

FLAVONOIDS OF *Oxycoccus quadripetalis*

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In the leaves of *Oxycoccus quadripetalis* collected in the stage of the ripening of the fruit (September, 1974) in the Vitebsk oblast, by paper chromatography we have detected not less than six substances of flavonoid nature. By chromatography on Kapron columns using aqueous ethanol of various concentrations as eluents we have isolated three substances of flavonoid nature in the individual state. On the basis of the results of UV spectroscopy with ionizing and complex-forming additives, the products of acid hydrolysis and alkaline degradation, IR and NMR spectroscopy, and mixed melting points, the substances isolated have been identified as quercetin, myricetin, and hyperoside.

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