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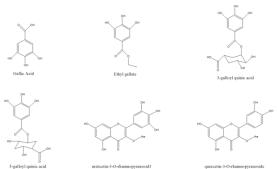
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Phenolic compounds present on the leaves of Eugenia uniflora identify by HPLC - IR

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Eugenia uniflora L. are popularly known as "brazilian cherry" and it is consumed by brazilian people, known as anti-inflammatory effect throught the infusion of dry leaves. E. E. E. E. E0 Myrtaceae family. This family presents 132 genus and 5.671 species, where these species are recognized by the presence of essencial oils, flavonoids, phenolic compounds, alkaloids and saponins. The plant material of E0. E1 E2 E3 Municipal Park Francisco Affonso de Mello, located in Mogi das Cruzes, São Paulo – Brazil. After drying and milling, the leaves of E1. E3 uniflora was extracted by percolation in 80% ethanol solution. A portion of 20 g of the dryed extract was resuspended in ethyl acetate and water 1:1 (E1.) The fraction ethyl acetate was evaporated, obtaining 3,3 g. This fraction was dissolved in 12 mL of methanol/water 80:20 (E9.) and after centrifugation, the superior part was fractionated in column LH-20 (methanol as mobile phase), getting 108 fraction of 5 mL



each. Analyses made with TLC using as mobile phase chloroform/ methanol/water 80:18:2 (v/v), allowed grouping the fractions of same chromatographic profile. The study of the fractions 16-28, 29-32 and 33-39 and analyses in scale semipreparative resulted in the isolation of 7 compouds. The analyses of the spectroscopy datas of RMN 1H, 13C, bidimentional experients of HSQC, HMBC e COSY, allowed to identify the compounds as being gallic acid, ethyl gallate, 3-galloyl quinic acid, 5-galloyl quinic acid, quercetin-3-Orhamnopyranoside and miricetin-3-Orhamnopyranoside. The ethyl gallate was described by the first time in *E. uniflora*.

Biography

Beatriz Fucuda Nascimento has completed her graduation at the age of 23 years from University of Mogi das Cruzes. Before that she did technical course, during one year and a half, which in that time, her goal was work in industrial branch. During her graduation, she did the internship at University of São Paulo, in an Organic lab with emphasis on Chemistry of Natural Products, directed by the Professor Doc. Miriam Sannomiya. During her internship, she discorvered the academic world and how grateful it is to work in research. Currently, she is working to improve her curriculum lattes in search of getting a master's degree, either working to publish papers or going to congresses.

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