

THE LEAF POLYPHENOLS OF FOREST TREES: OPTIMIZATION OF THE EXTRACTION SOLVENT, SEASONAL CHANGES, AND STRUCTURAL ELUCIDATION BY HPLC-ESI-MSⁿ

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INTRODUCTION

Leaf extracts of some tree species can exhibit several beneficial effects (anti-oxidant, anti-inflammatory, anti-rheumatic, anti-carcinogenic) on human health. One of the most bioactive groups of extractives, responsible for these effects are the polyphenols. We have investigated the total phenol content of the leaves of some of the most important Hungarian tree species (*Fagus sylvatica*, *Carpinus (C.) betulus*, *Quercus (Q.) robur*, *Q. petraea*, *Q. cerris*, *Q. pubescens*, *Robinia pseudoacacia*, *Pinus (P.) sylvestris*, *P. nigra*, *Acer platanoides*, *Castanea sativa*, *Populus x euramericana*). We have optimized extraction solvent composition and have determined seasonal variations of the total phenol contents. The July and August leaves of *Q. pubescens* and *C. betulus* had the highest total phenol levels. Using HPLC and MS/MS measurements the structural identification of leaf polyphenols of these species have been carried out for the first time.

SAMPLING SITE, TIME

Botanic Garden of the University of West-Hungary, Sopron (H), between May and September 2014, on 5 occasions. One healthy tree from each species was sampled by taking 15 shade- and 15 sun leaves per occasion.

SAMPLE AND EXTRACTS PREPARATION

Leaf samples were treated with microwave irradiation for enzyme inactivation and ground to a fine powder. Extraction: 0.2 leaf powder + 20 ml 4:1 methanol:water/ 4:1 ethanol:water/ water, 20 min in ultrasonic bath.

DETERMINATION OF TOTAL PHENOLICS

Total phenol content was measured using the Folin-Ciocalteu assay [1] applying quercetin as standard. Absorbance was measured at 760 nm.

RESULTS

TOTAL PHENOLICS (mg*g ⁻¹ dried leaf) – Extraction optimization			
SPECIES	4:1 METHANOL:WATER	4:1 ETHANOL:WATER	WATER
<i>Fagus sylvatica</i>	37.82 ± 1.01 ^B	39.71 ± 1.33 ^B	23.68 ± 1.09 ^A
<i>Carpinus betulus</i>	78.81 ± 0.59 ^A	76.84 ± 2.07 ^A	86.75 ± 2.51 ^B
<i>Robinia pseudoacacia</i>	29.30 ± 0.99 ^B	28.91 ± 0.12 ^B	23.55 ± 0.84 ^A
<i>Acer platanoides</i>	46.63 ± 2.80 ^B	47.03 ± 1.28 ^B	7.48 ± 0.00 ^A
<i>Castanea sativa</i>	71.30 ± 3.53 ^B	66.20 ± 1.33 ^B	38.67 ± 1.34 ^A
<i>Populus x euramericana</i>	29.03 ± 0.29 ^B	31.22 ± 1.40 ^B	25.55 ± 0.68 ^A
<i>Quercus robur</i>	59.85 ± 2.27 ^C	51.55 ± 2.16 ^B	37.14 ± 0.31 ^A
<i>Quercus petraea</i>	56.47 ± 1.34 ^C	47.62 ± 2.01 ^B	32.84 ± 0.72 ^A
<i>Quercus pubescens</i>	37.52 ± 0.54 ^B	29.33 ± 1.07 ^A	30.81 ± 0.81 ^A
<i>Quercus cerris</i>	78.99 ± 3.35 ^B	73.21 ± 5.50 ^B	51.68 ± 1.81 ^A
<i>Pinus sylvestris</i>	27.12 ± 0.78 ^B	32.64 ± 0.63 ^C	21.78 ± 0.24 ^A
<i>Pinus nigra</i>	27.37 ± 0.97 ^B	27.16 ± 0.91 ^B	22.38 ± 1.01 ^A

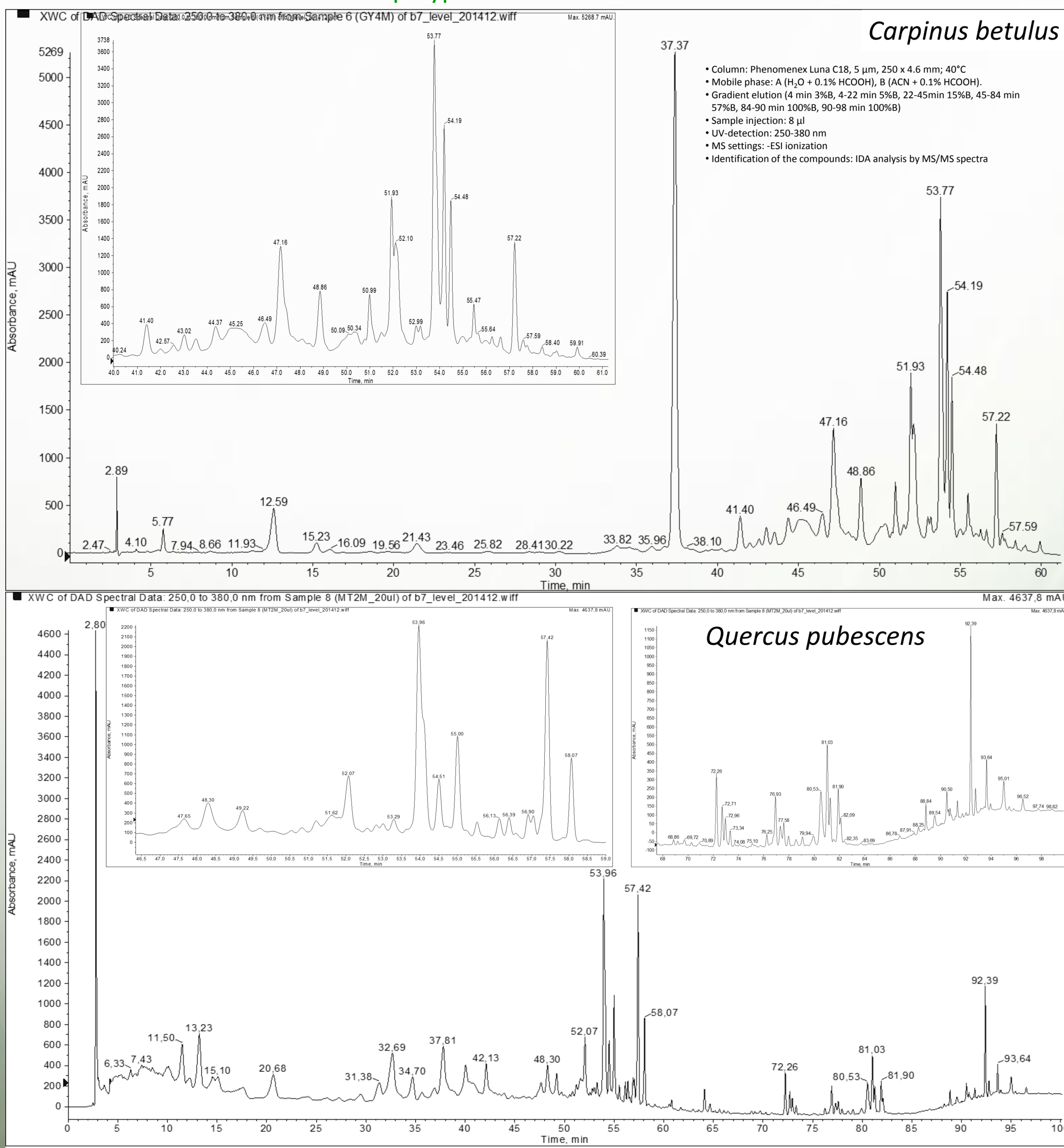
Table 1. Total phenol content of leaves measured with different extraction solvents. Different letters in one table indicate significant difference at p=0.05 level.

- In the case of most trees methanol containing mixture resulted the highest polyphenol yields, yet for *C. betulus* water worked best.
- The total phenol content increased gradually from spring to autumn in the leaves except of *Q. cerris*.
- Overall the highest values were measured in *C. betulus* and *Q. pubescens* followed by *Acer platanoides* and *Castanea sativa*.

TOTAL PHENOLICS (mg*g ⁻¹ dried leaf) – Seasonal changes					
SPECIES	MAY	JUNE	JULY	AUGUST	SEPTEMBER
<i>Fagus sylvatica</i>	37.82 ± 1.01 ^A	56.83 ± 0.99 ^C	48.12 ± 1.28 ^{BC}	47.38 ± 3.14 ^B	57.71 ± 2.59 ^{CB}
<i>Carpinus betulus</i>	78.81 ± 0.59 ^A	93.08 ± 3.29 ^H	105.93 ± 5.57 ^H	94.27 ± 5.38 ^G	80.81 ± 3.05 ^A
<i>Robinia pseudoacacia</i>	29.30 ± 0.99 ^B	29.73 ± 0.73 ^B	43.25 ± 0.21 ^{CA}	19.89 ± 2.89 ^A	49.63 ± 1.84 ^D
<i>Acer platanoides</i>	46.63 ± 2.80 ^E	57.37 ± 1.98 ^D	80.21 ± 1.47 ^E	65.88 ± 2.83 ^{DEF}	73.73 ± 1.26 ^{DE}
<i>Castanea sativa</i>	71.30 ± 3.53 ^{AB}	78.52 ± 1.13 ^G	62.51 ± 1.59 ^{DE}	76.32 ± 5.25 ^F	75.49 ± 4.67 ^{BD}
<i>Populus x euramericana</i>	29.03 ± 0.29 ^A	53.63 ± 3.24 ^{BC}	73.73 ± 3.05 ^{FG}	61.96 ± 2.74 ^{CDE}	57.61 ± 0.58 ^{BC}
<i>Quercus robur</i>	59.85 ± 2.27 ^C	58.46 ± 2.50 ^{DE}	48.32 ± 4.82 ^{ABC}	49.36 ± 4.21 ^{ABC}	72.21 ± 0.46 ^C
<i>Quercus petraea</i>	56.47 ± 1.34 ^C	51.23 ± 3.89 ^{BC}	59.15 ± 4.06 ^{DE}	53.70 ± 2.14 ^{BCD}	70.01 ± 2.42 ^{BD}
<i>Quercus pubescens</i>	37.52 ± 0.54 ^B	71.68 ± 2.32 ^{FG}	63.80 ± 3.31 ^{CE}	92.85 ± 3.67 ^G	60.31 ± 5.73 ^C
<i>Quercus cerris</i>	78.99 ± 3.35 ^D	65.82 ± 1.59 ^{AB}	65.89 ± 1.54 ^{AB}	73.73 ± 5.81 ^{BC}	59.69 ± 2.52 ^A
<i>Pinus sylvestris</i>	27.12 ± 0.78 ^A	42.56 ± 1.62 ^B	37.47 ± 3.95 ^A	24.63 ± 3.98 ^A	36.07 ± 1.74 ^A
<i>Pinus nigra</i>	27.37 ± 0.97 ^A	46.61 ± 4.23 ^{BC}	53.80 ± 1.56 ^{CD}	45.39 ± 5.51 ^B	35.78 ± 2.30 ^A

Table 2. Total phenol content of leaves in the case of different species. Different letters in one table (superscript: between species, subscript: between months) indicate significant difference at p=0.05 level.

From the extracts showing the highest total phenol levels (*C. betulus*, *Q. pubescens*) the HPLC-ESI-MSⁿ characterization of polyphenols has been carried out for the first time.



t _r (min)	COMPOUND NAME	[M-H]	MS/MS	t _r (min)	COMPOUND NAME	[M-H]	MS/MS
5.8; 16.0	unknown-hexoside	355	337, 311, 161, 133, 121,	43.5	ellagic acid derivative	807	505, 445, 331, 301, 275
6.4; 7.9; 16.0; 28.4	monogalloyl glucose isomers	331	169, 125, 271, 331	44.3; 46.0	trigalloyl glucose isomers	635	483, 465, 271, 169, 125
8.7	gallic acid	169	125	46.6; 47.7	trigalloyl glucose isomers	635	483, 465, 271, 169, 125
11.3	chlorogenic acid derivative	371	353, 341, 191, 173, 161	45.3; 46.4; 47.2	unknown galloyl glucose	953	909, 783, 615, 445, 301
18.3	galocatechin	305	261, 219, 179, 167, 137	46.4; 48.8; 50.1	unknown ellagic acid derivative	1108	1048, 765, 463, 301, 249
18.6	vanillic acid	167	167, 152, 123, 108	47.4; 54.1; 55.6	quercetin-O-hexoside	463	301, 300, 272, 215, 191
19.7; 21.6	galloyl-hexoside isomers	325	281, 169, 155, 137, 125	48.1	digalloyl-HHDP glucose	785	633, 615, 419, 301, 205
21.5; 30.2	methyl-gallate isomers	183	168, 139, 124	49.6	trigalloyl glucose isomer	635	483, 465, 271, 169, 125
25.8	syringic acid	197	182, 167, 153, 138, 123	50.1	gallic acid derivative	477	433, 313, 169, 125, 119
29.7	gallic acid derivative	325	169, 137, 125, 111, 107	50.7	myricetin-O-hexoside	479	316, 271, 179
30.4; 51.3	unknown-C-hexoside	359	341, 299, 239, 211, 197	50.8	myricetin-O-galactoside	479	479, 316, 271, 287, 179
33.1	epigallocatechin	305	261, 219, 179, 167, 137	51.0	quercetin-O-hexoside	463	301, 300, 272, 257, 191
33.1	chlorogenic acid isomer	353	191	51.2	myricetin-O-galactoside	479	479, 316, 271, 287, 179
33.7	dimeric procyanidin	577	533, 425, 407, 289, 245	51.8	chlorogenic acid derivative	505	353, 191
33.8	chlorogenic acid derivative	706.6	533, 462.8, 353, 191, 179	52.1; 54.2	trigalloyl-HHDP glucose isomers	937	785, 465, 301, 275, 169
34.6	dimeric procyanidin	577	533, 425, 289, 245, 124, 9	52.3	quercetin-O-pentoside	433	300, 301
35.1	(+)-catechin	289	245, 221, 203, 125, 109	52.4; 53.0; 53.6	tetragalloyl glucose isomers	787	635, 617, 465, 313, 169
35.8	chlorogenic acid derivative	706.6	706.6, 533, 462.8, 353, 191	53.5	myricetin-O-xyloside	449	316, 287, 271, 259, 243
36.8	gallic acid derivative	495	343, 337, 325, 191, 169, 125	53.8	myricitrin	463	359, 316, 287, 271, 259
35.9; 43.5	digalloyl-HHDP glucose isomers	785	633, 419, 301, 275, 169	53.9	ellagic acid	301	284, 257, 229, 185
37.2; 38.4;	digalloyl-glucose isomers	483	439, 331, 313, 301, 169	54.5	luteolin-O-glucoside	447	447, 327, 285, 284, 256
37.4	chlorogenic acid isomer	353	352.8, 191, 178.9, 135	56.6	quercetin-arabinoside/xyloside	433	301, 300, 255, 243, 179
37.8	chlorogenic acid derivative	707	533, 515, 353, 191, 179	57.2	quercetin-O-rhamnoside	447	301, 300, 272, 255, 243
39.7; 43.0	trigalloyl glucose isomers	635	483, 465, 271, 169, 125	57.3	apigenin-O-hexoside	431	431, 341, 311, 240, 225
42.9	(-)-epicatechin	289	245, 221, 203, 125, 109	58.9	ellagic acid hexoside	463	301, 245
43.1	unknown ellagic acid derivative	655	463, 331, 323, 301, 297	59.9	kaempferol-3-rhamnoside	431	431, 285, 255, 227, 211

Table 3/A. The identified compounds in the case of *C. betulus*

Table 3/B. The identified compounds in the case of *C. betulus*

t _r (min)	COMPOUND NAME	[M-H]	MS/MS	t _r (min)	COMPOUND NAME	[M-H]	MS/MS
2.9; 3.0; 4.5	quinic acid isomers	191	173, 149, 127, 111, 93	50.7; 51.1	myricetin-O-hexoside	479	316, 287, 271, 242, 214
6.4; 7.9; 16.0;	monogalloyl glucose isomers	331	169, 125, 271, 331	51.9	Quercetin-O-pentoside-O-hexoside	595	301, 300, 271, 255, 253
8.6	gallic acid	169	125	52.2	quercetin-O-pentoside	433	301, 300, 271, 255, 243
8.7; 11.5; 15.2	ellagittannin	1100	568, 493, 467, 301, 276	52.3; 53.0; 53.6; 54.0	tetragalloyl glucose isomers	787	635, 617, 465, 313, 169
13.6; 21.1	ellagittannin, mw: 1866 Da	[M-2H] ²⁻ : 932	914, 783, 631, 451, 301	52.7; 53.2	quercetin galloyl-hexoside	615	463, 301, 300, 255
18.1	galocatechin	305	261, 219, 179, 167, 137	52.9; 53.4; 54.7	galloyl-hexoside isomers	938.4	768.5, 616.5, 465, 429, 125
19.5; 21.6	galloyl-hexoside	325	281, 169, 155, 137, 125	55.5; 55.8; 56.9	galloyl-hexoside isomers	938.4	768.5, 616.5, 465, 429, 125
23.9	galocatechin-(4,8)-epicatechin	593	575, 425, 407, 289, 125	53.7	myricitrin	463	317, 316, 288, 271, 259
29.5; 30.4	methyl-gallate	183	168, 139, 124	53.9	ellagic acid	301	284, 257, 229, 185
31.9; 34.4	procyanidin B dimer	577	425, 407, 338, 289, 125	54.0; 54.5	quercetin-O-hexoside	463	301, 300, 271, 255, 179
32.1	3-p-Coumaroylquinic acid	337	191, 173, 163, 155, 119	54.6; 54.8	kaempferol galloyl-hexoside	599	462, 447, 327, 313, 284
33.0	4-p-Coumaroylquinic acid	337	191, 173, 163, 155, 111	55.0	ellagittannin	499	343, 323, 301, 271, 215
35.3	(+)-catechin	289	245, 221, 203, 125, 109	55.5	trigalloyl-HHDP glucose	938	785, 615, 465, 419, 301
35.7; 43.5	digalloyl-HHDP glucose isomers	785	633, 419, 301, 275, 169	56.1; 56.8	kaempferol-O-hexoside	447	284, 285, 255, 227, 179
37.1; 38.1	digalloyl-glucose isomers	483	439, 331, 313, 301, 169	56.1	quercetin-O-pentoside	433	301, 300, 271, 255, 243
40.3	ellagittannin mw: 1116 Da	[M-2H] ²⁻ : 557	932.5, 465, 301, 181, 275	56.3	kaempferol galloyl-hexoside	599	462, 447, 327, 313, 284
40.5; 42.2	ellagittannin, mw: 1866 Da	[M-2H] ²⁻ : 932	914, 783, 631, 451, 301	57.0	isorhamnetin-O-rutinoside	623	314, 300, 285, 271, 243, 257
42.9	(-)-epicatechin	289	245, 221, 203, 125, 109	57.2	quercetin-O-rhamnoside	447	301, 300, 271, 179, 151
45.9	trigalloyl glucose	635	483, 465, 313, 169, 125	57.3	isorhamnetin-O-hexoside derivative	545	477, 357, 314, 257, 243
47.4	quercetin-O-hexoside	463	301, 300, 243, 227	57.4	isorhamnetin-O-glucoside	477	357, 329, 285, 271, 243
48.3; 49.4; 51.5	ellagittannin	1082	631, 586, 489, 301, 273	59.0	unknown-glycoside	447	314, 300, 285, 271, 243, 257
48.3	Reginin A/Reginin D isomer mw: 1718 Da	[M-2H] ²⁻ : 858	764, 613, 451, 781, 301, 275	64.3; 64.6; 66.1	isorhamnetin-O-rutinoside	623	315, 314, 299, 271, 255
49.4; 52.2	ellagittannin mw: 1106 Da	[M-2H] ²⁻ : 552	631, 473, 467, 457, 451, 301,	64.6; 65.1; 65.5; 66.5	kaempferol-O-hexoside-O-rhamnoside	593	447, 285, 284, 255, 227, 145, 119

Table 4/A. The identified compounds in the case of *Q. pubescens*

Table 4/B. The identified compounds in the case of *Q. pubescens*

- Carpinus betulus* contains a wide variety of polyphenols including (+)-catechin, (-)-epicatechin, chlorogenic acid isomers, gallic acid, ellagic acid, ellagitannins and gallotannins, methyl-gallate, quercetin-, myricetin-, apigenin and kaempferol glycosides.
- Quercus pubescens* contains gallic acid, ellagic acid, ellagitannins, and gallotannins, galocatechin, (+)-catechin, (-)-epicatechin, dimeric procyanidins, caffeic acid derivatives, quercetin-, isorhamnetin-, kaempferol and myricetin-glycosides.

[1] Singleton, J. A. Rossi. 1965. Colorimetry of total phenolics with phosphomolibdic-phosphotungstic acid reagents. *American Journal of Enology and Viticulture* 161: