COUMARINS OF THE FRUIT OF Angelica cincta

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We have studied the composition of the coumarins of the fruit of Angelica cincta Boissieu, collected in the environs of the village of Izvestka, Maritime Territory. On prolonged storage of a concentrated ethanolic extract of the fruit, a crystalline substance (I) was deposited with the composition  $C_{24}H_{26}O_7$ , mp 177.5-178.5°C, assigned to the coumarins. The remainder of the extract was subjected to chromatographic separation on a column of alumina. Elution was carried out with benzene and mixtures of benzene with ethyl acetate having gradually increasing concentrations of the latter. This gave two crystalline compounds possessing the properties of coumarins: (II),  $C_{14}H_{10}O_3$ , mp 187-189°C, and (III),  $C_{14}H_{12}O_4$ , mp 146-148°C. On the basis of their physicochemical constants and their UV, IR, and PMR spectra, substances (I-III) were identified as anomalin [1], oroselone [2], and oroselol [3], respectively.

## LITERATURE CITED

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