

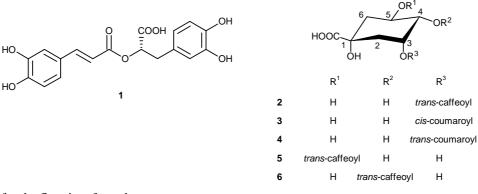
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## Phenylpropanoids from Paspalum atratum

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**Abstract:** *Paspalum* (Poaceae) is a genus of grasses comprising ca. 400 species distributed mainly in tropical to warm-temperate areas worldwide, of which nearly 220 species occur naturally in Brazil. *Paspalum* is recognized for its ecological and agronomic importance, derived from its forage and ornamental attributes and constitutes a taxonomically complex group of plants [1]. *P. atratum* cv. Pojuca was released by Embrapa in 2000 for commercial use in Brazil and in several other countries as well. This study describes the first phytochemical investigation of *P. atratum*. The aerial parts of *P. atratum* were dried, ground, and extracted successively at room temperature with *n*-hexane and EtOH. The crude EtOH extract was washed with CHCl<sub>3</sub> and the insoluble part was subjected to CC (C18, H<sub>2</sub>O/MeOH gradient, 19:1 to 100% MeOH) to give 10 fractions. Fractions 2 and 4 were subjected to HPLC (C18, MeOH-H<sub>2</sub>O 4:21, with 0.5% AcOH) to give eight compounds: (*R*)-rosmarinic acid (1), 3-*O*-caffeoylquinic acid (2, neochlorogenic acid), *cis* and *trans*-3-*O*-coumaroylquinic acids (3 and 4), 5-*O*-caffeoylquinic acid (5, chlorogenic acid), *4*-*O*-caffeoylquinic acid (6, cryptochlorogenic acid), caffeic acid (7), and phenylalanine (8). The structures of the compounds were elucidated based on spectroscopic analyses (MS, <sup>1</sup>H and <sup>13</sup>C NMR) and on comparisons of their data with those reported in the literature [2-5]. This study reports the isolation and characterization of eight phenylpropanoids from *P. atratum*, six of which (1-4, 6, and 8) were



isolated for the first time from the genus.

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## **References:**

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