FLAVONOIDS OF THE LEAVES OF Olea europaea

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We have studied preparatively the flavonoids of the leaves of Olea europaea L. (common olive), family Oleaceae. An ethanolic (70%) extract of the leaves, after treatment with chloroform, was separated on columns of polyamide (water \rightarrow ethanol). Four compounds of flavonoid nature not reported previously [1] and 4',5,7-trihydroxyflavone (apigenin) with mp 185-186°C, λ_{max} 270 (300), 336 nm, were isolated.

Two amorphous flavonoids had Ry 0.45 and 0.50 in 15% acetic acid. Their acid hydrolysis (10% sulfuric acid, 100°C, 1 h) yielded apigenin and D-xylose. An intermediate glycoside in stepwise acid hydrolysis and also the yield of aglycone (approximately 50%) showed the presence of two carbohydrate components. UV spectroscopy [λ_{max} 265, 338 nm: λ_{max}^{KOH} 270 (301), 385 nm; $\lambda_{max}^{CH_3COONa}$ 267, 340 (380) nm] showed the probable substitution of C_7 of apigenin. The two compounds were characterized as 7-di-O-D-xylosides of apigenin. On the basis of qualitative reactions, the fourth compound has been provisionally assigned to the flavanone group.

LITERATURE CITED

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