

PHYTOCHEMICALS LECTURE 3

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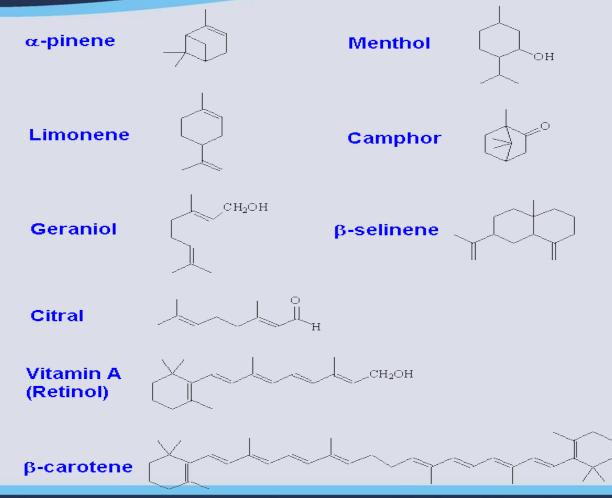
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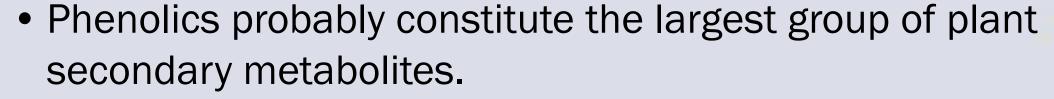


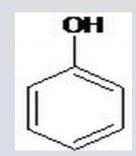
DIFFERENT TERPENES





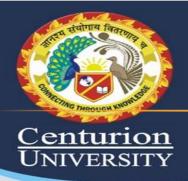






They share the presence of one or more phenol groups

 as a common characteristic and range from simple structures with one aromatic ring to highly complex polymeric substances.



- They are widespread in plants
- Contribute significantly to the
- color
- taste
- flavor of many herbs, foods and drinks.
- Some phenolics are valued pharmacologically
- Example: anti-inflammatory activities -quercetin



CLASSIFICATION

- Phenolics can be classified according to their structure or biosynthetic origin. According to their structures, phenolics can be classified into:
- Simple phenolics
- **×** Tannins
- × Coumarins
- Flavonoids
- Lignans

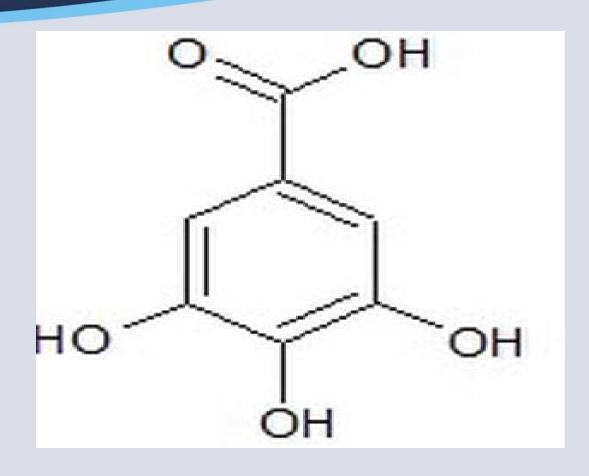


SIMPLE PHENOLS

- Phenolic acids are ubiquitous among plants
- Free phenols are rare
- Common Property is Antimicrobial activity
- Gallic acid is relatively widespread and is the parent compound of the gallotannins
- Gallic acid is well known for its ntibacterial, antiviral, antifungal, anti-inflammatory, antitumor, choleretic and bronchodilatory actions.



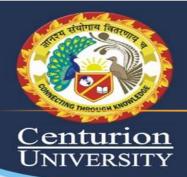
GALLIC ACID STRUCTURE



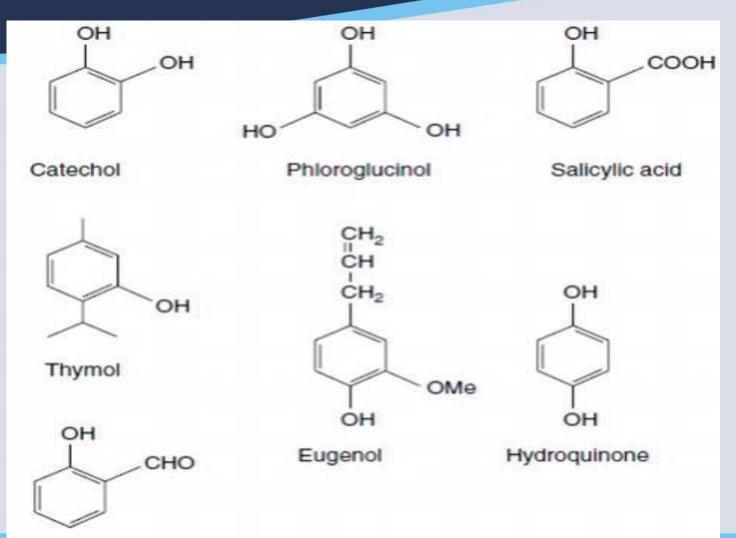


STRUCTURAL SIGNIFICANCE

- The phenolic compounds in this group vary according to their functional group,
- Functional group may be
 - + hydroxyl
 - + aldehydic
 - + carboxylic group
- Example: eugenol (a phenolic phenylpropane), vanillin (a phenolic aldehyde) and salicylic, ferulic and caffeic acids (phenolic acids).



FEW EXAMPLES OF SIMPLE PHENOLS



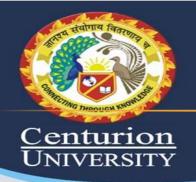


REFERENCES & FURTHER READINGS

* Kokate, C. K., A. P. Purohit, and S. B. Gokhale. "Book of Pharmacognosy." *Nirali* prakashan 36th edition (2005).

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THANK YOU