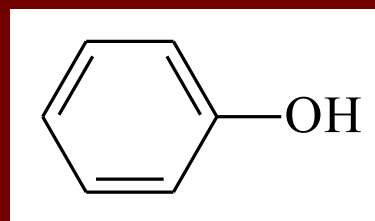
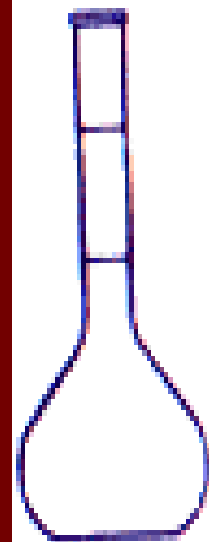


Phenols and phenolic ethers

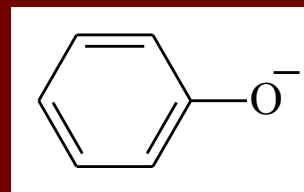
■ They are among the most important constituents of volatile oils.

❖ General methods of isolation:

■ Phenols (weak acids) form water soluble salts with dilute alkali solutions (3-5%). Therefore the oil containing phenols is shaken with dilute aqueous solution of alkalis;



Phenol

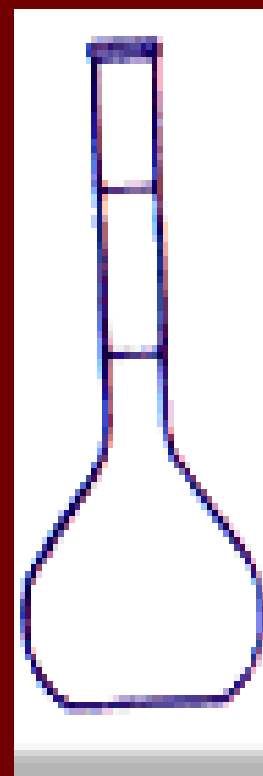


Sodium phenoxide

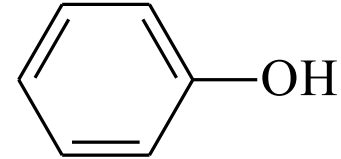


General methods of isolation of phenols

- The aqueous layer is separated then **acidified** (to liberate the phenol) and either steam distilled or extracted with ether.



General methods of isolation Phenols and phenolic ethers



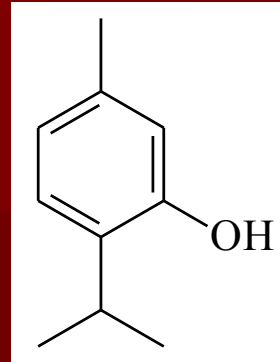
- By cooling the oil or the suitable fraction, some phenols and phenolic ethers can be separated in crystalline form.
- General characters of terpene phenols :
- With $\text{FeCl}_3 \longrightarrow$ colored iron compounds.
- Undergo some reactions characteristic of alcohols; as reactions with acetic anhydride, phenyl isocyanate,...

Classification

Phenols and phenolic ethers may be grouped into:

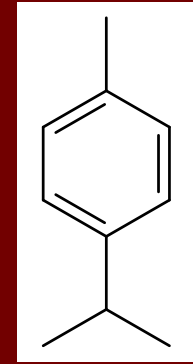
- - Monohydric (thymol)
- - Dihydric (eugenol, safrole,..)
- - Trihydric (myristicin)
- - Tetrahydric (apiole)

Monohydric phenols



Thymol

3-Hydroxy-p-cymene



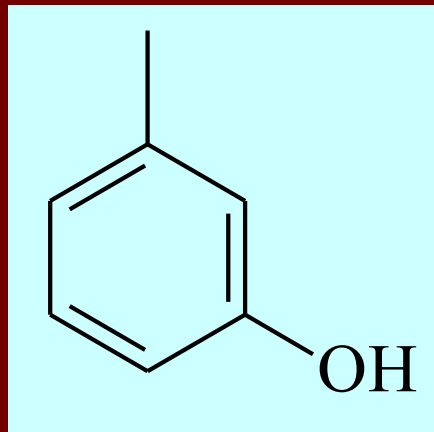
p-Cymene

- Oil of Thyme, *Thymus vulgaris*, F Labiatae (Lamiaceae)



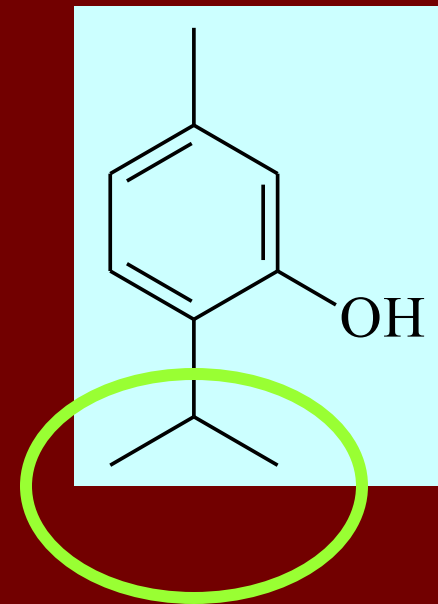
Thymol

- Isolation:
- Fractional distillation
- Cooling the oil \longrightarrow crystals
- Using KOH (5%)
- Synthesis



m-cresol

-Isopropyl alcohol
-Catalyst



Thymol

❖ Properties:

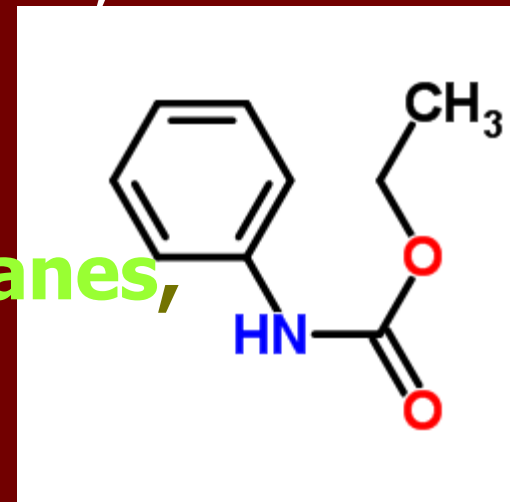
- Large crystals with a thyme-like odour and a pungent taste.
- Soluble (1:1200) in water, (1:1) in alcohol, soluble in ether, chloroform,....

❖ Identification:

- Through derivatives: as **phenyl urethanes**, dinitrobenzoate,....

➤ **Color reactions:**

- Thymol+ gl. Acetic acid + 3 drops conc. H_2SO_4 + 1 drop conc. HNO_3 \longrightarrow **greenish-blue colour.**



Thymol

- Thymol + conc. H_2SO_4 \longrightarrow thymol
sulfonic acid + FeCl_3 \longrightarrow violet colour.
- **Uses:**

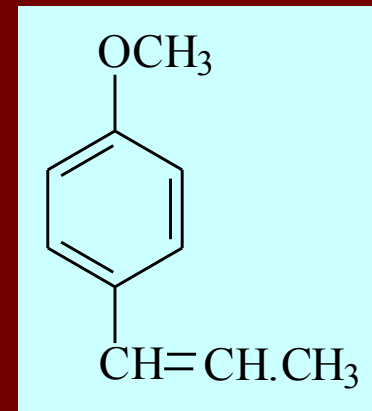
Thymol has disinfectant and antibacterial properties; employed in some antiseptic mixtures as gargles, mouthwashes and dental preparations.
- **Anti-anxiety activity of thymol** (*Journal of Acute Disease, November 2014*)

- Thymol inhibits **bladder cancer** cell proliferation via inducing cell cycle arrest and apoptosis (novel treatment)

Biochemical and Biophysical Research Communications
Volume 491, Issue 2, 16 September 2017, Pages 530–536

- Thymol and eugenol were chosen to be starting compounds to synthesize acetyl and benzoyl derivatives and to test their antileishmanial activity in vitro and in vivo.
- Acetyl-thymol was more active than thymol and the positive control drug amphotericin B.
- The thymol derivatives demonstrated the greater activity than the eugenol derivatives.

Anethole



p-propenyl-methyl phenol

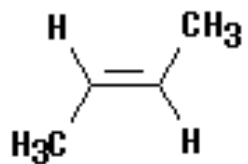
Anise camphor

- Aniseed oil 84-93% E-anethole
- Bitter Fennel oil 50-80%
- Sweet Fennel oil 80%

F. Umbelliferae (Apiaceae)

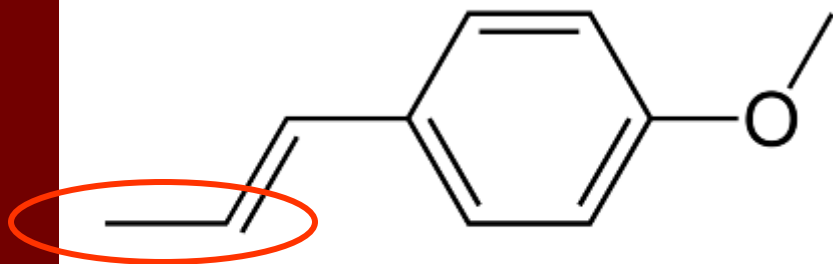


(E)- : the higher priority groups are on **opposite** sides of the double bond.

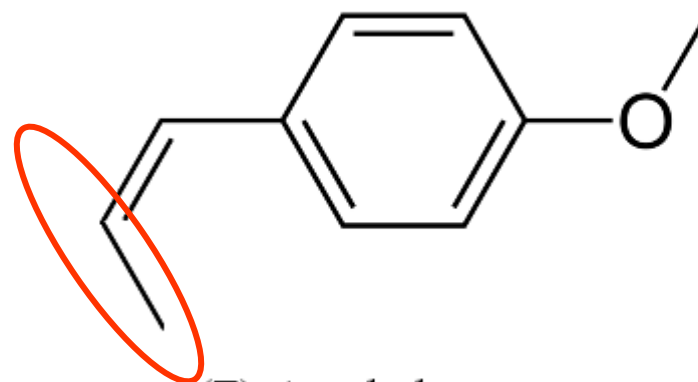


trans-2-butene

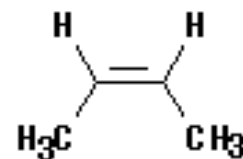
(E)-2-butene



(E)-Anethole



(Z)-Anethole



cis-2-butene

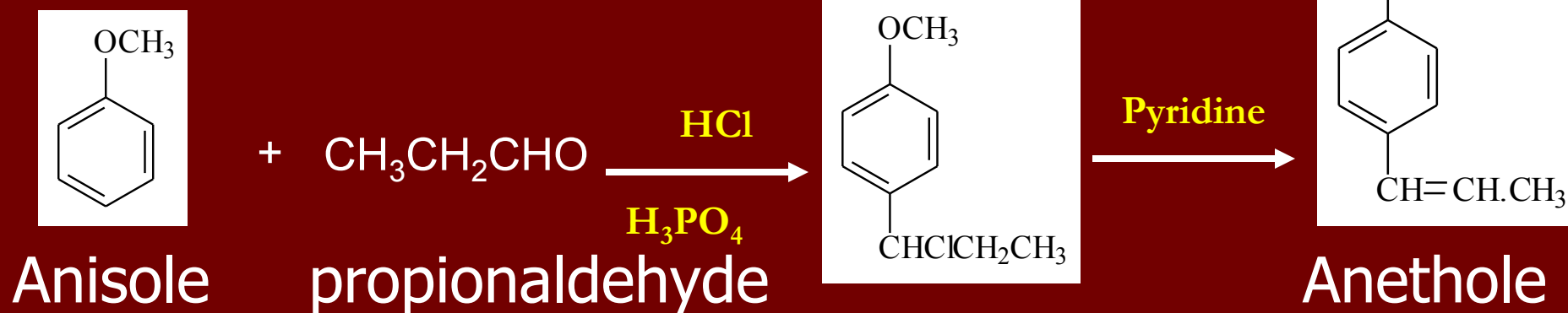
(Z)-2-butene

Anethole

Isolation:

- Cooling oil or fraction rich in anethole \longrightarrow crystals

Synthesis:



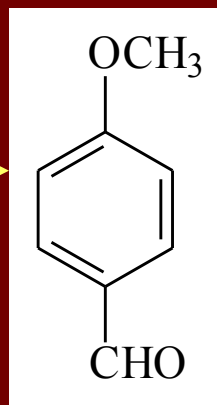
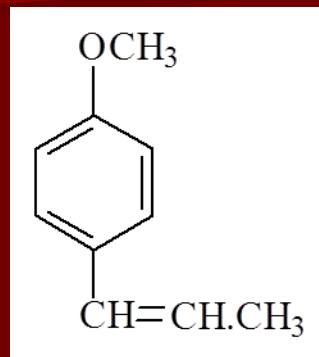
Properties:

White crystalline mass of intensely sweet odour and taste (anise fruit).

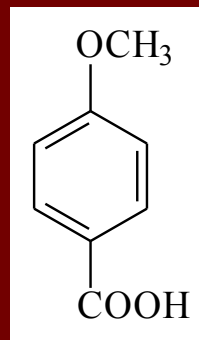
Insoluble in water and soluble in organic solvents.

Anethole

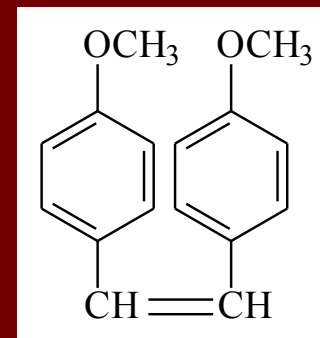
- Unstable under the influence of light, air or heat



Anisaldehyde



Anisic acid



p-Dimethoxy stilbene

Photoanethole

- **Identification:**

- By oxidation → anisaldehyde, on further oxidation → anisic acid.

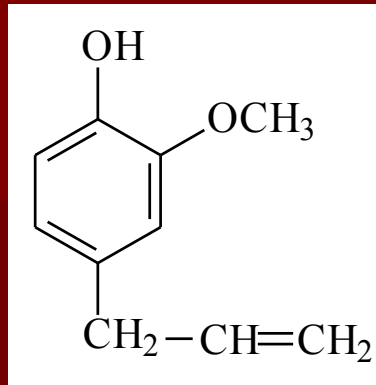
Anethole

Uses:

- Anethole is widely used as a palatable flavour in confectionary and beverages, also in pharmaceutical preparations as dentifrices, mouthwashes and gargles.
- Anethole suppressed cell survival and induced apoptosis in human breast cancer cells (June 2012, *Phytomedicine*)

** The fruits extract of *Foeniculum vulgare* and its active constituent, **TA**, provide a possible novel approach for treating and preventing UV-induced melanogenesis.

Dihydric phenols



Eugenol

4-allyl-2-methoxy phenol

- Oil of clove (F. Myrtaceae)
- Oil of Cinnamon leaves (F. Lauraceae)
- As glycoside, **gein** *Geum urbanum* (F. **Rosaceae**)



Eugenol

- **Isolation:**

- Using KOH (5%)

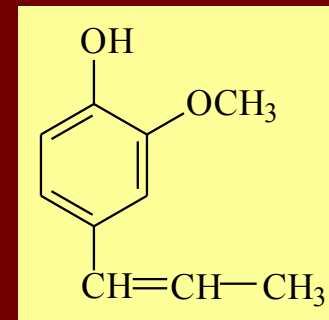
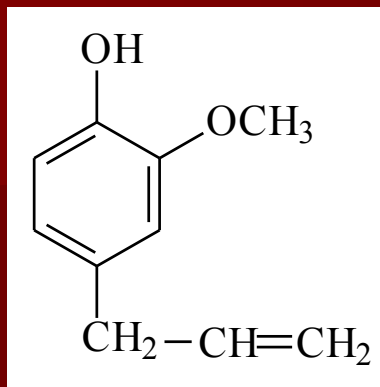
- **Properties:**

- Yellowish, viscous liquid with burning taste and clove-like odor.

- **Heavier than** water, sparingly soluble in water, soluble in alcohol and caustic alkalis.

- By heating with KOH

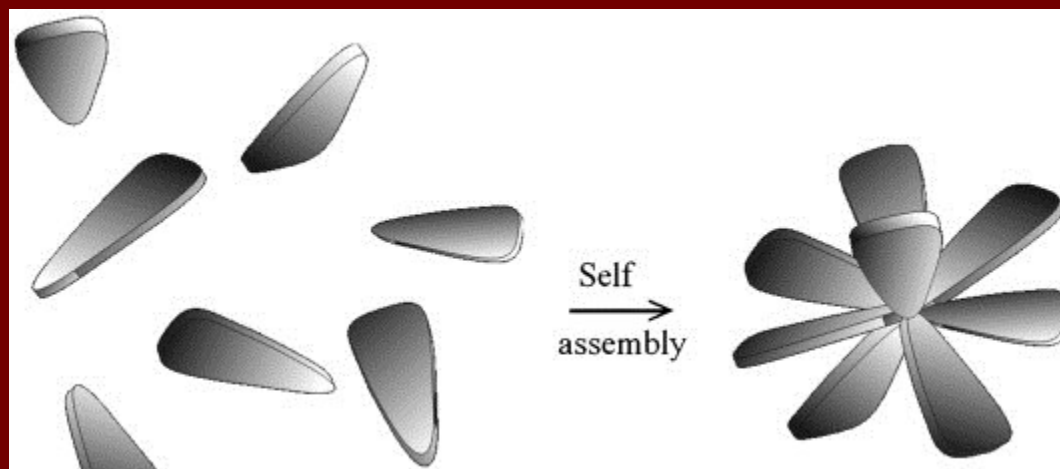
isoeugenol



Eugenol

❖ Identification:

- Formation of derivatives as benzoate, phenyl urethane,...
- Microchemical test: a drop of oil + a drop of 3% NaOH saturated with NaBr → crystals of sodium eugenate (needle and pear-like forms arranged in rosette-like bunches).
- Color reactions with FeCl_3

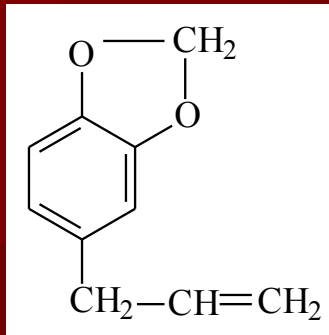


❖ Uses:

- Eugenol is used in toothache remedies; has local anesthetic properties (inhibits nerve conduction), also an **anti-inflammatory**. It is **bactericidal** at low concentration; used in formulation of mouthwashes.
- In vivo, eugenol inhibited rat paw oedema (**5 times more potent than aspirin**). The results provide evidence that eugenol acts as a **dual antagonist of AA and PAF** (*Phytomedicine, 1995*).
- Preparation of vanillin

PAF Platelet-activating factor (AA) arachidonic acid

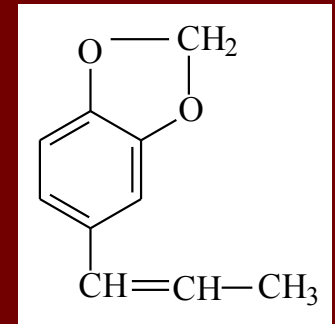
Safrole



Allyl catechol methylene ether

- Oil of Sassafras: 80% safrole
- Oils of **star anise**, nutmeg and Cinnamon **leaf**.
- Isolation:
- By cooling the oil or safrole containing fraction to about -10°C .
- Properties:
- Colorless liquid, insoluble in water, soluble in alcohol or ether, by cooling \rightarrow crystalline mass.

Safrole

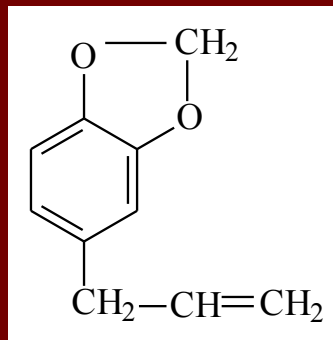


■ By heating with alkali \longrightarrow Isosafrole

■ **Identification:**

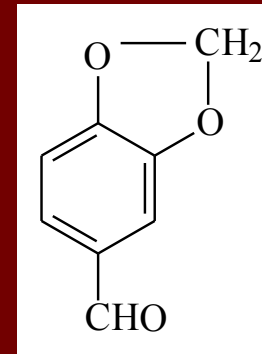
■ Formation of derivatives as pentabromosafrole, pictate

■ Safrole or isosafrole + conc. H₂SO₄ \longrightarrow intense red color.



Safrole

Oxidation



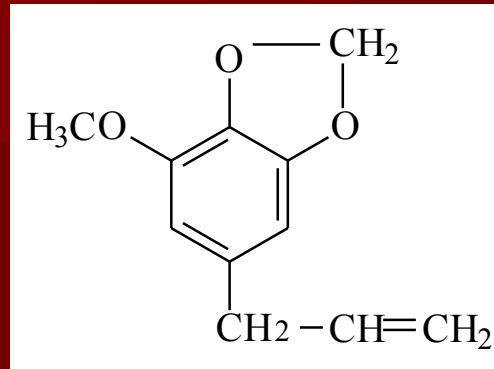
Piperonal

Uses of Safrole

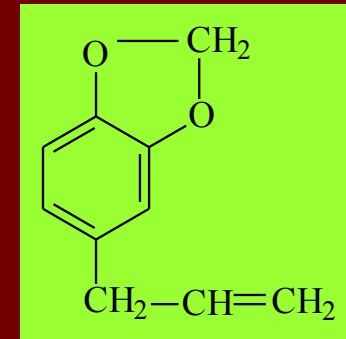
- Was widely used as flavour before it was banned; safrole induces the formation of hepatic tumours in rodents (carcinogen).
- Safrole is an important raw material for the chemical industry because of two derivatives: Piperonal, which is widely used as a fragrance and flavoring agent, and piperonyl butoxide (PBO), a vital ingredient of pyrethroid insecticides.

Safrole should be handled as a carcinogen with extreme caution. *Encyclopedia of Toxicology (Third Edition), 2014, Pages 205-207*

Trihydric phenolic ether



Myristicin



Safrole

6-methoxy safrole

- Oil of nutmeg (*Myristica fragrance*, F. Myristicaceae)
- Oil of **mace** (dried **arillus** of *Myristica Fragrance*)

❖ Isolation:

- -Fractional distillation

** The expressed oil, known as nutmeg butter, is composed principally of a lipid called trimyristin





Myristicin

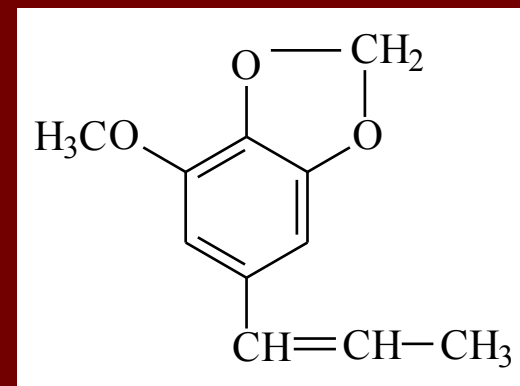
❖ Properties:

■ Oily liquid with faint aromatic odor, does **not congeal** at low temperature, **heavier than water**.

■ On boiling with alcoholic KOH \longrightarrow isomyristicin

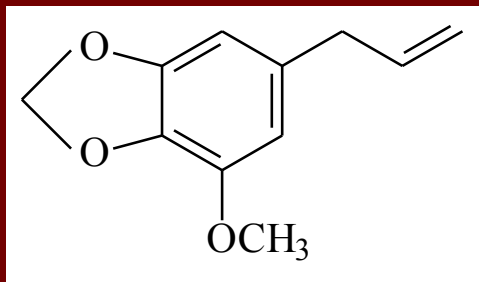
❖ Identification:

On oxidation with KMnO_4 gives the corresponding aldehyde/acid.



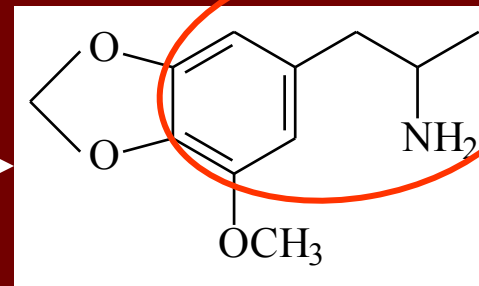
Nutmeg and Myristicin

- Nutmeg is used as stomachic, stimulant and carminative (spice).
- The psychotropic activity of nutmeg (euphoria, hallucination) seems linked to myristicin and closely related products: MMDA is thought to be formed in the body after ingestion of nutmeg by amination process on myristicin and may be the agent responsible for the euphoric and hallucinogenic effects of high doses of nutmeg.

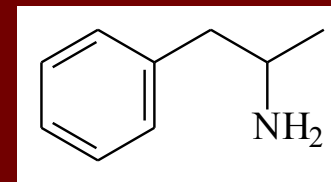


Myristicin

In the body



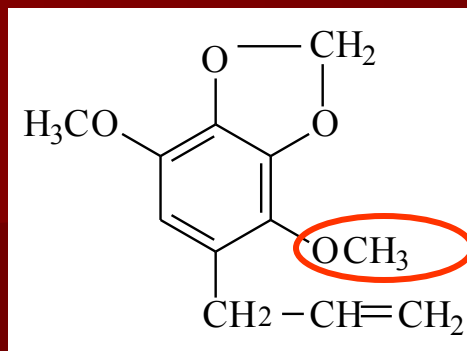
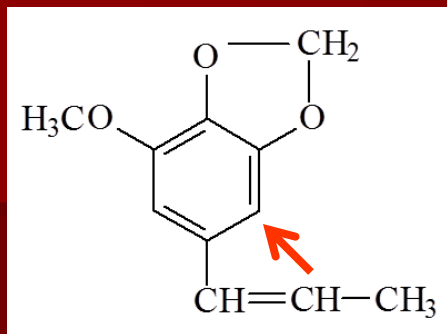
3-methoxy-4,5-methylene
dioxamphetamine (MMDA)



Amphetamine

- Myristicin cause apoptosis in human **leukaemia cells**. *Chemico-Biological Interactions, Volume 218, 25 July 2014, Pages 1-9*
- Antihelmintic (**against *Anisakis simplex***)

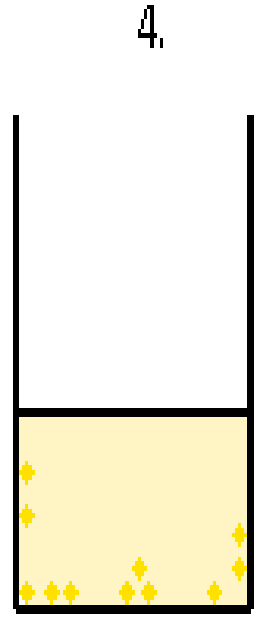
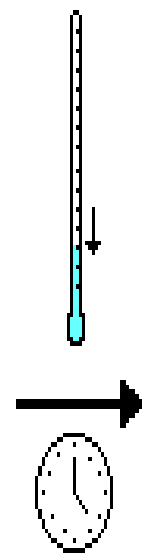
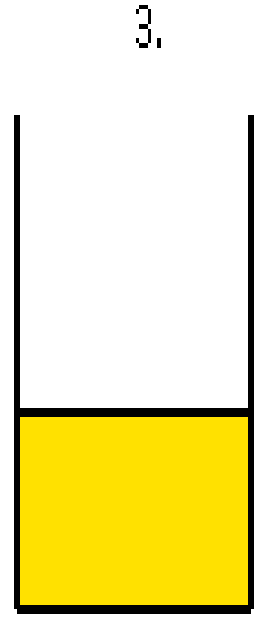
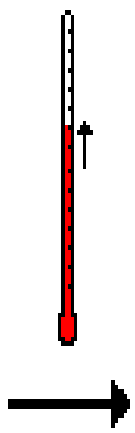
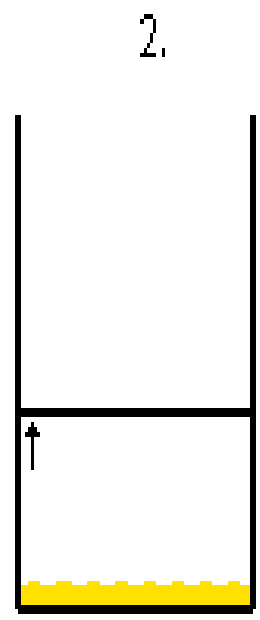
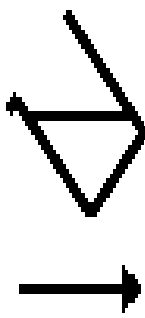
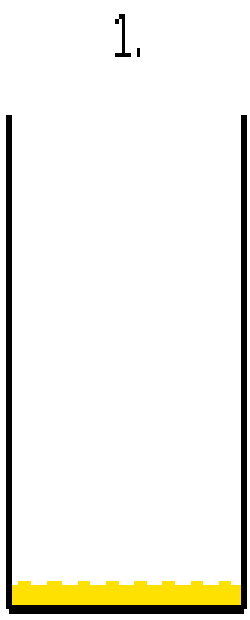
Tetrahydric phenolic ether



Apiole, Parsley camphor
3-methoxy myristicin



- Parsley seed oil (بقدونس)
- ❖ Isolation:
- By cooling the oil and **recrystallization** from alcohol and pet. ether.
- ❖ Properties:
- Long colourless needles with faint parsley odour, insoluble in water, soluble in alcohol and ether.
- On boiling with alcoholic KOH → isoapiole

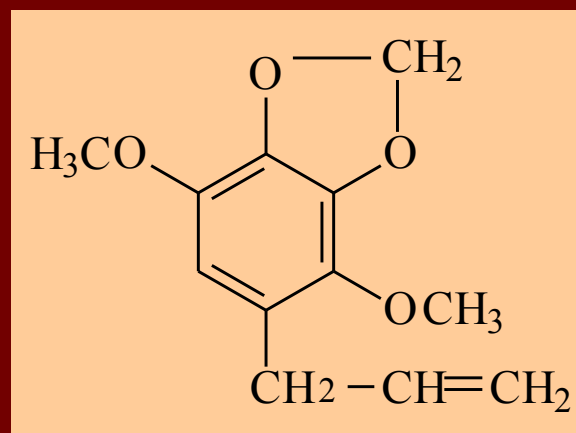


Apiol

❖ Identification:

- By oxidation with $\text{KMnO}_4 \longrightarrow$ apiolaldehyde and apiolic acid.
- By preparation of apiole tribromide.

❖ Apiole has carminative, diuretic and **uterine stimulant** properties (**abortifacients**), not used now because of intoxication of high doses.



Determination of Phenols

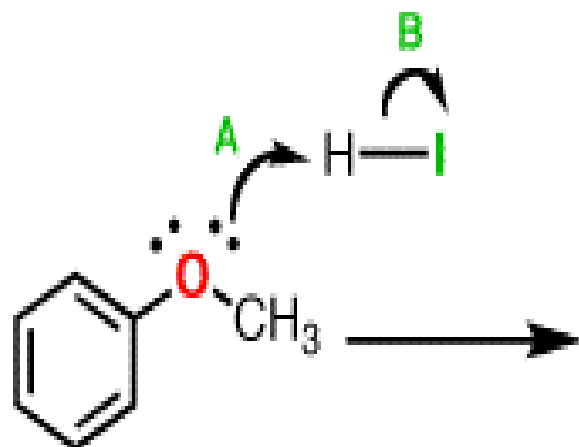
- The general method is based on the fact that phenols react with alkali hydroxides to form phenolates, KOH is preferred; more soluble.
- Disadvantages of this method
- **Water-soluble** materials (as alcohols,...) will go into solution and calculated as phenols.
- Aqueous solution of phenolates is a better solvent for the **non-phenolic** portion of the oil → apparent higher content of phenols.



HI method for ethers

- ❖ Conversion of ethers into phenols by treating the oil with HI and the resulted phenol determined as above.
- Determination of free phenols (before HI)
- Treatment with HI and determine the total phenols and phenolic ethers.
- Phenolic ethers are estimated by difference.
- ❖ Chromatographic method
 - Gas chromatography →
 - - Retention time (R_t) → **identification.**
 - Area under the peak → **quantitative determination.**

Step 1: protonation



Bonds Formed

A O-H

C C-I

Bonds Broken

B H-I

D C-OH

