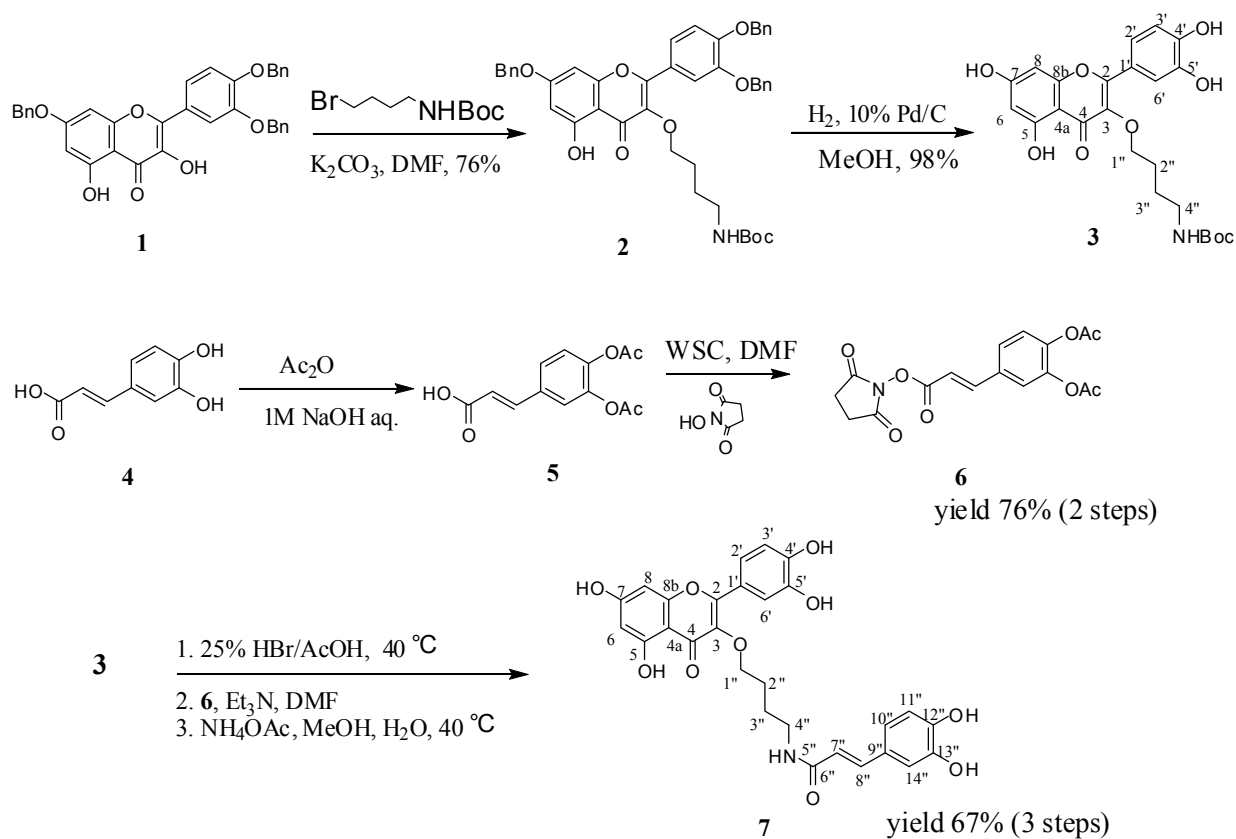


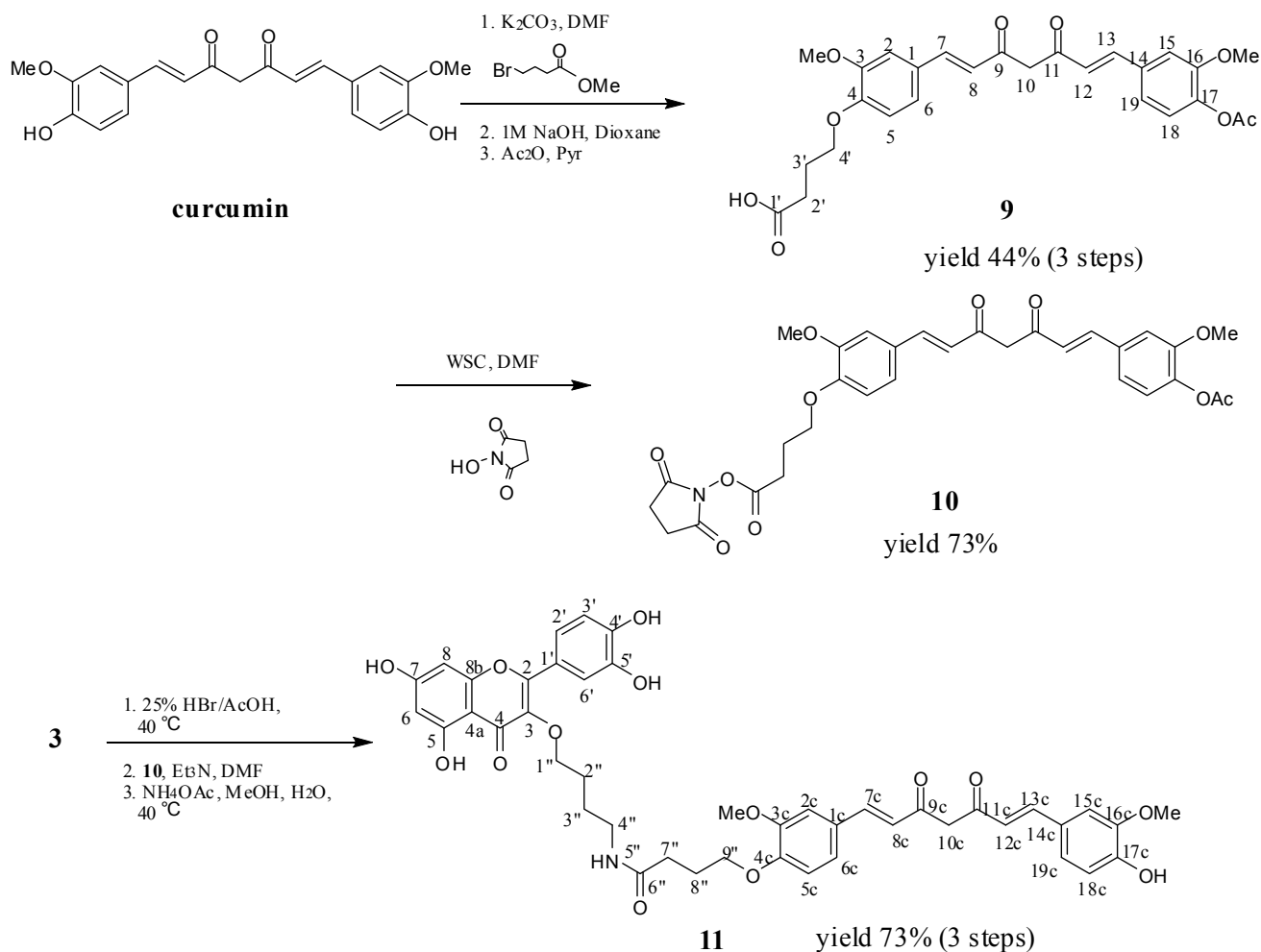
Caffeic acid is a component of the polyphenolic chlorogenic acid, while curcumin is the yellow pigment of the popular Indian curry spice turmeric that exhibits radical scavenging ability.^{11,12} We expected such condensation products to enhance both the chemical stability as well as antioxidative activities.

Scheme 1 summarizes the synthesis of the quercetin-caffeic acid conjugate **7**. The linker was attached to the quercetin 3-OH, since it was considered that attachment at this position would only exert a small effect on the antioxidant capability. Quercetin with the protected phenolic hydroxyl was prepared from rutin, the glycoside of quercetin.¹³ Benzylquercetin **1** was derivatized to aminoquercetin **2** and then to **3**, in 74% overall yield from **1**. The carboxyl group of caffeic acid **4** was converted to activated ester **6** to form the amide bond with aminoquercetin **3**, in 76% overall for the two steps. Finally, coupling of activated-ester **6** and quercetin derivative **3** followed by hydrolysis of the acetyl-group¹⁴ yielded the new flavonoid **7**, 67% overall yield for the three steps.



Scheme 1. The synthesis of Quercetin-caffeic acid conjugate

Scheme 2 summarizes the synthesis of quercetin-curcumin I conjugate **11**. The phenolic hydroxyl in curcumin I **8** is elongated to the linker attached **9** in 44% overall yield in three steps. The terminal carboxyl is then converted to activated ester **10**. Coupling of **10** with quercetin derivative **3** followed by hydrolysis of the acetate with ammonium acetate¹⁴ afforded the flavonoid **11**. Finally, coupling of activated-ester **10** and quercetin derivative **3** followed by hydrolysis of the acetyl group gave the new flavonoid **11**.



Scheme 2 The synthesis of Quercetin-curcumin conjugate

We have thus achieved the syntheses of new type of antioxidants, quercetin/caffeic acid derivative **7** and quercetin/curcumin derivative **11** from natural flavonoids via an appropriate linker. In addition, this synthetic approach via linker can be applied to similar types of flavonoid derivatives. We plan to compare the antioxidant properties of the quercetin derivatives with other known antioxidants. The study of the antioxidant activity of the mentioned compounds against A2E photooxidation is under study.

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