

# A Little LC-NMR using a simple probe

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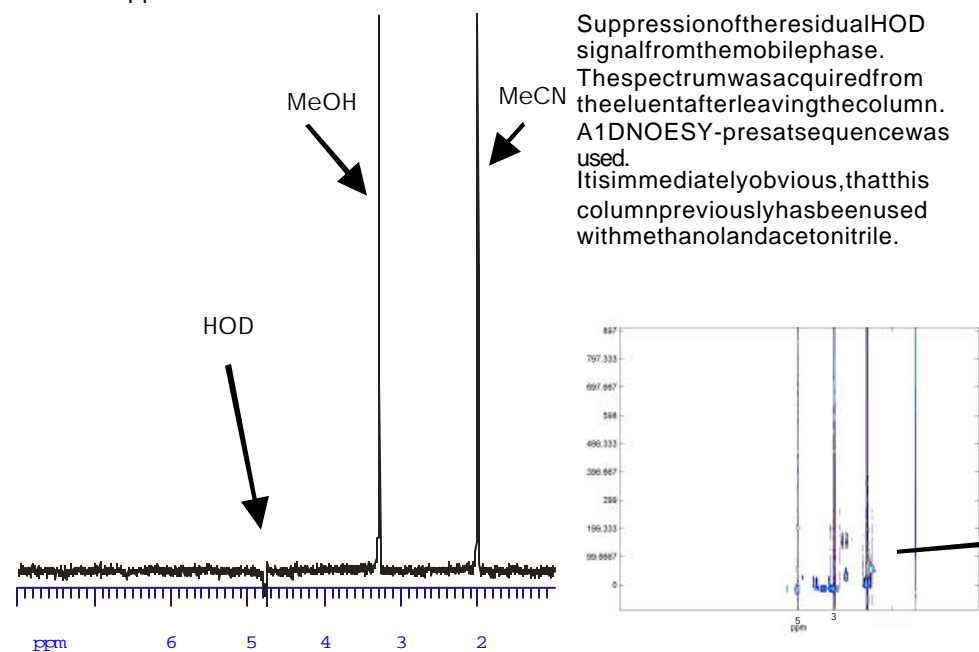
## INTRODUCTION

Approximately 25% of women will have at least one urinary tract infection in their lifetime caused by infection by bacteria especially *Escherichia coli*. Clinical trials have shown that cranberry juice prevents and clears or at least alleviates these infections by inhibition of adhesion of *E. coli* to the urinary tract in women. *In vitro* experiments have revealed that cranberry fruit juice (*Vaccinium macrocarpon* Aiton, family Ericaceae) possesses an antimicrobial and an antiadhesive effect on *E. coli*. Since lack of sensitivity towards common antibiotics increasingly complicates treatment of infections antiadhesion therapy might become an important alternative to the presently used methods. Not much attention has been paid to the hydrophilic fraction of cranberry juice, maybe because of difficulties in performing such analyses. The appearance of reverse phase column materials applicable for separation of very hydrophilic compounds have enabled development of the fast method for analysis of the hydrophilic carboxylic acids presented here. Hyphenated methods like HPLC-MS and HPLC-NMR have facilitated an unequivocal structural determination of the detected compounds.

## PRACTICAL STUFF.

**LC-NMR.** A Waters pump, a Rheodyne 7125 injector valve with a 100 µl injection loop, and a Shimadzu SPD-10A UV-VIS Detector was used as for the LC-system. Data acquisition and manipulation were performed on a C-R8A Chromatopac, Shimadzu, Japan. Separation was accomplished at room temperature on an AquaLUNAC-18 (5m; 150 x 4.6mm i.d.) column from Phenomenex. Mobile phase 50 µL TFA was added to 250 mL D<sub>2</sub>O.

A Bruker AMX400WB with a Bruker flow probe (120 µL) with a selective <sup>1</sup>H and deuterium lock channel was used as the NMR detector. We sincerely thank Bruker for lending us the probe. The spectrometer is a two-channel version from about '89/90 allowing only presaturation techniques for solvent suppression and only one signal at most. The 1D NOESY-presat was used for solvent suppression.



Both on-flow and stopped flow techniques were utilized. For stopped flow experiments a Vicimodel EHM valve from Valco was used to switch the flow to or from the magnet. A stopwatch was used for timing the flow and switching.

**LC-MS.** An isocratic mode with 0.1% (v/v) aqueous formic acid as eluent was used. The same column as for the UV-detection was used, injection volume was 50 µl, and the flow rate was 0.5 mL/min, detection mode API-ES negative. **Sample Preparation.** Frozen berries were thawed at 5°C overnight and 1 part of berries blended with 0.7 parts of deionized water for five minutes in a Waring Commercial Blender. The pulp was centrifuged at 420g for 15 min in a SIGMA3 centrifuge. The supernatant was filtered to give the hydrophilic part of juice.

## STRUCTURAL ELUCIDATION

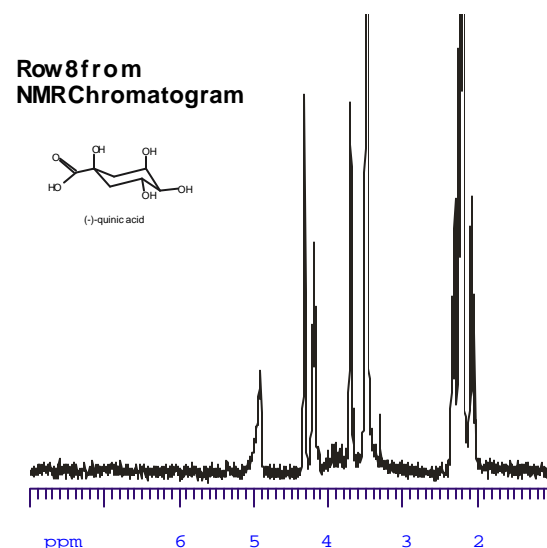
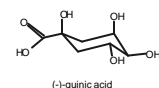
The carboxylic acids quinic acid (peak 2), malic acid (peak 3), shikimic acid (peak 4), and citric acid (peak 5) had previously been stated to be present in the juice, but no verification of the structures had been given. HPLC-NMR and HPLC-MS established the structures. In addition the four carboxylic acids were isolated by preparative HPLC and compared to their <sup>1</sup>H NMR spectra.

2.08 and 1.63 ppm in the <sup>1</sup>H NMR spectrum and two signals at 30.1 and 35.7 ppm in the <sup>13</sup>C NMR spectrum. MS revealed that the molecular weight of the compound was two units higher than that of monotropein. Consequently the compound was concluded to be 6,7-dihydro monotropein.

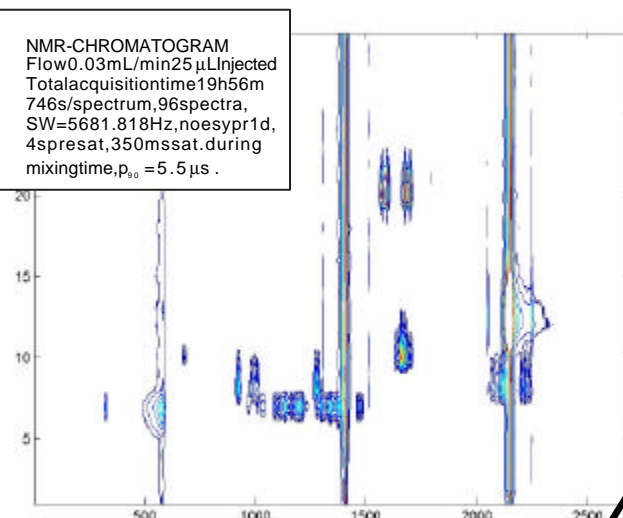
## CONCLUSION

LC-NMR in combination with LC-MS proved to be a useful tool in the analysis of the hydrophilic fraction of cranberry juice. Careful attention to experimental details and choice of problems allowed the analysis to be performed even on a simple flow probe on an instrument that allows suppression of only one solvent signal. For further information see reference 1.

Row 8 from NMR Chromatogram

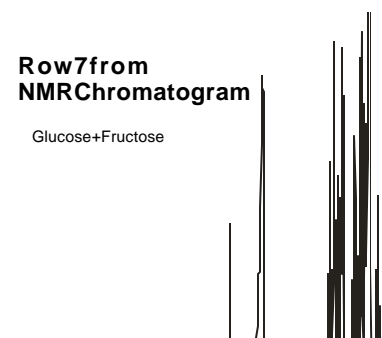


NMR-CHROMATOGRAM  
Flow 0.03 mL/min 25 µL injected  
Total acquisition time 19h 56m  
746s/spectrum, 96 spectra,  
SW=5681.818 Hz, noesypr1d,  
4spresat, 350ms sat. during  
mixing time, p<sub>0</sub> = 5.5 µs.

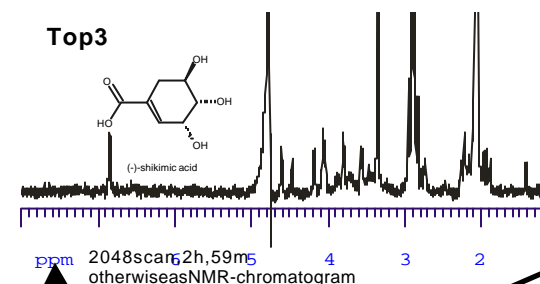
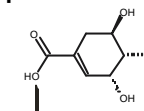


Row 7 from NMR Chromatogram

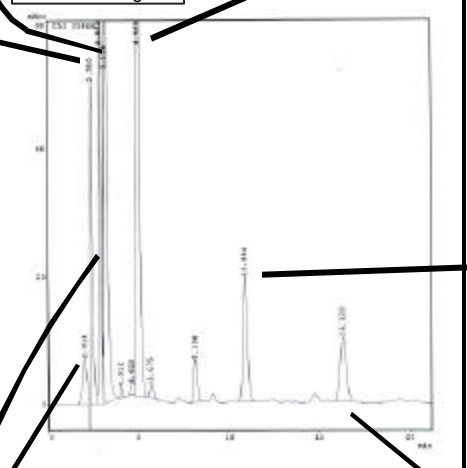
Glucose+Fructose



Top 3

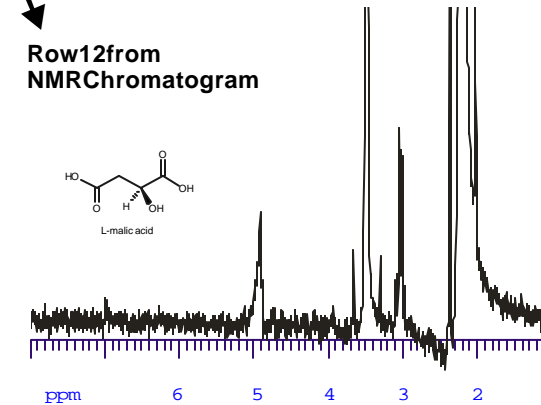
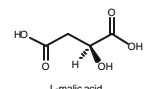


UV Chromatogram

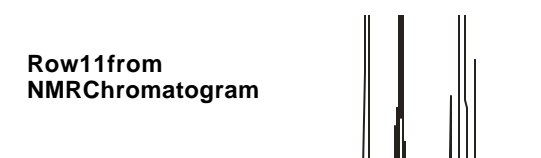


Chromatogram of the hydrophilic fraction of cranberry juice (*Vaccinium macrocarpon*). Peak at 2.0 min. a mixture of glucose and fructose, 2.4 min. quinic acid, 2.9 min. malic acid, 3.2 min. shikimic acid, 5.0 min. citric acid, 10.9 min. monotropein, 16.3 min. 6,7-Dihydro monotropein.

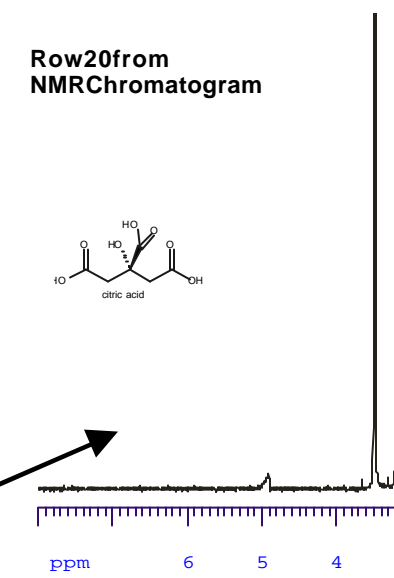
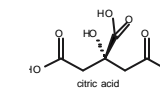
Row 12 from NMR Chromatogram



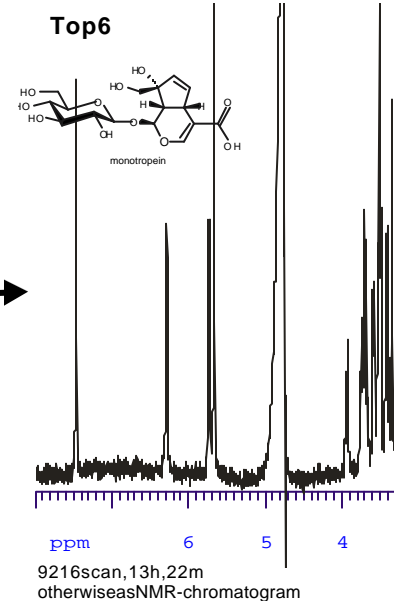
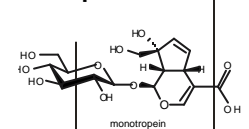
Row 11 from NMR Chromatogram



Row 20 from NMR Chromatogram



Top 6



Top 7

