. [D-lactulose]<sup>16</sup> we obtained the  $K_{\rm ass}$  560  $\pm$  50 dm<sup>3</sup> mol<sup>-1</sup>. Although the cis-DBPP concentration used here is lower by 25-fold than that used for the measurements of the absorption spectra, the  $K_{\rm ass}$  value shows a good agreement with that determined by the absorption spectral change.

In conclusion, *cis*-DBPP has turned out to act as a potential diboronic-acid-based receptor for D-lactulose. This means that as described in introduction, D-lactulose consisting of D-fructose



**Figure 3.** Fluorescence spectral change in *cis*-DBPP (2.0  $\times$  10<sup>-6</sup> mol dm<sup>-3</sup>) in the presence of D-lactulose (0~2.9  $\times$  10<sup>-2</sup> mol dm<sup>-3</sup>): methanol, 15 °C, excitation 417 nm.

and D-galactose is spacially recognizable among disaccharides with the similar molecular size. The binding process forming the macrocyclic 1:1 complex can be readily estimated by the spectroscopic methods using the porphyrin moiety as a chromophore. D-Lactulose (4-O-β-D-galactopyranosyl-Dfructose) is one of the most important and well-known oligosaccharides which affects the proliferation of Lactobacillus bifidus and lactic acid bacteria and controls the pH by the production and absorption of ammonia in the lowels. 17 It is also useful as an effective medicine for suppression of the urea production and treatment of hepatic encephalophathy. 18 In spite of its importance in the medical chemistry field, the effective artificial receptor which can selectively bind D-lactulose has not yet developed. Obviously, it seems very important to design a new analytical system which is useful under physiological conditions. We are now planning to prepare the metal complex derivatives and apply them to a catalytic decomposition of Dlactulose.

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- 8 Positive SIMS: m/z 815, [MH + 2glycerol-4H2O]+.
- 9 600 MHz <sup>1</sup>H NMR spectrum of cis-DBPP (CDCl<sub>3</sub>, TMS): δ = -2.70 (s, 2H, NH of pyrrole), 7.70-7.80 (m, 8H, ArH), 7.84 (t, 2H, ArH), 8.04 (d, 2H, ArH), 8.12 (d, 2H, ArH), 8.23-8.25 (m, 2H, ArH), 8.33 (d, 2H, ArH), 8.72 (d, 4H, CH of pyrrole), 8.85 (d, 4H, CH of pyrrole).
- 10 Disaccharides tested herein are D-maltose, D-cellobiose, D-lactose, D-saccharose, D-isomaltose, D-melibiose, D-trehalose, D-gentiobiose, D-turanose, and D-xylosyl-D-fructoside.
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