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ALIPHATIC β -D-GLUCOSIDES FROM FRUITS OF CARICA PUBESCENS

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Key Word Index—Carica pubescens; Caricaceae; mountain papaya fruit; glucosides; ethyl and butyl 3-hydroxybutanoate; 1-hydroxyoctan-3-one; bound octane-1,3-diol; enantiodifferentiation.

Abstract—Ethyl 3-O- β -D-glucopyranosylbutanoate, butyl 3-O- β -D-glucopyranosylbutanoate and 3-oxo-octyl 1-O- β -D-glucopyranoside were isolated from *Carica pubescens* fruit pulp by liquid chromatography on XAD. Identifications were performed after peracetylation by comparison of HRGC and HRGC-mass spectral data with those of synthesized reference compounds. Chiral evaluation of glycosidically-bound 3-hydroxybutanoates and octane-1,3-diol was achieved by multidimensional gas chromatography, combining a polar achiral column (DB-Wax) with a chiral main column (heptakis-2,6-di-O-methyl-3-O-pentyl- β -cyclodextrin/OV 1701 and 2,3-di-O-acetyl-6-O-tert-butyl-dimethylsilyl- β -cyclodextrin/OV 1701, respectively). Comparison of retention times of synthesized, optically-enriched reference compounds with enzymically-released aglycones revealed enantiomeric excesses of the (S)-3-hydroxybutanoates, i.e. 96% and 24% for the ethyl and the butyl ester, respectively. Octane-1,3-diol exhibited an enantiomeric excess of (R)-90%. © 1997 Elsevier Science Ltd. All rights reserved

INTRODUCTION

Previous studies on the volatile compounds of mountain papaya (Carica pubescens) fruit have characterized a considerable number of them as derivatives of fatty acid metabolism [1, 2]. Among them, were found a homologous series of 3-hydroxyesters, constituents which are also common in other tropical fruits, such as pineapple [3], mango [4–6], cape gooseberry [7], tamarillo [8] and Spondias spp. [9, 10]. In the course of our studies on glycosidically-bound aroma precursors [11, 12], we describe herein for the first time, the identification of glucosides of ethyl and butyl 3-hydroxybutanoates, as well as the newly characterized natural compound, 1-hydroxyoctan-3-one. Furthermore, the chirality of the glycosidically-bound 3-hydroxybutanoates and octane-1,3-diol is evaluated.

RESULTS AND DISCUSSION

After enzymic hydrolysis of a glycosidic fraction from *C. pubescens* fruit pulp. obtained by liquid chromatography on XAD, HRGC and HRGC-mass spec-

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trometric analyses revealed the occurrence of benzyl alcohol. aliphatic alcohols, such as butan-1-ol and hexan-1-ol, 3-hydroxyesters, such as ethyl 3-hydroxybutanoate (1b) and butyl 3-hydroxybutanoate (2b), as well as a new natural compound. 1-hydroxyoctan-3-one (3b), as main constituents. The structure of 3b was elucidated by means of El and Cl mass spectrometry, and HRGC-FTIR data, and confirmed by synthesis. Ketone 3b seems to be biogenetically related to the minor aglycone, octane-1,3-diol (4), which has been described only in apple fruits to date [13–15].

Preparative separation by multilayer coil countercurrent chromatography (MLCCC) of the glycosidic isolate into six pooled fractions led to two fractions, in which 1 (Fr. 4) and 2, together with 3 (Fr. 5), were detected by on-line coupled HPLC-atmospheric pressure CI tandem mass spectrometry (HPLC-APCIMS/MS). The presence of peaks at m/z 312 [M+NH₄]⁺, 295 [M+H]⁺ and 133 [aglycone+H]⁺ for 1, 340 [M+NH₄]⁺, 323 [M+H]⁺ and 161 [aglycone+H]⁻ for 2. 324 [M+NH₄]⁺, 307 [M+H]⁺ and 145 [aglycone+H]⁺ for 3, respectively, demonstrated that the aliphatic aglycones 1b, 2b and 3b were conjugated to a hexose. Identifications of 1a, 2a and 3a were performed after peracetylation of the two fractions by comparison of HRGC and HRGC-EI mass spectral data with those of synthesized ref-

Table 1. ¹H NMR spectral data of compounds 1a, 2b, 3a, 3b (CDCl₃, 400 MHz) and 2a (CDCl₃, 600 MHz)

Н	la	2a*†	2b	3a*	3b
la/b				3.82 ddd (9.7/8.3/5.5) 4.01 dt (9.9/5.5)	3.82 m
2a/b	2.35 dd (16.04/4.5)	(S) 2.35 dd (16.0/4.5)	2.38 dd (16.6/8.5)	2.55 dt (16.9/5.2)	2.64 t (5.0)†
	2.53 dd (16.2/8.4)	(S) 2.54 dd (16.0/8/5)	2.45 dd (16.2/3.7)	2.74 ddd (17.1/8.2/5.6)	
	2.40 dd (15.2/7.3)	(R) 2.40 dd (15.7/7.3)			
	2.73 dd (15.8/5.9)	$(R) \ 2.76 \ dd \ (15.7/5.8)$			
3	4.13 m	4.22 m	4.16 m		
4	120 m	(S) 1.28 d (6.3) (R) 1.20 d (6.3)	1.19 d (6.3)	2.37 dd (8.3/6.9)	2.41 t (7.5)
5				1.52 quin (7.4)	1.56 quin (7.4)
6/7				1.25 m	1.25 m
8				0.86 t (7.0)	$0.86\ t\ (7.0)$
1'	4.15 m	4.08 m	4.08 t (6.7)		
2'	1.24 m	(S) 1.60 quin (6.8)	1.58 m		
		(R) 1.59 quin (6.7)			
3′		(S) 1.35 sex (7.4)	1.35 sex (7.4)		
		$(R) \ 1.36 \ sex \ (7.4)$			
4′		(S) 0.93 t (7.2)	$0.92\ t\ (7.0)$		
		$(R) \ 0.92 \ t \ (7.2)$			
			(OH) 2.96 br s		(OH) 2.64 [‡]
G-1	4.62 d(8.1)	(S) 4.62 d (8.1)		4.49 d(8.1)	
	4.59 d(8.1)	(R) 4.58 d (8.1)			
G-2	4.92 dd (9.6/8.1)	4.92 dd (9.6/8.1)		4.92 dd (9.6/8.1)	
G-3	5.06 t (9.6)	5.06 t (9.6)		5.17 t (9.6)	
G-4	5.18 t (9.6)	5.18 t (9.6)		5.04 t (9.6)	
G-5	3.66 m	3.66 ddd (10.0/4.8/2.5)		3.67 ddd (9.6/4.7/2.2)	
G-6a	4.22 m	4.13 dd (12.2/2.3)		4.10 dd (12.3/2.4)	
G-6b		4.25 dd (12.2/4.9)		4.24 dd (12.3/4.8)	
MeCO	1.98-2.08 s	1.98-2.08 s		1.98-2.08 s	

^{*} Assignments based on ¹H-¹H-COSY and ¹H-¹³C-COSY.

erence compounds. β -D-Glucosides of 3-hydroxyesters, such as ethyl and butyl 3-hydroxybutanoates but also of 1-hydroxyoctan-3-one have not been found in nature to date.

The synthesized reference compounds 1a, 2a and 3a formed, on APCI mass spectrometry, the ammonium adducts $[M + NH_4]^+$ m/z 480, 508 and 492 as molecular ions. Collision-induced dissociation (CID) of the adduct ions resulted in product-ion spectra, which were dominated entirely by fragments of a peracetylated hexose $(m/z 331 [M-aglycone+H]^+, 271$ $[331 - HAc]^+$ 228 $[271 - CH_2 = C = O]^+$, $[271-HAc]^+$, 169 $[211-CH_2=C=O]^+$, and 109 $[169-Hac]^+$) [11, 12]. ¹H and ¹³C NMR spectra of **1a** and 2a gave rise to the signals for two diastereomeric glycosides. For 2a, the assignments related to the absolute configuration at chiral C-3 of the aglycone were possible, since the glucoside synthesis was carried out using butyl 3-hydroxyhexanoate (2b) with a defined ratio of (S)- and (R)-enantiomers of 65:35 (Tables 1 and 2). For reference compound 3a, we observed complex signal patterns of the prochiral C-1 and C-2 protons next to the anomeric carbon.

To evaluate the chiral distribution of glucosidically-bound ethyl (1b) and butyl 3-hydroxybutanoates (2b),

as well as octane-1,3-diol (4), MDGC with modified cyclodextrin (CD) phases was used (see Experimental). For the 3-hydroxybutanoates, the (3S)-enantiomers predominated. Ethyl 3-hydroxybutanoate (1b) and butyl 3-hydroxybutanoate (2b) were detected with enantiomeric excesses (ees) of 96 and 24%, respectively. Analysis by multidimensional gas chromatography (MDGC) of enzymically released octane-1,3-diol (4) revealed the occurrence of almost enantiomerically pure (R)-4 (ee = 90%), as

[†] Absolute configuration relates to C-3 of aglycone.

[‡] Signals overlapped.

Table 2. 13 C NMR spectral data of compounds 1a, 2b, 3a, 3b (CDCl₃, 100 MHz) and 2a (CDCl₃, 150 MHz)

C	1a	2a*	2b	3a †	3b
1	170.2‡	170.1‡	172.8	65.1	57.8
2	42.1/42.3	(S) 42.1/(R) 42.4	42.8	42.3	44.4
3	73.3/74.2	(R) 73.4/(S) 74.4	64.2‡	208.5	211.7
4	20.2/21.6	(R)20.2/(S)21.6	22.4	43.5	43.3
5				23.2	23.3
6				31.3	31.3
7				22.3	22.3
8				13.7	13.8
l <i>'</i>	60.4	64.4	64.5‡		
2'	14.2	30.6	30.6		
3′		19.1	19.0		
1 ′		13.7	13.6		
G-1	99.9/101.1	(R)99.9/(S)101.1		101.1	
G-2	71.5/71.6	(S)71.3/(R)71.4		71.3	
G-3	73.0	72.8		72.8	
G-4	68.7/68.8	(R)68.4/(S)68.6		68.6	
G-5	71.8	71.6		71.9	
G-6	62.1/62.3	(R)61.9/(S)62.1		62.0	
CH ₃ CO	20.5/20.6	20.2/20.6		20.5/20.6	
MeCO	169.1-170.9‡	169.1-170.5‡		169.2–170.5	

Absolute configuration relates to C-3 of aglycone.

already described in apple fruits (ee% > (R)-99) [14, 15]. In previous studies of the composition of 3-hydroxyesters in tropical fruits, the prevalence of one of the two isomers has been observed [3, 8, 9, 20], possibly resulting from different expression of anabolic and catabolic fatty acid metabolism.

EXPERIMENTAL

General. MLCCC was performed in the tail-head mode (CHCl₃-MeOH-H₂O, 7:13:8). EIMS and CIMS was determined at 70 eV by HRCG-MS, scanning from m/z 41 to 350 with total ion current monitoring. HRGC, HRGC-MS and HRGC-FTIR were carried out using a fused-silica WCOT column (30 $m \times 0.25$ mm i.d., $df = 0.25 \mu m$) coated with DB-Wax. The column was programmed at 50° for 3 min, then to 240° at 4° min-1. Peracetylated derivatives were sepd on a fused-silica WCOT column (30 m \times 0.25 mm i.d., df = $0.25 \mu m$) coated with DB-5. The column was prog. from 60° to 300° at 5° min⁻¹. FID temp. 300°; carrier gas He 3 ml min⁻¹. Split injection (1:20) was used (1 μ l). Linear R_i , MS and FTIR data were compared with those of synthesized ref. compounds. MDGC analyses were carried out with a double-oven gas chromatograph fitted with a split injector (1:20) at 250° and two FIDs at 250°. A J&W DB-Wax-fusedsilica capillary column (30 m \times 0.25 mm i.d., df = 0.25 μm) was used for the preseparation of volatiles. Sepn of enantiomers of 1b and 2b was achieved in the second oven using a fused-silica capillary column coated with heptakis-2,6-di-O-methyl-3-O-pentyl-βcyclodextrin/OV 1701 (30 m \times 0.25 mm i.d., df = 0.25 μ m) [8]. The columns were connected by a Live-Tinterface; cuts of 0.3 s were carried out. Ethyl-3-hydroxybutanoate (1b) and butyl-3-hydroxybutanoate (2b) were sepd in the same run with Oven 1, 80° to 200° at 10° min⁻¹, Oven 260° for 25 min, then to 200° at 1° min -1. Enantiomeric sepn of octane-1,3-diol (4) was performed in Oven 2 using a fused-silica capillary column coated with 2,3-di-O-acetyl-6-O-tert-butyldimethylsilyl- β -cyclodextrin/OV 1701 (25 m × 0.25 mm i.d., df = 0.15 μ m), Oven 1 60° to 240° at 10° min^{-1} , Oven 2.80° for 20 min, then to 200° at 2° min⁻¹ [15]. Evaluation of the elution order of enantiomers was achieved using ref. compounds with known enantiomeric ratios and determined to be (S) before (R). HPLC-APCIMS/MS: for 1, 2 and 3 HPLC on an Eurospher 100 C-18 column (Knauer; 5 μ m; 100 \times 2 mm) with a linear 5 mM NH₄Ac-MeCN gradient (0-100% MeCN in 20 min) was used; for 1a, 2a and 3a loop injection (2 μl) with 5 mM NH₄AC-MeCN (1:1), flow rate 200 μ l min ⁻¹, was carried out. Corona current was set to 5 μ A (4–4.6 kV), temp. of heated inlet capillary to 160°, vaporizer to 300°. N₂ served both as sheath (50 psi) and auxiliary gas (10 ml min⁻¹). Positive ions were detected scanning from 50 to 550 mu with a scan duration of 1 s and a dwell time of 2 ms. MS/MS expts were performed at a collision pressure of 1.8 mTorr Ar and collision offset C_{off} from -10 to -15 eV. Electron-multiplier voltage was set to 1200 V in scan mode and 1800 V for MS/MS expts. ¹H/¹³C NMR spectra were recorded in CDCl₃ at 250/62.5 MHz, 400/100 Mhz or 600/150 MHz, respectively.

^{*}Assignments based on ¹H-¹³C-COSY (600 MHz ¹H NMR).

[†] Assignments based on ¹³C-¹H-COSY (6.25 MHz ¹³C NMR).

[‡] Assignments may need to be reversed.

Plant material. Mountain papaya (Carica pubescens Lenne et Koch, syn. C. candamarcensis) fruits were obtained from a local market in Bogotá, Colombia, in 1994.

Extraction and isolation of compounds 1a, 2a and 3a. Fresh mountain papaya (2 kg) was deseeded and homogenized with 1 l of 0.2 M Pi buffer pH 7 containing 0.2 M glucono-δ-lactone. After centrifugation (30 min, 3000 g), the supernatant was subjected to LC on Amberlite-XAD. After washing the column with 5 l distilled H₂O, glycosides were eluted with 1 l MeOH. The eluate was concd *in vacuo*, extracted with Et₂O to remove volatiles and fractionated by MLCCC. MLCCC frs were pooled after enzymic hydrolysis. Portions (5%) of frs 4 and 5 were acetylated using Ac₂O-pyridine at room temp. for 24 hr. The reaction was stopped by addition of MeOH and the supernatant extracted with Et₂O. The peracetylated compounds were analysed by HRGC and HRGC-MS.

Localization of 1, 2 and 3 during isolation steps. (i) Enzymic hydrolysis of the MeOH isolate was carried out at 37 for 12 hr using a β-glucosidase (emulsin, Serva). Liberated aglycones were extracted with Et₂O and analysed by HRGC-MS. (ii) Pooled MLCCC frs 4 and 5 were submitted to HPLC-APCI-MS/MS analyses. MLCCC fr 4 m/z: (1) 312 [M + NH₄]⁺, 295 [M+H]⁺, 133 [aglycone+H]⁺, MLCCC fr 5 m/z: (2) 340 [M+NH₄]⁺, 323 [M+H]⁺, 161 [aglycone+H]⁺, (3) 324 [M+NH₄]⁻, 307 [M+H]⁺, 145 [aglycone+H]⁺.

Preparation of reference compounds. (i) Butyl-3-hydroxybutanoate (2b) [16]. A suspension of 2 g ethyl-3-hydroxybutanoate (0.015 mol), 2.6 g n-BuOH (0.05 mol) and 20 g porcine pancreatic extract (EC 3.1.1.3, Sigma) in 200 ml hexane was stirred for 3 days at room temp. The reaction mixt. was filtered through Celite (acid-washed. Sigma) and concd. The residue was chromatographed on silica gel using a pentane—Et₂O gradient to yield butyl 3-hydroxybutanoate 2b (395 mg, 2.46 mmol. 17%). R1 (DB-Wax) 1678. EIMS myz (rel. int.): 43 (100), 45 (70), 56 (48), 57 (36), 60 (23), 71 (7), 87 (50), 89 (17), 105 (3), 145 (4). MDGC (ee%): (R)-30. NMR: Tables 1 and 2.

(ii) *Butyl* (S)-3-*hydroxybutanoate*. Synthesized analogously from ethyl (S)-3-hydroxybutanoate.

1-Hydroxyoctan-3-one (3b) [17]. (i) 1-Acetoxyoctan-3-one. A suspension of BF₃-Et₂O (0.24 ml), MeOH (0.24 ml), 0.12 mg of HgO (0.05 mmol), some crystals of TCA and 2 g HoAc was kept at $50-55^\circ$. After 10 min. 4 g of 2-octin-1-ol (31.7 mmol) in 2 g of HoAc were added dropwise and the mixt. stirred for 2 hr. The suspension was neutralized with Na₂CO₃ and extracted \times 2 with 50 ml Et₂O. After drying (Na₂SO₄) and concentrating, the yield of 1-acetoxyoctan-3-one was calculated from HRGC and HRGC-MS analysis to be ca 70%. RI (DB-Wax) 1913. EIMS m/z (rel. int.): 43 (100), 55 (41), 70 (39), 71 (16), 99 (13), 115 (2), 130 (7), 144 (1), 187 (1).

(ii) 1-Hydroxyoctan-3-one (3b). The residue was taken up in 50 ml 1M NaOH and 20 ml THF and

refluxed for 2 hr. The reaction mixt, was neutralized, with Et_2O and dried (Na_2SO_4) . Subsequently, the concd mixt, was purified by LC on silica gel using Et₂O to afford 1-hydroxyoctan-3-one (3b, 411 mg, 9%). RI (DB-Wax) 1897. EIMS m/z (rel. int.): 41 (20), 43 (100), 45 (17), 55 (16), 58 (10), 70 (15), 71 (17), 73 (27), 83 (1), 88 (20), 99 (15), 101 (3), 144 (1). CIMS m/z (rel. int.): (NH₃) 179 $[M+NH_4+NH_3]^+$ (100), 162 $[M+NH_4]^+$ (30); (ibutane) 145 $[M+H]^+$ (100), 127 $[M+H-H_2O]^+$. HRGC-FTIR cm⁻¹. 3610, 2966, 2943, 1724, 1466, 1362, 1072. NMR: Tables 1 and 2.

Octane-1,3-diol (4) [18]. Baker's yeast (0.5 g) was stirred in a soln containing 1 g sucrose and 20 ml $\rm H_2O$ at 30°. After 1 day, 10 mg **3b** was introduced. After 2 days at 30°, the fermentation mixt. was filtered through celite (acid-washed, Sigma) and the aq. phase extracted \times 2 with 30 ml Et₂O. The combined organic layers were dried (Na₂SO₄), concd and analysed. MDGC (ee%): (*R*)-16. Yield was calculated to be *ca* 5% from HRGC. MS and linear R_t were identical with published data [15].

Synthesis of β -D-glucosides. 2,3,4,6-Tetra-O-acetyl- β -D-glucosides. Glucosides (1a-3a) were synthesized under modified Koenigs-Knorr conditions [19]. To 3 mmol of the corresponding alcohol in 10 ml anhydrous CH₂Cl₂, 500 mg Drierite and 1 mmol Ag₂O were added and the mixt. stirred in the dark at room temp. for 30 min. The corresponding 1 mmol α -D-acetobromoglucose in 10 ml anhydrous CH₂Cl₂ was added dropwise. After stirring the mixt. in the dark at room temp. for 3 days, it was filtered through celite (acid-washed, Sigma), concd and purified by LC on silica gel using pentane–EtOAc (2:1). Yield of purified compound was 18, 6, and 11% for 1a, 2a and 3a, respectively.

Ethyl-3-O-(tetra-O-acetyl-β-D-glucopyransosyl) butanoate (1a). C₂₀H₃₀O₁₂, M_r 462. RI (DB-5) 2397. EIMS m/z (rel. int.): 43 (100), 45 (7), 69 (6), 73 (11), 81 (8), 87 (3), 98 (6), 109 (3), 115 (17), 127 (1), 140 (2), 145 (3), 157 (39), 161 (2), 169 (3), 200 (1): HPLC-APCIMS/MS m/z: 480 [M+NH₄]⁺, 331 $[M-aglycone+H]^+$, 271 $[331 - HAc]^+$ 228 $[271 - CH_2 = C = O]^+$ 211 $[271 - HAc]^+$ 169 $[211-CH_2=C=O]^+$, $[169-HAc]^+$. NMR: Tables I and 2.

Butyl 3-O-(tetra-O-acetyl-β-D-glucopyranosyl) butanoate (**2a**). C₂₂H₃₄O₁₂, M, 490. R1 (DB-5) 2531. EIMS m/z (rel. int.): 41 (11), 43 (100), 44 (16), 45 (9), 57 (8), 69 (7), 73 (2), 81 (7), 87 (14), 98 (6), 109 (3), 112 (4), 115 (5), 127 (2), 140 (3), 143 (5), 157 (3), 169 (3), 189 (2), 200 (1). HPLC-APCIMS/MS m/z: 508 [M+NH₄]⁺, 331, 271, 211, 169. NMR: Tables 1 and 2.

3-Oxo-octyl-tetra-O-acetyl-β-D-glucopyranoside (3a). $C_{22}H_{34}O_{11}$, M_r 474. RI (DB-5) 2610. EIMS m/z (rel. int.): 43 (100), 55 (7), 57 (2), 69 (4), 70 (5), 71 (4), 81 (6), 97 (3), 98 (4), 99 (4), 109 (3), 115 (4), 127 (5), 145 (2), 157 (2), 169 (3), 200 (1). HPLC-APCIMS/MS

m/z: 492 [M+NH₄]⁺, 331, 271, 211, 169. NMR: Tables 1 and 2.

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