Recent Advances in Polyphenol Research

Volume 7

<mark>Edited By</mark> Jess Reed, Victor de Freitas, and Stéphane Quideau





Table of Contents

<u>Cover</u>

<u>Series Page</u>

<u>Title Page</u>

<u>Copyright Page</u>

<u>Contributors</u>

<u>Preface</u>

Acknowledgements

<u>1 Achieving Complexity at the Bottom Through the</u> <u>Flavylium Cation-Based Multistate</u>

1.1 Introduction

<u>1.2 Flavylium Cation as a Metamorphosis</u> <u>Generator</u>

<u>1.3 Extending the Multistate of Anthocyanins and</u> <u>Related Compounds to the Basic Region</u>

1.4 The Kinetic Processes

1.5 Conclusions and Perspectives

<u>References</u>

<u>2 Proanthocyanidin Oligomers with Doubly Linked (A-Type) Interflavan Connectivity</u>

2.1 Introduction

2.2 Structure

2.3 Synthetic Studies

2.4 Conclusion

<u>References</u>

<u>3 Answering the Call of the Wild: Polyphenols in</u> <u>Traditional Therapeutic Practice</u> 3.1 Introduction

3.2 The Wildcrafting Tradition

<u>3.3 How Wildcrafted Edible Plants Differ from</u> <u>Agricultural Commodities</u>

3.4 Animal Mimickry/Zoopharmacognosy

<u>3.5 Probing the Mechanisms Behind Polyphenol-</u> <u>rich Traditional Medicines Bioactivity</u>

<u>3.6 Commercialization Prospects for Wildcrafted</u> <u>Polyphenol-rich Plants</u>

3.7 Acknowledgements

<u>References</u>

<u>4 Causes and Consequences of Condensed Tannin</u> <u>Variation in Populus</u>

<u>4.1 Introduction</u>

4.2 Condensed Tannin Biosynthesis

4.3 Allocational Tradeoffs Influence CT Production

<u>4.4 Causes of Quantitative and Qualitative Variation</u> <u>in Populus CTs</u>

4.5 Roles of CT Variation in *Populus*-Environment Interactions

4.6 Importance of CTs in *Populus*-dominated Ecosystems of the Anthropocene

4.7 Conclusions and Challenges

4.8 Acknowledgements

<u>References</u>

5 Matrix-Assisted Laser Desorption/Ionization Time-of-Flight Mass Spectrometry (MALDI-TOF MS) of Proanthocyanidins to Determine Authenticity of Functional Foods and Dietary Supplements

5.1 Introduction

5.2 Introduction to Matrix-Assisted Laser Desorption/Ionization Time-of-Flight Mass Spectrometry (MALDI-TOF MS)

5.3 Mass Spectrometry of Proanthocyanidins

<u>5.4 Deconvolution of Isotope Patterns of A- to B-</u> <u>type Interflavan Bonds in Proanthocyanidins</u>

5.5 Multivariate Analysis of MALDI-TOF MS Spectra Data

5.6 Conclusion

<u>References</u>

<u>6 Challenges in Analyzing Bioactive Proanthocyanidins</u>

6.1 Introduction

6.2 Structural Diversity of Proanthocyanidins

6.3 Noted Challenges in Proanthocyanidin Analysis

<u>6.4 Fate of Proanthocyanidins in the Digestive Tract</u> <u>and During Plant Fermentation</u>

<u>6.5 Definition and Possible Origins of</u> <u>Nonextractable Proanthocyanidins (NEPAs)</u>

<u>6.6 Universal Problems of Proanthocyanidin</u> <u>Analysis</u>

<u>6.7 Proanthocyanidin Characterization by</u> <u>Depolymerization</u>

6.8 Mass Spectrometry

6.9 Nuclear Magnetic Resonance Spectroscopy

6.10 Colorimetry

6.11 Infrared Spectroscopy

6.12 Conclusions

6.13 Acknowledgments

References

7 Lignin Monomers Derived from the Flavonoid and Hydroxystilbene Biosynthetic Pathways

7.1 Lignin Monomers Derived from the Monolignol Biosynthetic Pathway

7.2 Flavonoid and Hydroxystilbene Biosynthetic Pathways

7.3 Radical Coupling of Flavonoids and Hydroxystilbenes with Monolignols – Flavonolignans and Stilbenolignans

7.4 Lignin Monomers Derived from the Flavonoid and Hydroxystilbene Biosynthetic Pathways

7.5 Conclusions and Future Prospects

7.6 Acknowledgments

<u>References</u>

8 Complex Regulation of Proanthocyanidin Biosynthesis in Plants by R2R3 MYB Activators and Repressors

8.1 Introduction to PAs and Flavan-3-ols

8.2 Regulation of PA and Flavonoid Biosynthesis by MYB Transcription Factors

8.3 The Importance of Repressor MYBs in PA and Flavonoid Metabolism

8.4 The Complex Interaction of PA MYB Activators, MYB Repressors, and bHLH Transcription Factors

8.5 Developmental and Plant Hormone-Mediated Regulation of the PA Pathway via MYBs

8.6 Stress Activation of PA Synthesis by MYBs in Poplar and Other Woody Plants

8.7 Summary and Conclusions

8.8 Acknowledgments

References

<u>9 Conservation and Divergence Between Bryophytes</u> and Angiosperms in the Biosynthesis and Regulation of Flavonoid Production

9.1 Introduction

9.2 Flavonoid Biosynthesis in Basal Plants

<u>9.3 Origins of the Phenylpropanoid Biosynthetic</u> <u>Pathway and Conservation Across the</u> Embryophytes

9.4 Notable Phenylpropanoids of Bryophytes

9.5 Regulation of Flavonoid Production

9.6 Concluding Remarks

9.7 Acknowledgements

<u>References</u>

<u>10 Matching Proanthocyanidin Use with Appropriate</u> <u>Analytical Method</u>

10.1 Introduction

<u>10.2 General Proanthocyanidin Structure and</u> <u>Analysis</u>

10.3 Red Wine Mouthfeel

10.4 Biological Activity

10.5 Summary

<u>References</u>

11 Imaging Polyphenolic Compounds in Plant Tissues

11.1 Introduction

<u>11.2 The Chemical Nature and Intrinsic</u> <u>Fluorescence Properties of Polyphenols</u>

<u>11.3 Microscopy-based Methods for Imaging Plant</u> <u>Phenolic Compounds</u>

11.4 Polyphenols and Microscopy Imaging

<u>11.5 Future Challenges and Opportunities in</u> <u>Imaging Plant Metabolites</u><u>11.6 Acknowledgments</u>

<u>References</u>

<u>Index</u>

End User License Agreement

List of Tables

Chapter 1

Table 1.1 Equilibrium constants of heavenly blue anthocyanin and their deriva...

Table 1.2 Rate constants betweenAH+ and CB (estimated error 10%). Reproduced ...

Chapter 2

Table 2.1 Results of flavan annulation.

Chapter 3

Table 3.1 Portfolio of mobile biodiscovery training modules used in workshops...

Chapter 4

Table 4.1 Representative examples of variation in CT concentration among*Popul*...

Table 4.2 Effects of abiotic environmental factors on CT concentrations in *Pop*...

Table 4.3 Effects of biotic environmental factors on CT concentrations in *Popu*...

Table 4.4 Effects of *Populus* CTs on mammals and invertebrates

Table 4.5 Effects of *Populus* CTs on community structure

Table 4.6 Effects of *Populus* CTs on ecosystem function

Chapter 5

Table 5.1 Predicted and observed percentages of binary mixtures of procyanidi...

Chapter 6

Table 6.1 Number of PA compounds in mixtures containing two, three, or four d...

Table 6.2 Proanthocyanidin (PA) concentrations and related products in feeds ...

Table 6.3 Nucleophiles that have been used for depolymerization of proanthocy...

List of Illustrations

Chapter 1

<u>Figure 1.1 Sketch of the metalloanthocyanin</u> <u>responsible for the color in *Cum...*</u>

<u>Scheme 1.1 The metamorphosis concept in biology</u> <u>and in chemistry applied to ...</u>

<u>Scheme 1.2 Energy level diagram for anthocyanins</u> <u>and related compounds in ac...</u>

<u>Scheme 1.3 Extension to the basic medium of</u> <u>Pelargonidin-3-glucoside.</u>

<u>Figure 1.2 Absorption spectrum of heavenly blue</u> <u>anthocyanin, a peonidin deri...</u>

<u>Figure 1.3 Stopped flow traces 4'-hydroxyflavylium</u> (at pseudo-equilibrium, w... <u>Scheme 1.4 Energy level diagram of the compound</u> <u>4'-hydroxyflavylium and the ...</u>

<u>Figure 1.4 Representation of the mole fraction</u> <u>distribution of the compound ...</u>

<u>Scheme 1.5 Energy level diagram of the relative</u> <u>thermodynamic level of the f...</u>

<u>Scheme 1.6 Heavenly blue anthocyanin HBA1 and</u> <u>their derivatives bis-deacyl-H...</u>

<u>Scheme 1.7 Sketch representing the intramolecular</u> <u>copigmentation in polyacyl...</u>

<u>Scheme 1.8 Energy level diagrams of HBA1 (black),</u> <u>HBA2 (blue), and HBA3 (red...</u>

<u>Figure 1.5 Mole fraction distribution of heavenly</u> <u>blue anthocyanin.</u>

<u>Scheme 1.9 (Left) The polyacylated anthocyanins</u> (Dangles et al. 1993); (Righ...

<u>Scheme 1.10 Energy level diagram of the</u> <u>compound HBA1 extended to the mono-a...</u>

<u>Scheme 1.11 2'-hydroxy-5'-methylflavylium and its</u> <u>derived flavanone form.</u>

<u>Figure 1.6 (a) Spectral variations after a direct pH</u> jump from pH=1 to pH=8....

<u>Scheme 1.12 Illustrating the concept of a timer</u> <u>with reset capacity through ...</u>

<u>Scheme 1.13 General scheme of the 6,8</u> <u>rearrangement. R=Br or R=CH₃ or R=Phen...</u>

<u>Figure 1.7 The absorption spectra of equilibrated</u> <u>solutions of the compound ...</u>

<u>Scheme 1.14 Qualitative energy level diagram to</u> <u>account for the pH jumps and...</u> <u>Scheme 1.15 ¹H NMR of 6-bromo-5,7-</u> <u>dihydroxyflavylium and its 8-bromo isomer ...</u>

Scheme 1.16 Discrimination, isolation, and 6,8 rearrangement of 6-bromo-5,7 ...

Chapter 2

<u>Figure 2.1 Origin of the structural diversity in</u> <u>oligomeric PAs: structural ...</u>

<u>Figure 2.2 Origin of the structural diversity in</u> <u>oligomeric PAs: B-type conn...</u>

<u>Figure 2.3 Origin of the structural diversity in</u> <u>oligomeric PAs: compounds h...</u>

<u>Figure 2.4 Acid hydrolysates of the dimeric</u> <u>proanthocyanidin isolated from *A*...</u>

<u>Figure 2.5 Mayer's PA (procyanidin A2): the</u> <u>terminological origin of A/B-typ...</u>

<u>Figure 2.6 Structures of the tetramers with A-type</u> <u>linkages.</u>

<u>Figure 2.7 Two plausible biosynthetic pathways</u> <u>forming the A-type structure....</u>

<u>Figure 2.8 Retrosynthetic analyses of the A-type</u> <u>structure.</u>

<u>Figure 2.9 Oxidative conversion of the B-type to the</u> <u>A-type structure.</u>

Figure 2.10 Radical-mediated oxidative conversion.

<u>Figure 2.11 Stepwise construction of the A-type</u> <u>structure.</u>

<u>Figure 2.12 Cascade reaction of 2-</u> <u>hydroxychalcones with a phloroglucinol der...</u> <u>Figure 2.13 One-pot formation of the A-type</u> <u>structure.</u>

<u>Figure 2.14 Direct annulation approach to the A-</u> <u>type structure.</u>

<u>Figure 2.15 Early studies on annulation reaction of</u> <u>flavylium 24 with (+)-ca...</u>

Figure 2.16 Annulation reaction by Kraus.

Figure 2.17 Asymmetric annulation approach.

Figure 2.18 Strategy for stereoselective annulation.

<u>Figure 2.19 Synthesis of a 2,4-dioxy flavan</u> <u>derivative.</u>

<u>Figure 2.20 Model study for stereoselective flavan</u> <u>annulation.</u>

Figure 2.21 Pettus's diinsininol aglycon synthesis.

Figure 2.22 Strategy for monomer synthesis.

Figure 2.23 *De novo* synthesis of the C(7)-hydroxy monomer unit.

<u>Figure 2.24 Total synthesis of procyanidin A2 via</u> <u>flavan annulation.</u>

<u>Figure 2.25 Annulation with a free flavan unit and</u> <u>syntheses of procyanidin ...</u>

<u>Figure 2.26 DFT calculations of the Wheland</u> <u>intermediates, II and III, deriv...</u>

<u>Figure 2.27 Synthesis of cinnamtannin B1 based on</u> <u>the orthogonal activation ...</u>

<u>Figure 2.28 Structure of (+)-selligueain A, its</u> <u>monomeric flavan constituent...</u>

Figure 2.29 Orthogonal activation and synthesis of selligueain A.

<u>Figure 2.30 Synthesis of a series of dimeric PAs</u> <u>having A-type structure via...</u>

Chapter 3

<u>Figure 3.1 Wild wolf feeding on Alaskan</u> <u>salmonberries.</u>

<u>Figure 3.2 Alaska Native youth engage in a</u> <u>workshop featuring simple mobile ...</u>

<u>Figure 3.3 (a)</u> *Fucus distichus* (bladder wrack), a traditionally used phlorot...

<u>Figure 3.4 (a) Wild Vaccinium uliginosum (bog</u> <u>blueberry) growing on the Alas...</u>

Chapter 4

<u>Figure 4.1 Biosynthetic pathways leading to</u> <u>production of condensed tannins....</u>

<u>Figure 4.2 Molecular structure of a condensed</u> <u>tannin polymer.</u>

<u>Figure.4.3 Condensed tannins (CTs) influence many</u> <u>aspects of *Populus* ecology...</u>

Chapter 5

<u>Figure 5.1 Representative schematic of the MALDI-</u> <u>TOF MS process. From left t...</u>

<u>Figure 5.2 Natural isotope distribution of</u> <u>procyanidin A2 (a) and procyanidi...</u>

<u>Figure 5.3 Chemical structures of PAC trimers,</u> <u>which show 2A:0B-type interfl...</u>

<u>Figure 5.4 Percentage of A-type interflavan bonds</u> <u>in cranberry PAC oligomers...</u>

<u>Figure 5.5 Percentage of A-type interflavan bonds</u> <u>in apple PAC oligomers fro...</u> <u>Figure 5.6 Deconvolution of MALDI-TOF MS of 21</u> <u>different ratios of isolated ...</u>

<u>Figure 5.7 Principal component analysis score plot</u> <u>of proanthocyanidins from...</u>

<u>Figure 5.8 Principal component analysis score plot</u> <u>of proanthocyanidins from...</u>

<u>Figure 5.9 Principal component analysis of</u> <u>proanthocyanidins from apples, cr...</u>

Chapter 6

<u>Figure 6.1 Structures of flavan-3-ol subunits that</u> <u>give rise to profisetinid...</u>

<u>Figure 6.2 Common structural features of PAs:</u> <u>different flavan-3-ol subunits...</u>

<u>Figure 6.3 Profile of metabolites identified during</u> <u>metabolism of NEPA from ...</u>

<u>Figure 6.4 Phenolic reactions during fermentation</u> <u>and oxidation. A-ring phen...</u>

<u>Figure 6.5 Illustration of a rapid approach to</u> <u>proanthocyanidin isolation an...</u>

<u>Figure 6.6 HILIC chromatography of (a) pine bark</u> <u>and (b) birch leaf proantho...</u>

<u>Figure 6.7 Countercurrent chromatography for</u> <u>preparing depleted and fortifie...</u>

<u>Figure 6.8 Products derived from depolymerization</u> <u>reaction of proanthocyanid...</u>

<u>Figure 6.9 Identified or proposed side reaction</u> <u>products from phloroglucinol...</u>

<u>Figure 6.10 Schematic representation of products</u> <u>obtained from chemical depo...</u> <u>Figure 6.11 MALDI-TOF MS spectrum of sainfoin</u> <u>proanthocyanidins consisting o...</u>

<u>Figure 6.12 Figure showing major fragments</u> <u>observed during mass spectrometri...</u>

<u>Figure 6.13 Starter/terminal (circled here) and</u> <u>extension units (all others)...</u>

<u>Figure 6.14 Fingerprinting of prodelphinidins and</u> <u>procyanidins in two *Onobry*...</u>

<u>Figure 6.15 Expansion of the carbonyl region of</u> <u>CPMAS ¹³C NMR spectrum of fe...</u>

<u>Figure 6.16 ¹H-¹³C HSQC NMR spectrum (a) of</u> <u>purified proanthocyanidins from</u>

<u>Figure 6.17 Comparison of the results obtained of</u> <u>fraction of procyanidins (...</u>

<u>Figure 6.18 ¹H–¹³C HSQC NMR spectra of purified</u> <u>cranberry proanthocyanidin s...</u>

<u>Figure 6.19 Gel-state ¹H-¹³C (500/125 MHz) HSQC</u> <u>NMR spectrum (4:1 DMSO-*d*₆/py...</u>

<u>Figure 6.20 Clustering of near-infrared reflectance</u> <u>spectra of commercial ta...</u>

<u>Figure 6.21 Relationship between the average</u> <u>molecular weight of proanthocya...</u>

Chapter 7

<u>Figure 7.1 (a) Structures of the three canonical</u> <u>monolignols, *p*-coumaryl, co...</u>

<u>Figure 7.2 Phenolic compounds derived from the</u> <u>flavonoid (tricin) and hydrox...</u>

<u>Figure 7.3 Simplified scheme of the general</u> <u>polyphenolics biosynthetic pathw...</u> <u>Figure 7.4 (a) Structures of the flavonoids that are</u> <u>known to form flavonoli...</u>

<u>Figure 7.5 (a) Structures of the hydroxystilbenes</u> <u>that are known to form sti...</u>

<u>Figure 7.6 (a) Aromatic region of the 2D-HSQC-</u> <u>NMR spectrum of the lignin iso...</u>

<u>Figure 7.7 Lignin biosynthetic pathway in grasses</u> (and other monocots) showi...

<u>Figure 7.8 Naringenin cross-coupling modes with</u> <u>monolignols. (a) 4'-*O*-β coup...</u>

<u>Figure 7.9 Biosynthetic pathway of simple</u> <u>hydroxystilbenes. PAL, phenylalani...</u>

<u>Figure 7.10 Piceatannol's phenolic radical and its</u> <u>different resonance forms...</u>

<u>Figure 7.11 (a) Chromatogram of the DFRC</u> <u>degradation products released from ...</u>

<u>Figure 7.12 Side-chain (δ_{C}/δ_{H} 48-98/2.6-6.5) and aromatic (δ_{C}/δ_{H} 96-155/5.6-...</u>

Figure 7.13 (a) Piceatannol dehydrodimerization by 8–*O*–4′ coupling to give t...

<u>Figure 7.14 (a) Chromatogram of the DFRC</u> <u>degradation products released from ...</u>

<u>Figure 7.15 Aliphatic-oxygenated ($\delta_{\rm C}/\delta_{\rm H}$ </u> <u>48–98/2.6–6.8), and aromatic ($\delta_{\rm C}/\delta_{\rm H}$...</u>

Chapter 8

<u>Figure 8.1 Phylogenetic analysis of characterized</u> <u>PA-regulating MYBs.</u>...

<u>Figure 8.2 Model depicting the interaction of MYB</u> <u>activators, MYB repressors...</u> <u>Figure 8.3 Transactivation of poplar PtMYB165 and</u> <u>PtMYB179 promoters by PtMY...</u>

<u>Figure 8.4 Phylogenetic analysis of two major</u> <u>groups of bHLHs active in MBW ...</u>

Chapter 9

<u>Figure 9.1 Notable phenolic compounds of mosses</u> <u>and hornworts. Sphagnorubin ...</u>

<u>Figure 9.2 Phylogenetic analysis of sequences</u> <u>related to phenylpropanoid bio...</u>

<u>Figure 9.3 A section of the core</u> <u>phenylpropanoid/flavonoid pathway leading t...</u>

<u>Figure 9.4 Examples of varied biosynthetic routes</u> to the simple coumarin sco...

<u>Figure 9.5 A section of the proposed biosynthetic</u> <u>route to the bis-benzyls m...</u>

Chapter 10

<u>Figure 10.1 Flavan-3-ol monomer base units which</u> <u>could make assembly of proa...</u>

<u>Figure 10.2 Examples of proanthocyanidin</u> <u>structures showing the most commonl...</u>

<u>Figure 10.3 Examples of natural and synthetic</u> <u>modifications that could occur...</u>

<u>Figure 10.4 Red wine mouthfeel can be categorized</u> <u>by matrix composition (e.g...</u>

<u>Figure 10.5 Microbial metabolites that have been</u> <u>identified and their plausi...</u>

Chapter 11

<u>Figure 11.1 Emission wavelengths of some</u> (poly)phenolic compounds and chloro... <u>Figure 11.2 Jablonski diagrams showing energy</u> <u>transitions during fluorescenc...</u>

<u>Figure 11.3 Anthocyanin imaging. (a) General</u> <u>structure of an anthocyanidin b...</u>

Recent Advances in Polyphenol Research

A series for researchers and graduate students whose work is related to plant phenolics and polyphenols, as well as for individuals representing governments and industries with interest in this field. Each volume in this biennial series focuses on several important research topics in plant phenols and polyphenols, including chemistry, biosynthesis, metabolic engineering, ecology, physiology, food, nutrition, and health.

Volume 7 Editors:

Jess Dreher Reed (University of Madison–Wisconsin, USA), Victor Armando Pereira de Freitas (University of Porto, Portugal), and Stéphane Quideau (University of Bordeaux, France)

Series Editor-in-Chief:

Stéphane Quideau (University of Bordeaux, France)

Series Editorial Board:

Oyvind Andersen (University of Bergen, Norway) Denis Barron (Nestlé Research, Lausanne, Switzerland) Luc Bidel (INRA, Montpellier, France) Véronique Cheynier (INRA, Montpellier, France) Catherine Chèze (University of Bordeaux, France) Gilles Comte (University of Lyon, France) Fouad Daayf (University of Manitoba, Winnipeg, Canada) Olivier Dangles (University of Avignon, France) Kevin Davies (Plant & Food Research, Palmerston North, New Zealand) Maria Teresa Escribano-Bailon (University of Salamanca, Spain) Victor Armando Pereira de Freitas (University of Porto, Portugal) Kazuhiko Fukushima (Nagoya University, Japan)

Sylvain Guyot (INRA, Rennes, France)

Ann E. Hagerman (Miami University, Oxford, Ohio, USA) Heidi Halbwirth (Vienna University of Technology, Austria) Amy Howell (Rutgers University, Chatsworth, New Jersey, USA)

Johanna Lampe (Fred Hutchinson Cancer Research Center, Seattle, USA)

Vincenzo Lattanzio (University of Foggia, Italy)

Stephan Martens (Fondazione Edmund Mach, IASMA, San Michele all'Adige, Italy)

Nuno Mateus (University of Porto, Portugal)

Fulvio Mattivi (University of Trento, Italy)

Jess Dreher Reed (University of Wisconsin–Madison, USA) Annalisa Romani (University of Florence, Italy)

Erika Salas (Autonomous University of Chihuahua, Chihuahua, Mexico)

Juha-Pekka Salminen (University of Turku, Finland)

Pascale Sarni-Manchado (INRA, Montpellier, France)

Celestino Santos-Buelga (University of Salamanca, Spain)

Kathy Schwinn (Plant & Food Research, Palmerston North, New Zealand)

Karl Stich (Vienna University of Technology, Austria) David Vauzour (University of East Anglia, Norwich, UK) Kristiina Wähälä (University of Helsinki, Finland) Kumi Yoshida (Nagoya University, Japan)

Recent Advances in Polyphenol Research

Volume 7

Edited by

Jess Dreher Reed

Professor, Nutrition and Phytochemistry Department of Animal Sciences, College of Agricultural and Life Sciences University of Wisconsin–Madison, Madison, USA Complete Phytochemical Solutions LLC, Cambridge, Wisconsin, USA

Victor Armando Pereira de Freitas

Professor, Food Chemistry Chemistry and Biochemistry Department, Faculty of Sciences University of Porto, Porto, Portugal

Stéphane Quideau

Professor, Organic and Bio-organic Chemistry Institut des Sciences Moléculaires, CNRS-UMR 5255 University of Bordeaux, Talence, France & Institut Universitaire de France, Paris, France

WILEY Blackwell

This edition first published 2021 © 2021 John Wiley & Sons Ltd

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, except as permitted by law. Advice on how to obtain permission to reuse material from this title is available at http://www.wiley.com/go/permissions.

The right of Jess Dreher Reed, Victor Armando Pereira de Freitas, and Stéphane Quideau to be identified as the author(s) of this work / the editorial material in this work has been asserted in accordance with law.

Registered Office(s)

John Wiley & Sons, Inc., 111 River Street, Hoboken, NJ 07030, USA John Wiley & Sons Ltd, The Atrium, Southern Gate, Chichester, West Sussex, PO19 8SQ, UK

Editorial Office

The Atrium, Southern Gate, Chichester, West Sussex, PO19 8SQ, UK

For details of our global editorial offices, customer services, and more information about Wiley products visit us at <u>www.wiley.com</u>.

Wiley also publishes its books in a variety of electronic formats and by print-ondemand. Some content that appears in standard print versions of this book may not be available in other formats.

Limit of Liability/Disclaimer of Warranty

While the publisher and authors have used their best efforts in preparing this work, they make no representations or warranties with respect to the accuracy or completeness of the contents of this work and specifically disclaim all warranties, including without limitation any implied warranties of merchantability or fitness for a particular purpose. No warranty may be created or extended by sales representatives, written sales materials or promotional statements for this work. The fact that an organization, website, or product is referred to in this work as a citation and/or potential source of further information does not mean that the publisher and authors endorse the information or services the organization, website, or product may provide or recommendations it may make. This work is sold with the understanding that the publisher is not engaged in rendering professional services. The advice and strategies contained herein may not be suitable for your situation. You should consult with a specialist where appropriate. Further, readers should be aware that websites listed in this work may have changed or disappeared between when this work was written and when it is read. Neither the publisher nor authors shall be liable for any loss of profit or any other commercial damages, including but not limited to special, incidental, consequential, or other damages.

Library of Congress Cataloging-in-Publication data applied for

ISBN: 9781119545927 ISSN: 2474-7696

Cover Design: Wiley Cover Images: © Reed Research Group

Contributors

Nick W. Albert

Plant & Food Research, Palmerston North, New Zealand

C. Peter Constabel

Centre for Forest Biology and Biology Department, University of Victoria, Victoria, Canada

Kevin M. Davies

Plant & Food Research, Palmerston North, New Zealand

Kriya Dunlap

Department of Biochemistry, University of Alaska Fairbanks, Fairbanks, USA

Daniel Esquivel-Alvarado

Department of Animal Sciences, University of Wisconsin-Madison, Madison, USA

Ana Gutiérrez

Instituto de Recursos Naturales y Agrobiología de Sevilla (IRNAS), CSIC, Seville, Spain

Rubina Jibran

Plant & Food Research, Palmerston North, New Zealand

James A. Kennedy

Functional Phenolics, LLC, Corvallis, USA

Christian G. Krueger

Complete Phytochemical Solutions LLC, Cambridge, Wisconsin, USA Department of Animal Sciences, University of Wisconsin-Madison, Madison, USA

Hoon Kim

Department of Energy Great Lakes Bioenergy Research

Center, Wisconsin Energy Institute University of Wisconsin–Madison, Madison, USA

Wu Lan

Department of Biological System Engineering University of Wisconsin–Madison, Madison, USA & Department of Energy Great Lakes Bioenergy Research Center, Wisconsin Energy Institute University of Wisconsin–Madison, Madison, USA

Mary Ann Lila

Department of Food Bioprocessing and Nutrition Sciences, Plants for Human Health Institute, North Carolina State University, Kannapolis, USA

Richard L. Lindroth

Department of Entomology, University of Wisconsin-Madison, Madison, USA

Dawei Ma

Centre for Forest Biology and Biology Department, University of Victoria, Victoria, Canada

Johan Mendoza

Department of Chemistry, Nova School of Science and Technology, Caparica Portugal

Irene Mueller-Harvey

School of Agriculture, Policy and Development, University of Reading, Reading, UK

Ken Ohmori

Department of Chemistry, Tokyo Institute of Technology, Tokyo, Japan

Marisa S. Otegui

Department of Botany, University of Wisconsin–Madison, Madison, USA

Fernando Pina

Department of Chemistry, Nova School of Science and Technology, Caparica, Portugal

John Ralph

Department of Energy Great Lakes Bioenergy Research Center, Wisconsin Energy Institute, University of Wisconsin-Madison, Madison, USA & Department of Biochemistry, University of Wisconsin-Madison, Madison, USA

Jess Dreher Reed

Department of Animal Sciences, University of Wisconsin-Madison, Madison, USAComplete Phytochemical Solutions LLC, Cambridge, Wisconsin, USA

Jorge Rencoret

Instituto de Recursos Naturales y Agrobiología de Sevilla (IRNAS), CSIC, Seville, Spain

José C. del Río

Instituto de Recursos Naturales y Agrobiología de Sevilla (IRNAS), CSIC, Seville, Spain

Kennedy F. Rubert-Nason

Division of Natural and Behavioral Sciences University of Maine–Fort Kent, Fort Kent, USA

Kathy E. Schwinn

Plant & Food Research, Palmerston North, New Zealand

Keisuke Suzuki

Department of Chemistry, Tokyo Institute of Technology, Tokyo, Japan

Wayne E. Zeller

ARS-USDA, U.S. Dairy Forage Research Center, Madison, USA

Yanfei Zhou

Plant & Food Research, Palmerston North, New Zealand

Preface

Every two years, Groupe Polyphénols (GP) hosts the International Conference on Polyphenols (ICP). The XXIX ICP was the first one to be held in the United States in Madison, Wisconsin, on the campus of the University of Wisconsin–Madison (UW–Madison), from July 16 to 20, 2018. Groupe Polyphénols also hosted the 9th Tannin Conference (TC) concurrently with the XXIX ICP. Groupe Polyphénols was founded in 1972 and is the world's premier society of scientists in the fields of polyphenol chemistry, synthesis, bioactivity, nutrition, industrial applications, and ecology.

Madison is Wisconsin's state capital (the capitol building is shown on the front cover) and one of the nicest cities in the great lakes region. UW-Madison is a top ranked University (25th worldwide and 19th in the USA) and has a lovely campus with miles of lakefront and beautiful scenery adjacent to the state capitol. This venue for the XXIX ICP and 9th TC was fitting because Wisconsin's cranberry industry provides 60 percent of the world's supply of cranberries and is the state's largest fruit industry. The cranberry industry is also strongly dependent on the polyphenolic composition of the fruit. Cranberries are harvested in the fall after they turn from yellow-green to bright red, as shown on the front cover. The fruits are harvested by flooding the marsh (also called cranberry bogs). After removing the fruits from the vine, they float to the surface and are corralled with a floating boom and conveyed into trucks (as depicted on the front cover). The fruits are either transferred to a packaging facility for the fresh fruit market or to a frozen storage facility for subsequent processing into juice or sweetened dried

cranberries (SDC). In both cases the bright red color of the fruit is a critical component of processing because the fruit is sorted based on color before packaging as fresh fruit or processing for juice and SDC (a processing line after sorting is also shown on the front cover). The color is a function of six anthocyanins, cyanidin 3-O-galactoside, cyanidin 3-O-glucoside, cyanidin 3-O-arabinoside, peonidin 3-O-galactoside, peonidin 3-O-glucoside, and peonidin 3-Oarabinoside. In addition to the anthocyanins, cranberries contain a large diversity of other monomeric polyphenols, especially flavonol glycosides, and contain simple phenols such as hydroxycinnamic acids and hydroxybenzoic acids. Cranberries also contain proanthocyanidins, which are just as important to the economic value of the fruit as the anthocyanins. The importance of proanthocyanidins to the cranberry market is a result of pioneering research from the late 1990s in which "A-type" interflavan bonds were discovered to be the structural feature of cranberry proanthocyanidins that is associated with the prevention of adherence of P-fimbriated *E. coli* to uroepithelial cells, the putative mechanism in the prevention of urinary tract infections. Proanthocyanidin content is now used to market cranberry products (including juice, sweetened dried cranberries, and dietary supplements) and consumers widely recognize cranberries as healthy. Therefore, all of the subjects that were discussed at the XXIX ICP and $9^{\rm th}$ TC and the chapters of this volume of *Recent Advances in Polyphenol Research* are of direct importance to Wisconsin's cranberry industry. The role of polyphenols in this industry is an excellent example of the importance of polyphenol research in general.

The XXIX ICP and 9th TC were attended by 189 registrants from 23 countries, with 62 invited and contributed presentations and 104 posters. This seventh edition of *Recent Advances in Polyphenol Research* presents 11 chapters that represent the work of the invited speakers at the XXIX ICP and 9th TC and reflect the depth of science in this important field of natural product chemistry. The conference included sessions on the chemistry and physical chemistry of polyphenols; synthesis, genetics and metabolic engineering of polyphenols; the effects of polyphenols on the nutrition and health of humans and animals; the role of polyphenols in plants and ecosystems; applied research on polyphenols; and a special session devoted to the 9th Tannin Conference.

We owe a special thanks to Hannah Scott and Laura Richards from the Campus Events Services, UW-Madison, for their professional and excellent organization of the conference. Finally, we thank all of the participants, some who traveled a great distance to come to Madison, for making the conference a very enjoyable event and a wonderful learning experience.

Jess Dreher Reed Victor Armando Pereira de Freitas Stéphane Quideau

Acknowledgements

The editors wish to thank all of the members of the Groupe Polyphénols Board Committee

(2016–2018 & 2018–2020) for their guidance and assistance throughout this project.

Groupe Polyphénols Board 2016-2018 & 2018-2020

Dr. Denis Barron Dr. Luc Bidel Dr. Catherine Chèze Dr. Peter Constabel Prof. Olivier Dangles Dr. Kevin Davies Prof. M Teresa Escribano Prof. Victor Armando Pereira de Freitas Prof. Kazuhiko Fukushima Dr. David Gang Dr. Sylvain Guyot Prof. Ann E. Hagerman Prof. Heidi Halbwirth Prof. Amy Howell Dr. Stefan Martens Dr. Fulvio Mattivi Dr. Irene Mueller-Harvey Prof. Stéphane Quideau Prof. Jess Dreher Reed Dr. Erika Salas Prof. Juha-Pekka Salminen Prof. Kathy Schwinn Dr. David Vauzour Prof. Kristiina Wähälä