

Determination of ursolic and oleanolic acid in *Sambuci fructus*.

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2014

Czasopismo

Chemistry and Biodiversity

Numer woluminu

11

Strony

1939-1944

DOI

10.1002/cbdv.201400118

Kolekcja

Naukowa

Język

Angielski

Typ publikacji

Artykuł

Streszczenie

Elderberries are used in the preparation of pie, jelly, punch, wine, or liqueur, as well as in many herbal remedies and food supplements. Elderberry products may provide diaphoretic, diuretic, antioxidant, and immunostimulant activities that offer protection against cold and flu. Herein, we report for the first time the qualitative and quantitative evaluation of two isomeric triterpenoids isolated from *Sambuci fructus*. The analysis revealed that ursolic acid and oleanolic acid are present in *Sambuci fructus*. The average concentration of ursolic acid was ca. three times higher than the concentration of oleanolic acid. The triterpenoids were detected and quantified using chromatographic methods such as TLC and HPLC. Spectroscopic techniques, including HR-MS and 2D-NMR, allowed unequivocal structure determination.

Adres publiczny

<http://dx.doi.org/10.1002/cbdv.201400118>

Strona internetowa wydawcy

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