



Review

Proanthocyanidin biosynthesis – still more questions than answers?

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Abstract

Proanthocyanidins, also known as condensed tannins, are oligomers or polymers of flavan-3-ol units. In spite of important breakthroughs in our understanding of the biosynthesis of the major building blocks of proanthocyanidins, (+)-catechin and (–)-epicatechin, important questions still remain to be answered as to the exact nature of the molecular species that undergo polymerization, and the mechanisms of assembly. We review the structures of proanthocyanidins reported over the past 12 years in the context of biosynthesis, and summarize the outstanding questions concerning synthesis of proanthocyanidins from the chemical, biochemical and molecular genetic perspectives.

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Keywords: Proanthocyanidins; Tannins; Flavan-3-ols; Catechin; Epicatechin; Anthocyanidin reductase

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1. Introduction

Proanthocyanidins are widespread throughout the plant kingdom, where they accumulate in many different organs and tissues to provide protection against predation. At the same time, they impart astringency and flavor to beverages such as wines, fruit juices and teas, they are major quality factors for forage crops, and they are increasingly recognized as having health beneficial effects for humans (Dixon et al., 2005). The chemistry of proanthocyanidins has been studied for many decades. Their structures depend upon the nature (stereochemistry and hydroxylation pattern) of the flavan-3-ol starter and extension units, the position and stereochemistry of the linkage to the “lower” unit, the degree of polymerization, and the presence or absence of modifications such as esterification of the 3-hydroxyl group. On acid hydrolysis, the extension units are converted to colored anthocyanidins, this being the basis of a classical assay for these compounds (Porter, 1989).

Most proanthocyanidins are built from the flavan-3-ols (+)-catechin (2,3-*trans*-) (**5**) and (–)-epicatechin (2,3-*cis*-) (**2**) (Fig. 1). However, all chiral intermediates in the flavonoid pathway up to and including leucoanthocyanidin are believed to be of the 2,3-*trans* stereochemistry. This raises the question of the origin of the 2,3-*cis* stereochemistry of the (–)-epicatechin extension units.

The B-ring hydroxylation pattern of the monomeric units in proanthocyanidins is determined by the pres-

ence or absence of the cytochrome P450 enzymes flavonoid 3'-hydroxylase and flavonoid 3',5'-hydroxylase (Menting et al., 1994; Kaltenbach et al., 1999; Schoenbohm et al., 2000). Homo-oligomeric proanthocyanidins with two (3',4') B-ring hydroxyl groups [as (epi)catechin units] are termed procyanidins, whereas oligomers with at least one unit containing only a 4'-hydroxyl group [as (epi)afzelechin], or a 3',4',5'-tri-hydroxy pattern [as (epi)gallocatechin], are termed propelargonidins or prodelfphinidins, respectively. This terminology, which reflects the nature of the monomer units in terms of the anthocyanidin product formed after acid hydrolysis, can be extended to cover the many other types of extension unit now known to be present in proanthocyanidin homo- and hetero-polymers. Thus, proanthocyanidins have been classified as procyanidins, propelargonidins, prodelfphinidins, profisetinidins, prorobinetinidins, procassinidins, proapigeninidins, proluteolinidins, protricitinidins, prodistenidins, proguibourtinidins, proteracacinidins, propeltogynidins and promopanidins (Porter, 1989, 1993; Ferreira et al., 1999).

Linkage between successive monomeric units in proanthocyanidins is usually between the 4-position of the “upper” unit and the 8-position of the “lower” or “starter” unit (Fig. 1), and may be either α - or β -. Linkage can also occur between C₄ of the “upper” unit and C₆ of the “lower” unit (as in the mopane proanthocyanidins) (Ferreira et al., 2003). In A-type proanthocyanidins, linkages occur between both C₂ and C₄ of the

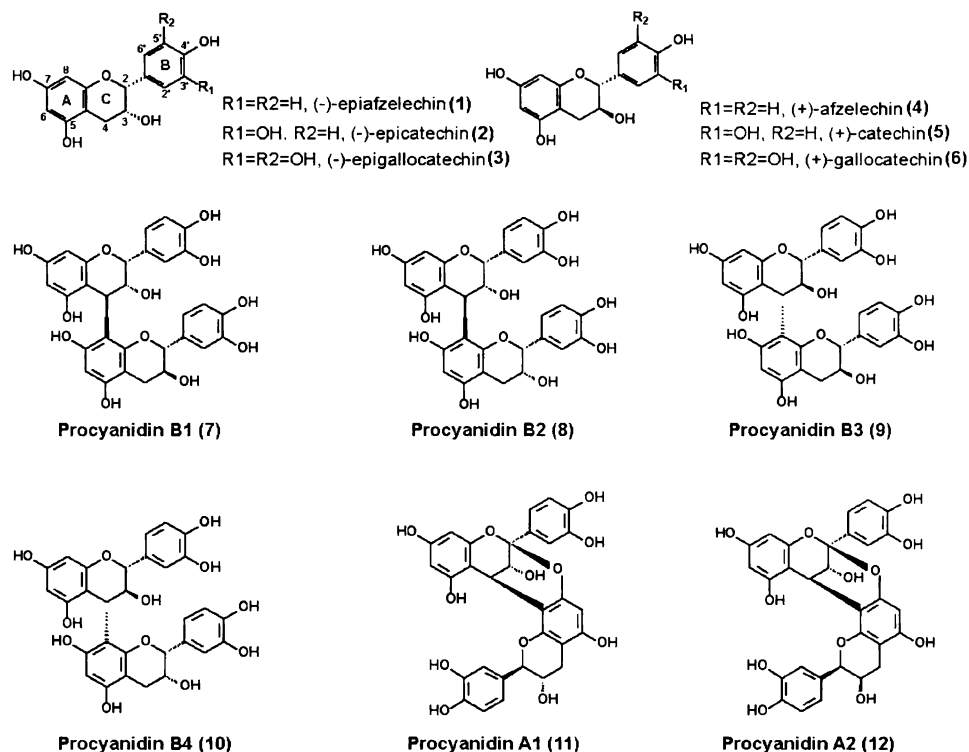


Fig. 1. Structures of flavan-3-ol monomers and simple B-type and A-type dimeric proanthocyanidins.

upper unit and the oxygen at C₇ and positions 6 or 8, respectively, of the lower unit (Fig. 1).

Rarely, units other than flavan-3-ols are found in proanthocyanidins, one example being butiniflavan-epicatechin from *Cassia petersiana* (Coetzee et al., 1999). Quite commonly, the 3-hydroxyl group of the flavan-3-ol units is esterified, often with gallic acid. Free (–)-epigallocatechin gallate is a major phenolic compound in tea (Forrest and Bendall, 1969), and gallic acid substituted epicatechin, epigallocatechin and epiafzelechin units also occur in tea proanthocyanidins (Lakenbrink et al., 1999).

Several recent reviews have documented important concepts in proanthocyanidin research relating to stereochemistry, structure elucidation, taxonomic distribution, and condensation mechanism (Porter, 1989, 1993; Ferreira et al., 1999; Marles et al., 2003; Dixon et al., 2005). The purpose of the present article is to provide an update on recently identified proanthocyanidin structures, and to relate the structural information to still unanswered questions concerning proanthocyanidin biosynthesis and assembly.

2. Structural variation and biological activities among the B-type proanthocyanidins

B-type proanthocyanidins are oligomers or polymers of flavan-3-ols characterized by a single interflavan bond linkage usually between C₄ of the “upper” extension units and C₈ or C₆ of the “lower” or “starter” unit. Proanthocyanidins B1–B4 differ only in the arrangement of (+)-catechin (**5**) and (–)-epicatechin (**2**) starter and extension units (Fig. 1). The fact that different types of dimers are found in different plant species (procyanidin B1 (**7**) in grape, sorghum and cranberry, B2 (**8**) in apple, cocoa bean and cherry, B3 (**9**) in strawberry, hops and willow catkins, and B4 (**10**) in raspberry and blackberry (Haslam, 1977)) is consistent with, but does not prove, an enzymatic mechanism of dimerization.

B-type procyanidins represent the dominant class of natural proanthocyanidins. Among the dimers, procyanidins B1, B2, B3 and B4 (**7–10**) (Fig. 1) occur the most frequently in plant tissues. Procyanidin B5 (epicatechin-(4β → 6)-epicatechin), B6 (catechin-(4α → 6)-catechin), B7 (epicatechin-(4β → 6)-catechin) and B8 (catechin-(4α → 6)-epicatechin) are also widespread in plants (Porter, 1989, 1993; Ferreira et al., 1999). Analogues of procyanidin B1 (**7**) and B2 (**8**) with epicatechin chain extension units (2R, 3R-2,3-*cis* configuration) are very commonly represented in the plant kingdom (Porter, 1989, 1993; Ferreira et al., 1999), and many plants also produce analogues of procyanidin B3 to B8 (Porter, 1989, 1993; Ferreira et al., 1999).

Table 1 summarizes B-type proanthocyanidins identified from various plant species or food products since 1993. The list includes newly classified proanthocyanidins

and also known structures, e.g., procyanidins B1–B7 which were, however, not previously isolated from the listed plants or food products. Many of the compounds listed in Table 1 represent novel structures, for example epioritin-(4β → 6)-oritin-(4α → 6)-epioritin-4α-ol, oritin-(4β → 6)-oritin-(4α → 6)-epioritin-4α-ol and epioritin-(4β → 6)-epioritin-(4β → 6)-epioritin-4α-ol isolated from *Acacia galpinii* and *A. caffra* stem bark (Bennie et al., 2004). New structures of proteracaciniidins and promelacaciniidins from *A. galpinii* and/or *A. caffra* stem bark (Bennie et al., 2000, 2002, 2004) and different stereochemical structures of prorobenitidinols from *Stryphnodendron adstringens* stem bark were also elucidated (de-Mello et al., 1996b). Usually, proanthocyanidins only form amorphous powders. However, one crystalline form of peracetylated prodelfphinidin B3, dodecaacetylprodelfphinidin B3, was isolated from dried leaf material of *Ziziphus spina-christi* (Weinges and Schick, 1995). Proanthocyanidins have been found in plant callus or cell suspension cultures, but little structure elucidation has been done. Procyanidin B2 (**8**) and higher oligomers of epicatechin were identified in *Vaccinium pahalae* cell cultures (Kandil et al., 2000).

An examination of Table 1 (and Table 2 reporting structures of A-type proanthocyanidins) indicates that several plant species contain a wide range of different linkage types. For example, almond fruit and faba beans collectively contain all the B1–B4 dimers, in addition to larger oligomers and variants with gallocatechin and epigallocatechin substituents. Does this imply that proanthocyanidin biosynthesis in such species is less tightly controlled than in other species where less broad subsets of oligomers are found? Is proanthocyanidin composition in these and other species controlled primarily by monomer availability?

Elucidating the proanthocyanidin structures in food plants is important for understanding potential health beneficial effects of these dietary phytochemicals. Procyanidin B2 dimers from female hop (*Humulus lupulus*) inflorescences showed inhibitory activity against nitric oxide synthase (nNOS) (Stevens et al., 2002). Two new proanthocyanidin structures were found in green tea, 3-*O*-galloyl-epiafzelechin-(4β → 8)-epicatechin-3-*O*-gallate and 3-*O*-galloyl-epiafzelechin-(4β → 6)-epicatechin-3-*O*-gallate (Lakenbrink et al., 1999). The procyanidin trimers [epicatechin-(4β → 8)]₂-catechin, [epicatechin-(4β → 6)]₂-epicatechin, [catechin-(4β → 8)]₂-catechin (procyanidin C2), epicatechin-(4β → 6)-epicatechin-(4β → 8)-catechin and epicatechin-(4β → 8)-epicatechin-(4β → 6)-catechin were isolated from unripe almond fruit (de Pascual et al., 1998). 3-*O*-Galloyl-epicatechin-(4β → 8)-epicatechin-3-*O*-gallate (procyanidin B2 3,3'-*di-O*-gallate) and 3-*O*-galloyl-epicatechin-(4β → 6)-epicatechin-3-*O*-gallate (procyanidin B5 3,3'-*di-O*-gallate) isolated from rhubarb (*Rheum rhizoma* and *Rheum palmatum* L.) were found to be potent inhibitors

Table 1
A survey of naturally occurring B-type proanthocyanidins characterized since 1993

Class and compound	Plant sources	References
<i>I. Dimers</i>		
<i>(a) Procyanidins</i>		
Epicatechin-(4 β \rightarrow 8)-catechin (procyandin B1) (7)	<i>Lotus corniculatus</i> <i>Lotus pedunculatus</i> – leaf <i>Humulus lupulus</i> (hop) – female inflorescence <i>Pinus densiflora</i> – bark <i>Prunus amygdalus</i> (almond) – unripe fruits <i>Vicia faba</i> (faba bean) – seed testa	Foo et al. (1996) Foo et al. (1997) Stevens et al. (2002) Sato et al. (1999) de Pascual et al. (1998) Helsper et al. (1993)
Epicatechin-(4 β \rightarrow 8)-epicatechin (procyandin B2) (8)	Cacao liquor, cocoa, and chocolate <i>Crataegus monogyna</i> <i>Crataegus sinatica</i> <i>Guazuma ulmifolia</i> – bark <i>Humulus lupulus</i> – female inflorescence <i>Lotus corniculatus</i> – leaf <i>Lotus pedunculatus</i> – leaf <i>Prunus amygdalus</i> – unripe fruits <i>Vaccinium pahalae</i> – cell culture	Natsume et al. (2000) Rakotoarison et al. (1997) Shahat et al. (1996) Hör et al. (1996) Stevens et al. (2002) Foo et al. (1996) Foo et al. (1997) de Pascual et al. (1998) Kandil et al. (2000)
Catechin-(4 α \rightarrow 8)-catechin (procyandin B3) (9)	<i>Hamamelis virginiana</i> – bark <i>Humulus lupulus</i> – female inflorescence <i>Khaya senegalensis</i> – bark <i>Lotus pedunculatus</i> – leaf <i>Pinus densiflora</i> – bark <i>Prunus amygdalus</i> – unripe fruits <i>Vicia faba</i> – testa of faba beans	Hartisch and Kolodziej (1996) Stevens et al. (2002) Kayser and Abreu (2001) Foo et al. (1997) Sato et al. (1999) de Pascual et al. (1998) Helsper et al. (1993)
Catechin-(4 α \rightarrow 8)-epicatechin: (procyandin B4) (10)	<i>Humulus lupulus</i> – female inflorescence <i>Lotus pedunculatus</i> – leaf <i>Prunus amygdalus</i> – unripe fruits <i>Vicia faba</i> – seed testa	Stevens et al. (2002) Foo et al. (1997) de Pascual et al. (1998) Helsper et al. (1993)
Epicatechin-(4 β \rightarrow 6)-epicatechin (procyandin B5)	<i>Crataegus sinatica</i> <i>Guazuma ulmifolia</i> – bark fruits	Shahat et al. (1996) Hör et al. (1996)
Catechin (4 α \rightarrow 6)-catechin (procyandin B6)	<i>Khaya senegalensis</i> bark	Kayser and Abreu (2001)
Epicatechin-(4 β \rightarrow 6)-catechin (procyandin B7)	<i>Prunus amygdalus</i> – unripe fruits <i>Cistus incanus</i> aerial parts <i>Prunus amygdalus</i> – unripe fruits	de Pascual et al. (1998) Danne et al. (1993) de Pascual et al. (1998)
<i>ent</i> -Epicatechin-(4 α \rightarrow 6)- <i>ent</i> -epicatechin <i>ent</i> -epicatechin-(4 α \rightarrow 8)- <i>ent</i> -epicatechin	<i>Byrsionina crassifolia</i> – bark <i>Byrsionina crassifolia</i> – bark	Geiss et al. (1995) Geiss et al. (1995)
<i>(b) Prodelphinidins</i>		
Epigallocatechin-(4 β \rightarrow 8)-catechin	<i>Cistus incanus</i> – aerial parts <i>Hamamelis virginiana</i> bark <i>Lotus pedunculatus</i> leaf <i>Vicia faba</i> seed testa <i>Lotus pedunculatus</i> leaf <i>Vicia faba</i> seed testa	Danne et al. (1993) Hartisch and Kolodziej (1996) Foo et al. (1997) Helsper et al. (1993) Foo et al. (1997) Helsper et al. (1993)
Gallocatechin-(4 α \rightarrow 8)-catechin Epigallocatechin-(4 β \rightarrow 8)-epicatechin Gallocatechin-(4 α \rightarrow 8)-epicatechin		

Epigallocatechin-(4 β → 8)-gallocatechin	<i>Cistus incanus</i> aerial parts	Danne et al. (1993)
	<i>Lotus pedunculatus</i> leaf	Foo et al. (1997)
	<i>Stryphnodendron adstringens</i> stem bark	de-Mello et al. (1996a)
Gallocatechin-(4 α → 8)-gallocatechin	<i>Ziziphus spina-christi</i> leaf	Weinges and Schick (1995)
Epigallocatechin-(4 β → 8)-epigallocatechin	<i>Lotus pedunculatus</i> leaf	Foo et al. (1997)
	<i>Stryphnodendron adstringens</i> stem bark	de-Mello et al. (1996a)
Epigallocatechin-(4 β → 6)-epigallocatechin	<i>Stryphnodendron adstringens</i> – stem bark	de-Mello et al. (1996a)
Gallocatechin-(4 α → 8)-epigallocatechin	<i>Lotus pedunculatus</i> - leaf	Foo et al. (1997)
	<i>Vicia faba</i> seed testa	Helsper et al. (1993)
	<i>Stryphnodendron adstringens</i> – stem bark	de-Mello et al. (1996b)
<i>(c) Proanthocyanidins</i>		
Robinetimidol-(4 β → 8)-epigallocatechin	<i>Acacia caffra</i> – heartwood	Bennie et al. (2000)
Robinetimidol-(4 α → 8)-epigallocatechin	<i>Acacia caffra</i> – heartwood	Coetzee et al. (1998a)
Robinetimidol-(4 α → 6)-epigallocatechin		Coetzee et al. (1998b)
Robinetimidol-(4 α → 6)-gallocatechin		Bennie et al. (2002)
Robinetimidol-(4 β → 6)-gallocatechin	<i>Acacia galpinii</i> and <i>Acacia caffra</i> – heartwood	
Robinetimidol-(4 β → 8)-gallocatechin		
Robinetimidol-(4 α → 8)-gallocatechin		
<i>(d) Proteracaciniidins</i>		
Epioritin-(4 β → O → 3)-epioritin-4 β -ol		
Epioritin-(4 β → O → 3)-epioritin-4 α -ol		
Epioritin-(4 β → O → 3)-oritin-4 α -ol		
Epioritin-(4 β → O → 4)-epioritin-4 α -ol		
ent-Oritin-(4 α → O → 4)-epioritin-4 α -ol		
Epioritin-(4 β → 6)-oritin-4 α -ol		
Epioritin-(4 β → 6)-ent-oritin-4 α -ol		
ent-Oritin-(4 β → 6)-epioritin-4 α -ol		
ent-Oritin-(4 β → 6)-oritin-4 α -ol		
ent-Oritin-(4 α → 6)-epioritin-4 α -ol		
ent-Oritin-(4 α → 6)-oritin-4 α -ol		
ent-Oritin-(4 α → 6)-epioritin-4 β -ol		
<i>Proteracaciniidins/melaciniidins</i>		
Epioritin-(4 β → 6)-epimesquitol-4 α -ol		
Epioritin-(4 β → 6)-epimesquitol-4 β -ol		
Epimesquitol-(4 β → 6)-epioritin-4 α -ol		
<i>(e) Promelacaciniidins</i>		
Epimesquitol-(4 β → O → 4)-epioritin-4 β -ol		
Epimesquitol-(4 β → 6)-epimesquitol-4 β -ol		
<i>2. Trimers</i>		
<i>(a) Procyanidins</i>		
[Epicatechin-(4 β → 8)] ₂ -epicatechin (procyanidin C1)	<i>Acacia caffra</i> – heartwood	Bennie et al. (2000)
	<i>Acacia galpinii</i> and <i>Acacia caffra</i> – heartwood	Bennie et al. (2002)
	Cacao liquor, cocoa, and chocolate	Natsume et al. (2000)
	<i>Crataegus sinica</i>	Shahat et al. (1996)
	<i>Guazuma ulmifolia</i> – bark	Hör et al. (1996)
	<i>Prunus amygdalus</i> – unripe fruit	de Pascual et al. (1998)
		(continued on next page)

Table 1 (continued)

Class and compound	Plant sources	References
Epicatechin-(4 β → 6)-epicatechin-(4 β → 8)-epicatechin	<i>Guazuma ulmifolia</i> – bark	Hör et al. (1996)
Epicatechin-(4 β → 8)-epicatechin-(4 β → 6)-epicatechin	<i>Prunus amygdalus</i> – unripe fruit	de Pascual et al. (1998)
[Epicatechin-(4 β → 8)] ₂ -catechin	<i>Guazuma ulmifolia</i> – bark	Hör et al. (1996)
[Epicatechin-(4 β → 6)] ₂ -epicatechin	<i>Lotus corniculatus</i>	Foo et al. (1996)
[Catechin-(4 α → 8)] ₂ -catechin (procyanidin C2)	<i>Prunus amygdalus</i> – unripe fruit	de Pascual et al. (1998)
Epicatechin-(4 β → 6)-epicatechin-(4 β → 8)-catechin	<i>Prunus amygdalus</i> – unripe fruit	de Pascual et al. (1998)
Epicatechin-(4 β → 8)-epicatechin-(4 α → 8)-catechin		
(b) <i>Prodelphinidins</i>		
[Galocatechin-(4 α → 8)] ₂ -gallocatechin	<i>Humulus lupulus</i> – female inflorescences	Stevens et al. (2002)
(c) <i>Proteracacatinidin</i>	<i>Cistus incanus</i> – aerial parts	Danne et al. (1993)
Epioritin-(4 β → 6)-oritin-(4 α → 6)-epioritin-4 α -ol	<i>Acacia gulpinii</i> and <i>Acacia cuffra</i> – heartwood	Bennie et al. (2004)
Oritin-(4 β → 6)-oritin-(4 α → 6)-epioritin-4 α -ol		
Epioritin-(4 β → 6)-epioritin-(4 β → 6)-epioritin-4 α -ol		
3. Tetramers		
(a) <i>Procyanidins</i>		
[Epicatechin-(4 β → 8)] ₃ -epicatechin (cinnamtannin A2)	Cacao liquor, cocoa, and chocolate	Natsume et al. (2000)
[Epicatechin-(4 β → 8)] ₃ -catechin	<i>Guazuma ulmifolia</i> – bark	Hör et al. (1996)
[Epicatechin-(4 β → 8)] ₃ -catechin	<i>Prunus amygdalus</i> unripe fruit	de Pascual et al. (1998)
[Epicatechin-(4 β → 8)] ₃ -catechin	<i>Prunus amygdalus</i> unripe fruit	de Pascual et al. (1998)
Gallate esters		
1. Dimers		
(a) <i>Procyanidins</i>		
3-O-Galloyl-epicatechin-(4 β → 8)-catechin	<i>Hamamelis virginiana</i> – bark	Hartisch and Kolodziej (1996)
3-O-Galloyl- <i>ent</i> -epicatechin-(4 α → 8)-3-O-galloyl- <i>ent</i> -epicatechin	<i>Byrsotoma crassifolia</i> bark	Geiss et al. (1995)
3-O-Galloyl- <i>ent</i> -epicatechin-(4 α → 8)- <i>ent</i> -epicatechin		
<i>ent</i> -Epicatechin-(4 α → 8)-3-O-galloyl- <i>ent</i> -epicatechin		
3-O-Galloyl-epicatechin-(4 β → 8)-epicatechin-3-O-gallate (procyanidin B2 3,3'-di-O-gallate)		
3-O-Galloyl-epicatechin-(4 β → 6)-epicatechin-3-O-gallate (procyanidin B5 3,3'-di-O-gallate)	Rhubarb (<i>Rhei rhizoma</i> , <i>Rheum palmatum</i>)	Abe et al. (2000)
(b) <i>Prodelphinidins</i>		
3-O-Galloyl-epigallocatechin-(4 β → 8)-catechin	<i>Hamamelis virginiana</i> bark	Hartisch and Kolodziej (1996)
3-O-Galloyl-epigallocatechin-(4 β → 8)-gallocatechin	<i>Hamamelis virginiana</i> bark	Hartisch and Kolodziej (1996)
	<i>Cistus incanus</i> aerial parts	Danne et al. (1993)
3-O-Galloyl-epigallocatechin-(4 β → 6)-gallocatechin	<i>Cistus incanus</i> aerial parts	Danne et al. (1993)
3-O-Galloyl-epigallocatechin-(4 β → 8)-epigallocatechin-3-O-gallate	<i>Stryphnodendron adstringens</i> stem bark	de-Mello et al. (1996a)

Table 2
A survey of naturally occurring A-type proanthocyanidins characterized since 1991

Class and compound	Plant sources	References
<i>Procyanidins</i>		
<i>I. Dimers</i>		
Epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin (procyanidin A2) (12)	<i>Crataegus sinatica</i> <i>Parameria laevigata</i> – bark <i>Pavetta ovariensis</i> – stem-bark <i>Arachis hypogaea</i> – peanut skins <i>Vaccinium macrocarpon</i> (cranberry) – fruit peanut skins <i>Lupinus angustifolius</i> -seeds <i>Pavetta ovariensis</i> – stem bark	Shahat et al. (1996) Kamiya et al. (2001) Balde et al. (1991a) Lou et al. (1999) Foo et al. (2000a) Lou et al. (1999) Stobiecki and Popena (1994) Balde et al. (1991a)
Epicatechin-(4 β → 8, 2 β → O → 7)-catechin (procyanidin A1) (11)		
Epicatechin-(4 β → 8, 2 β → O → 7)- <i>ent</i> -catechin (procyanidin A4)		
Epicatechin-(4 β → 6, 2 β → O → 7)-epicatechin	<i>Parameria laevigata</i> – bark peanut skins	Kamiya et al. (2001) Lou et al. (1999)
Proanthocyanidin A6		
Epicatechin-(4 β → 8, 2 β → O → 7)- <i>ent</i> -epicatechin		
Epicatechin-(4 β → 6, 2 β → O → 7)-catechin		
Epicatechin-(4 β → 6, 2 β → O → 7)- <i>ent</i> -catechin		
Epicatechin-(4 β → 6, 2 β → O → 7)- <i>ent</i> -epicatechin		
<i>ent</i> -Epicatechin-(4 α → 8, 2 α → O → 7)- <i>ent</i> -catechin (pavetannin A1)	<i>Pavetta ovariensis</i> – stem bark	Balde et al. (1991a, 1995b)
<i>ent</i> -Epicatechin-(4 α → 8, 2 α → O → 7)-catechin (pavetannin A2)		Balde et al. (1991b)
3T- <i>O</i> -Arabinopyranosyl- <i>ent</i> -epicatechin-(4 α → 8, 2 α → O → 7)-catechin	<i>Theobroma cacao</i> – cacao liquor	Hatano et al. (2002)
3T- <i>O</i> - β -D-Galactopyranosyl- <i>ent</i> -epicatechin-(4 α → 8, 2 α → O → 7)-epicatechin	<i>Theobroma cacao</i> – seeds	Natsume et al. (2000)
<i>2. Trimers</i>		
Epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 α → 8)-epicatechin (cinnamtannin B1)	<i>Parameria laevigata</i> – bark <i>Pavetta ovariensis</i> – stem bark	Kamiya et al. (2001) Balde et al. (1991b)
Epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin- (4 β → 8)-epicatechin	<i>Vaccinium macrocarpon</i> – fruit <i>Ecdysanthera utilis</i> – stem	Foo et al. (2000b) Lin et al. (2002)
Epicatechin-(4 β → 8, 2 β → O → 7)- <i>ent</i> -catechin-(4 β → 8)-epicatechin (aesculitannin B)	<i>Parameria laevigata</i> – bark <i>Pavetta ovariensis</i> – stem bark	Kamiya et al. (2001) Balde et al. (1991b)
Epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin		
Epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 β → 8)- <i>ent</i> -epicatechin (pavetannin B1)	<i>Vaccinium macrocarpon</i> – fruit	Foo et al. (2000b)
Epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin- (4 β → 8)-epicatechin (pavetannin B2)		Lin et al. (2002)
Epicatechin-(4 β → 6, 2 β → O → 7)-epicatechin-(4 β → 8)-epicatechin (pavetannin B3)	<i>Parameria laevigata</i> – bark	Kamiya et al. (2001)
Epicatechin-(4 β → 6, 2 β → O → 7)- <i>ent</i> -epicatechin-(4 β → 8)-epicatechin (pavetannin B4)	<i>Vaccinium macrocarpon</i> – fruit	Foo et al. (2000b)
Epicatechin-(4 β → 6, 2 β → O → 7)-epicatechin-(4 β → 8)-epicatechin (pavetannin B5)		
Epicatechin-(4 β → 6, 2 β → O → 7)-epicatechin-(4 α → 8)-catechin (pavetannin B6)	<i>Pavetta ovariensis</i> – stem bark	Balde et al. (1991b)
Epicatechin-(4 β → 8, 2 β → O → 7)- <i>ent</i> -epicatechin-(4 α → 8, 2 α → O → 7)- <i>ent</i> -catechin (pavetannin B7)		Balde et al. (1995b)
Epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 β → 8, 2 β → O → 7)- <i>ent</i> -catechin (pavetannin B8)		
Epicatechin-(4 β → 6, 2 β → O → 7)-epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin	<i>Parameria laevigata</i> bark	Kamiya et al. (2001)
Epicatechin-(4 β → 6, 2 β → O → 7)-epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin	<i>Theobroma cacao</i> cacao liquor	Hatano et al. (2002)
3T- <i>O</i> - α -1-arabinopyranosyl-epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 α → 8)-epicatechin (3T- <i>O</i> - α -1-arabinopyranosylcinnamtannin B1)		
3T- <i>O</i> - β -D-galactopyranosyl-epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 α → 8)-epicatechin (3T- <i>O</i> - β -D-galactopyranosylcinnamtannin B1)		
<i>3. Tetramers</i>		
Epicatechin-(4 β → 8, 2 β → O → 7)-[epicatechin-(4 β → 6)]-epicatechin-(4 β → 8)-epicatechin (parameritannin A1)	<i>Parameria laevigata</i> bark	Kamiya et al. (2001)

Epicatechin-(4β → 8, 2β → O → 7)- <i>ent</i> -epicatechin-(4x → 8)- <i>ent</i> -epicatechin-(4x → 8)-epicatechin (pavetannin C2)	<i>Parettia ovarianensis</i> stem bark	Balde et al. (1995a)
Epicatechin-(4β → 8, 2β → O → 7)- <i>ent</i> -catechin-(4β → 8)-epicatechin-(4β → 8)-epicatechin (pavetannin C6, aesculitannin F)	<i>Parettia ovarianensis</i> stem bark <i>Ecdysoanthera utilis</i> stem	Balde et al. (1995b) Lin et al. (2002)
Epicatechin-(4β → 8)-epicatechin-(4β → 8, 2β → O → 7)-epicatechin-(4β → 8)-epicatechin (pavetannin C1)	<i>Parettia ovarianensis</i> stem bark	Balde et al. (1995b)
Epicatechin-(4β → 6, 2β → O → 5)-[epicatechin-(4β → 8, 2β → O → 7)]-epicatechin-(4β → 8)-epicatechin (parameritannin A2)	<i>Parameria laevigata</i> bark	Kamiya et al. (2001)
4. Pentamers		
Epicatechin-(4β → 8)-epicatechin-(4β → 8, 2β → O → 7)-epicatechin-(4β → 8)-epicatechin-(4β → 8)-epicatechin (pavetannin D1)	<i>Parettia ovarianensis</i> stem bark	Balde et al. (1995b)
<i>Procyanidins/propylaragionidins</i>		
Epiafzelechin-(4β → 8, 2β → O → 7)-epicatechin-(4β → 8)-epicatechin-(4β → 8)-epicatechin (pavetannin C3)	<i>Parettia ovarianensis</i> stem bark	Balde et al. (1995a)
Epiafzelechin-(4β → 8, 2β → O → 7)- <i>ent</i> -afzelechin-(4x → 8)- <i>ent</i> -epicatechin-(4x → 8, 2β → O → 7)- <i>ent</i> -catechin (pavetannin C4)		
Epiafzelechin-(4β → 8, 2β → O → 7)- <i>ent</i> -catechin-(4x → 8)- <i>ent</i> -epicatechin-(4x → 8, 2β → O → 7)- <i>ent</i> -catechin (pavetannin C5)		
<i>Propylaragionidins</i>		
1. Dimers		
Epiafzelechin-(4β → 8, 2β → O → 7)-afzelechin (geranin A)	<i>Geranium nitcum</i> – root	Calzada et al. (1999, 2001)
Epicatechin-(4β → 8, 2β → O → 7)-afzelechin (geranin B)		
Epiafzelechin-(4β → 8, 2β → O → 7)-gallo catechin, (geranin C)		
Epiafzelechin-(4β → 8, 2β → O → 7)-epiafzelechin (mahuannin B)	<i>Prunus armeniaca</i> roots	Prasad (2000)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-epicatechin		
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-catechin.	<i>Prunus armeniaca</i> – roots	Rawat et al. (1999)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-epiafzelechin (mahuannin A)	<i>Prunus spinosa</i> – branches	Gonzalez et al. (1992)
	<i>Prunus spinosa</i> – roots	Rawat et al. (1999)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-epicatechin	<i>Prunus spinosa</i> – branches	Gonzalez et al. (1992)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-afzelechin	<i>Prunus armeniaca</i> – roots	Rawat et al. (1999)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)- <i>ent</i> -epiafzelechin	<i>Prunus prostrata</i> – aerial parts	Biilia et al. (1996)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-catechin		
epiafzelechin-(4β → 8, 2β → O → 7)-epiafzelechin	<i>Cassipourea gummiflua</i> – stem bark	Drewes and Taylor (1994)
epiafzelechin-(4β → 8, 2β → O → 7)- <i>ent</i> -afzelechin	<i>Cassipourea gummiflua</i> – stem bark	Drewes and Taylor (1994)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-quercetin	<i>Prunus prostrata</i> – aerial parts	Biilia et al. (1996)
<i>ent</i> -Epiafzelechin-(4x → 8, 2x → O → 7)-kaempferol		
3- <i>O-p</i> -Hydroxybenzoate- <i>ent</i> -epiafzelechin-(4x → 8, 2x → O → 7)-epiafzelechin	<i>Prunus armeniaca</i> – roots	Rawat et al. (1999)
7-OMe-epiafzelechin-(4β → 8, 2β → O → 7)-cpiafzelechin	<i>Cassipourea gummiflua</i> – stem bark	Drewes and Taylor (1994)
7-OMe- <i>e</i> -Epiafzelechin-(4β → 8, 2β → O → 7)- <i>ent</i> -afzelechin		
2. Trimers		
Epiafzelechin-(4β → 8, 2β → O → 7)-afzelechin-(4β → 8, 2β → O → 7)-afzelechin (Geranins D)	<i>Geranium nitcum</i> – root	Calzada et al. (2001)
<i>Prodelphinidins</i>		
1. Dimers		
Epigallocatechin-(4β → 8, 2β → O → 7)-epicatechin	<i>Dioclea lasio-lylla</i> – leaf	Barreiros et al. (2000)

of rat squalene epoxidase, a rate-limiting enzyme of cholesterol biogenesis and therefore a target for cholesterol-reducing drugs (Abe et al., 2000). Procyanidins B2 (8) and C1 from *Vicia faba* showed higher trypsin inhibitor activity than procyanidins B3 (9) and B4 (10) (which have fewer 2,3-*cis* units) (Helsper et al., 1993), and in a study of ten flavan dimers, including procyanidins B1 (7) and B2 (8), (2S)-3',4',7-trihydroxyflavan-(4 α → 8)-catechin from *Cassia nomame* showed the highest lipase-inhibitory activity (Hatano et al., 1997). Together, these studies suggest that degree of polymerization, stereochemistry and the number of phenolic hydroxyl groups may all affect the biological activities of proanthocyanidins as potential dietary factors for human health.

The lack of proanthocyanidins in the forage legume alfalfa is an important factor in the occurrence of pasture bloat for ruminant animals (Aerts et al., 1999a). Mixtures of alfalfa fodder with proanthocyanidin producing legume plants, e.g. *Lotus* species, have therefore been used in ruminant feeds to help alleviate bloat (Wang et al., 1996). Procyanidins B1 (7) and B2 (8) were present in *L. corniculatus* leaf tissue in about equal proportions. The trimer [epicatechin-(4 β → 8)]₂-catechin was also isolated (Foo et al., 1996). Compared with the proanthocyanidins in *L. corniculatus*, the structures of the proanthocyanidins in *L. pedunculatus* are more diverse, including procyanidins B1–B4 (7–10), epigallocatechin-(4 β → 8)-catechin, epigallocatechin-(4 β → 8)-epicatechin, epigallocatechin-(4 β → 8)-gallo catechin, epigallocatechin-(4 β → 8)-epigallocatechin and gallo catechin-(4 α → 8)-epigallocatechin, and the trimer epicatechin-(4 β → 8)]₂-catechin (Foo et al., 1997). While the extension units of proanthocyanidins in *L. corniculatus* mainly consist of epicatechin (67%) and epigallocatechin (30%), polymers of proanthocyanidins in *L. pedunculatus* are quite heterogeneous, consisting of catechin, epicatechin, gallo catechin and epigallocatechin units.

In addition to concentration, the exact structural properties of proanthocyanidins in forages may be important for the health of ruminant animals. For example, the proanthocyanidin extract from *L. pedunculatus* showed much stronger inhibitory effects on larval migration of the nematode *Trichostrongylus colubriformis* than the proanthocyanidin extract from *L. corniculatus* at the same feeding level (Molan et al., 2000). The *L. pedunculatus* extract was also more effective than that from *L. corniculatus* in preventing in vitro degradation of the large and small subunits of Rubisco by rumen microorganisms (Aerts et al., 1999b).

3. Structural variation and biological activities among the A-type proanthocyanidins

The A-type proanthocyanidins have a second ether linkage between an A-ring hydroxyl group of the lower

unit and C-2 of the upper unit. Since they are not as frequently isolated from plants as the B-types, they have been considered as unusual structures (Porter, 1989, 1993; Ferreira et al., 1999). The first identified A-type proanthocyanidin was procyanidin A2 (12) isolated from the shells of fruit of *Aesculus hippocastanum* (Mayer et al., 1966) (Fig. 1). Since then, many more A-type proanthocyanidins have been found in plants, including dimers, trimers, tetramers, pentamers and ethers (Porter, 1989, 1993; Ferreira et al., 1999; Ferreira and Slade, 2002). Table 2 lists new A-type proanthocyanidins, or known compounds isolated from new tissue sources, reported in the past 13 years.

A-type proanthocyanidins were shown to be the major components with antibacterial and antitherpetic activity in extracts from *Pavetta owariensis*. Besides the two dimers *ent*-epicatechin-(4 α → 8, 2 α → O → 7)-*ent*-catechin (pavetannin A1) and epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin (procyanidin A2 (12)) (Balde et al., 1991a), structures of more A-type procyanidins were elucidated, including trimers (pavetannin B1 to B8), tetramers (pavetannin C1, C2 and C6, cinnamtannin B2) and pentamers (pavetannin D1), as well as tetramers of mixtures of procyanidin/propelargonidin (pavetannin C3 and C4) (Table 2) (Balde et al., 1991b, 1993, 1995a,b). A-type procyanidins in *P. owariensis* have either one or two double ether linkages, such as in epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 β → 8)-*ent*-epicatechin (pavetannin B1) (one double linkage) and epicatechin-(4 β → 8, 2 β → O → 7)-*ent*-epicatechin-(4 α → 8, 2 α → O → 7)-*ent*-catechin (pavetannin B7) and epicatechin-(4 β → 8, 2 β → O → 7)-*ent*-epicatechin-(4 β → 8, 2 β → O → 7)-*ent*-catechin (pavetannin B8) (two double linkages) (Balde et al., 1991b; Balde et al., 1995b).

Six dimers of A-type propelargonidins, including one new structure containing a quercetin moiety as the terminating unit, were isolated from *Prunus prostrata*, which has been used in folk medicine against gastrointestinal disturbances (Table 2) (Bilia et al., 1996). Four A-type propelargonidins were isolated from the stem bark of *Cassipourea gummiflua*, a local medicine in South Africa. These included two novel methylated derivatives, 7-*O*-Me-epiafzelechin-(4 β → 8, 2 β → O → 7)-epiafzelechin and 7-*O*-Me-epiafzelechin-(4 β → 8, 2 β → O → 7)-*ent*-afzelechin (Table 2) (Drewes and Taylor, 1994).

Activity-based fractionation has been used to assess the biological activities of certain A-type proanthocyanidins in relation to nutrition and pathology. The juice of cranberry (*Vaccinium macrocarpon*) is well known as a treatment for urinary tract infections. Three A-type procyanidins trimers, epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin-(4 β → 8)-epicatechin, epicatechin-(4 β → 6)-epicatechin-(4 β → 8, 2 β → O → 7)-epicatechin and epicatechin-(4 β → 8)-epicatechin-(4 β → 8, 2 β → O →

7)-epicatechin, isolated from ripe cranberry fruits, were shown to prevent adherence of P-fimbriated *Escherichia coli* (Foo et al., 2000a).

Cacao and its products (i.e., cacao liquor) show strong anti-oxidant activity due to their high level of polyphenols, of which proanthocyanidins are the major anti-oxidative components. Besides B-type procyanidins, i.e., procyanidin C1 and cinnamtannin A2, four new O-glycosides of A-type procyanidins, 3T-O-arabinopyranosyl-*ent*-epicatechin-(4 α \rightarrow 8, 2 α \rightarrow O \rightarrow 7)-catechin, 3-O-galactopyranosyl-*ent*-epicatechin-(4 α \rightarrow 8, 2 α \rightarrow O \rightarrow 7)-epicatechin, 3T-O- α -L-arabinopyranosyl-epicatechin-(4 β \rightarrow 8, 2 β \rightarrow O \rightarrow 7)-epicatechin-(4 α \rightarrow 8)-epicatechin (3T-O- α -L-arabinopyranosylcinnamtannin B1) and 3T-O- β -D-galactopyranosyl-epicatechin-(4 β \rightarrow 8, 2 β \rightarrow O \rightarrow 7)-epicatechin-(4 α \rightarrow 8)-epicatechin (3T-O- β -D-galactopyranosylcinnamtannin B1) where T = top unit), were isolated from cacao liquor (Natsume et al., 2000; Hatano et al., 2002).

4. Biosynthesis of (–)-epicatechin and (+)-catechin monomers

Flavan-3-ols are products of a branch pathway of anthocyanin biosynthesis. Several reviews have summarized our current understanding of the biosynthesis of anthocyanins and other flavonoids derived from earlier intermediates in the anthocyanin pathway (Shirley, 1996; Winkel-Shirley, 2001a,b; Saito and Yamazaki, 2002). Understanding the proanthocyanidin branch of the pathway has been more difficult because the potential substrates are not readily available, have multiple potential stereochemistries, and are readily oxidized in biological extracts.

Pioneering enzymological studies showed that crude extracts from cell or tissue cultures of *Ginkgo biloba* and Douglas fir (*Pseudotsuga menziesii*) converted dihydroflavonols ((+)-dihydromyricetin or (+)-dihydroquercetin) to the corresponding flavan-3,4-diols and catechin derivatives ((+)-gallocatechin (6) or (+)-catechin (5), respectively) (Stafford and Lester, 1984, 1985). Similarly, dihydroquercetin was converted to catechin in extracts from developing barley grains (Kristiansen, 1986). These early studies established the enzymatic basis for the formation of the 2,3-*trans*, catechin-derived series of flavan-3-ols, which was presumed to involve the consecutive action of a dihydroflavonol reductase (DFR), to yield leucoanthocyanidin, and a leucoanthocyanidin reductase (LAR). *DFR* genes have now been cloned from many plant species (Beld et al., 1989; Charrier et al., 1995; Tanaka et al., 1995). *LAR* activity was detected in extracts from leaves of tannin rich legumes (Tanner and Kristiansen, 1993; Skadhauge et al., 1997), and the first putative *LAR* gene was re-

cently cloned from the forage legume *Desmodium uncinatum*. This gene encodes an enzyme that converts leucoanthocyanidin to a compound that co-elutes on HPLC with (+)-catechin (5), and has a molecular mass identical to that of a catechin (Tanner et al., 2003) (Fig. 2). *LAR* is a member of the isoflavone reductase-like group of the plant reductase-epimerase-dehydrogenase (RED) supergene family, and is not present in *Arabidopsis thaliana*, which apparently produces a seed coat proanthocyanidin consisting entirely of 2,3-*cis*-(–)-epicatechin units (Abrahams et al., 2003).

Most models of proanthocyanidin biosynthesis show the extension units arising by condensation of an electrophile, derived from leucoanthocyanidin, with the nucleophilic 8 or 6 position of the starter unit. However, this model fails to account for the fact that the stereochemistry of leucoanthocyanidin is most likely 2,3-*trans*, whereas, in many cases, the extension units are 2,3-*cis* (Fig. 1, Tables 1 and 2). One possible solution to this stereochemical paradox was discovered through a genetics-based approach. It was shown that the *BANYULS* genes from *Arabidopsis thaliana* and the model legume *Medicago truncatula* encode anthocyanidin reductases, that convert cyanidin to 2,3-*cis*-(–)-epicatechin (2) (Xie et al., 2003). *BANYULS* was named after the color of a French red wine to describe the anthocyanin accumulation (and lack of proanthocyanidins) in the seed testa of *ban* mutants (Devic et al., 1999). Although *BAN* expression in *M. truncatula* is primarily limited to young seed coats, ectopic expression of a *Medicago BAN* transgene in tobacco leads to accumulation of proanthocyanidins throughout the pigmented portions of the petals, with concomitant reduction in anthocyanin levels (Xie et al., 2003). The final stages in the biosynthesis of (+)-catechin (5) and (–)-epicatechin (2) are therefore as illustrated in Fig. 2. The alteration in stereochemistry at C₂-C₃ is brought about through the intermediacy of an achiral intermediate (the anthocyanidin), rather than through the action of an epimerase as proposed earlier (Stafford, 1983). Consistent with this new model, mutations in anthocyanidin synthase (ANS, also known as leucoanthocyanidin dioxygenase) result in a deficiency in proanthocyanidin accumulation in *Arabidopsis* (Abrahams et al., 2003; Xie et al., 2003).

MtANR exhibits a substrate preference of cyanidin > pelargonidin > delphinidin, with typical Michaelis-Menten kinetics for each, to yield (–)-epicatechin (2), (–)-epiafzelechin (1), and (–)-epigallocatechin (3), respectively (Xie et al., 2004). In contrast, AtANR exhibits the reverse preference, with substrate inhibition at high concentrations of cyanidin and pelargonidin (Xie et al., 2004). Nevertheless, the kinetic data are consistent with the hypothesis that a single ANR enzyme could be responsible for the formation of epicatechin, epigallocatechin or epiafzelechin, and ANR is encoded by a single gene in *M. truncatula*.

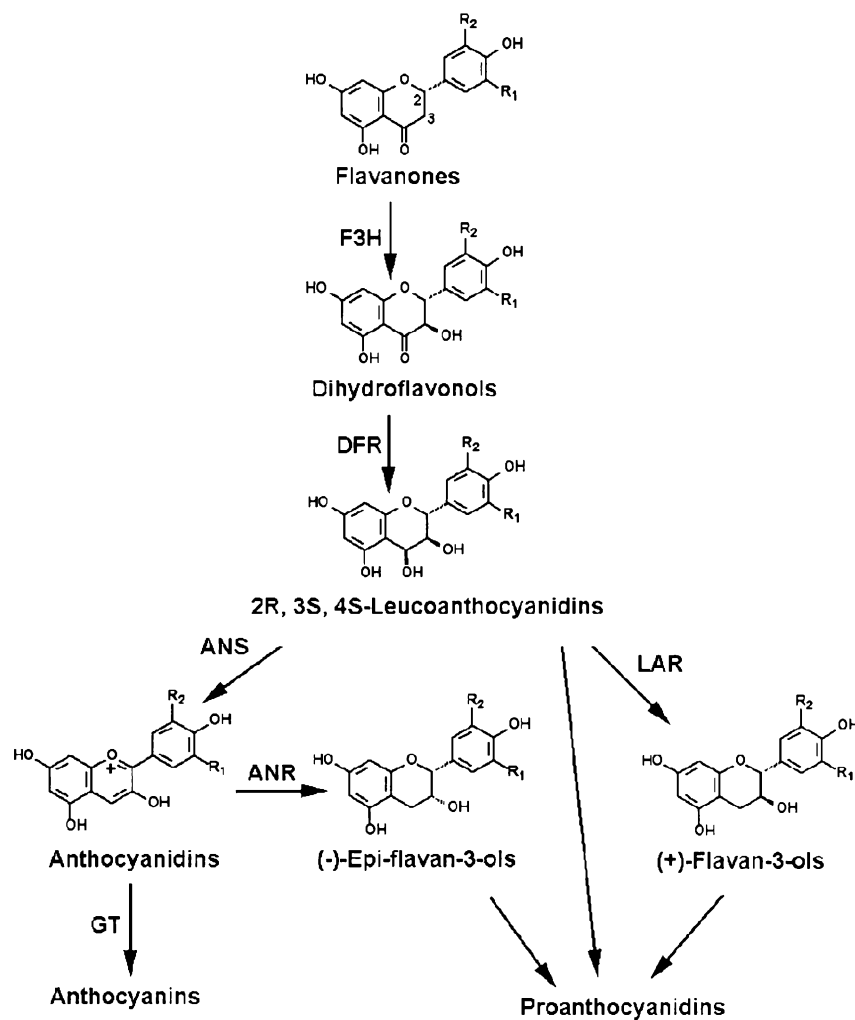


Fig. 2. Scheme of the enzymatic steps for biosynthesis of proanthocyanidins. F3H, flavanone 3-hydroxylase; DFR, dihydroflavonol reductase; ANS, anthocyanidins synthase; ANR, anthocyanidin reductase; LAR, leucoanthocyanidin reductase; GT, anthocyanidin glycosyltransferase.

In addition to the clear genetic evidence of a role for ANR in proanthocyanidin biosynthesis, biochemical correlations link both ANR and LAR enzymes to proanthocyanidin biosynthesis *in vivo* in several species. Thus, very high ANR activities are observed in extracts from *Desmodium* and *Lotus corniculatus* leaves, grape skins, and developing barley seeds, all sources rich in proanthocyanidins (Table 3). In contrast, alfalfa con-

tains no proanthocyanidins in the leaves (Skadhauge et al., 1997), and no ANR or LAR activity is detectable (Table 3; (Skadhauge et al., 1997)). Likewise, LAR activity has been determined in barley, *Desmodium* leaves and the seeds of several legumes (Kristiansen, 1986; Skadhauge et al., 1997; Tanner et al., 2003). In a survey of developing tissues of five different legume species, there was an absolute correlation between the presence of extractable LAR activity and the accumulation of proanthocyanidins (Skadhauge et al., 1997).

Table 3
Anthocyanidin reductase extractable activity in various plant species

Species and tissue	ANR activity (pmol/min/mg protein)
<i>Lotus corniculatus</i> – leaf	721
<i>Desmodium uncinatum</i> – leaf	563
Flower	342
Pod	122
Grape – skin	143
Barley – grain	33
Alfalfa – leaf	0

The enzyme was assayed by measuring conversion of cyanidin to (-)-epicatechin.

5. Formation of proanthocyanidin oligomers and polymers

The debate concerning the operation of an enzymatic or non-enzymatic mechanism for proanthocyanidin condensation still continues. The problem is more fundamental than simply asking whether or not an enzyme is necessary, because, we contend, the nature of the substrate(s) for polymerization is still uncertain. Unambig-

uous resolution of this problem will require solid biochemical and genetic support for one or more enzymes involved in proanthocyanidin condensation.

(+)-Catechin (**5**) is often stated to be the most common starter unit in proanthocyanidins. However, in 58 structurally characterized procyanidin oligomers (including 44 trimers, 11 tetramers, 2 pentamers and 1 hexamer, consisting of only catechin and epicatechin), isolated from almond, *Areca catechu*, *Aesculus hippocastanum*, *Betula* spp., *Cinchona succirubra*, *Cinnamomum cassia*, *Crataegus oxyacantha*, *Crataegus sinatica*, *Cryptomeria japonica*, *Davallia divaricata* rhizomes, *Disocorea cirrhosa*, *Fragaria* cv *annanasa*, *Guazuma ulmifolia*, *Hordeum vulgare*, *Humulus lupulus*, *Illicium anisatum*, *Kandelia candel*, *Lotus corniculatus*, *Nelia meyeri*, *Pinus radiata*, *Pinus taeda*, *Pseudotsuga menziesii*, *Rhaphiolepis umbellata*, *Salix caprea*, *Salix* spp., *Thea sinensis* and *Theobroma cacao* (Porter, 1988, 1993), the ratio of proanthocyanidins with catechin as starter unit was only 45%. Among the 134 extension units in the above oligomers, epicatechin (**2**) accounted for 81%. Thus, 2,3-*cis*-(-)-epicatechin is the predominant extension unit

among oligomeric proanthocyanidins, and also a common starter unit.

Quinone methides or carbocations derived from leucoanthocyanidin have been generally accepted as the precursors of the extension units of proanthocyanidins *in vivo* (Fig. 3), in spite of a lack of experimental proof. This model stems in large part from the demonstration of *in vitro* chemical condensation of either catechin (**5**) or epicatechin (**2**) with leucocyanidin derived from dihydroquercetin (Creasey and Swain, 1965). Leucocyanidin, leucopelargonidin or leucodelphinidin have not been isolated from plant tissues producing proanthocyanidins. Furthermore, this biogenetic sequence does not explain why the predominant extension units in proanthocyanidin oligomers or polymers are in the 2*R*,3*R*-2,3-*cis* configuration. The currently accepted pathway for leucoanthocyanidin formation results in a 2,3-*trans*-isomer (Fig. 2), but the stereochemistry of the *in vivo* “condensing” leucoanthocyanidin has not been demonstrated.

In spite of these problems, (-)-epicatechin (**2**) has not been viewed as a potential precursor of proanthocyanidins,

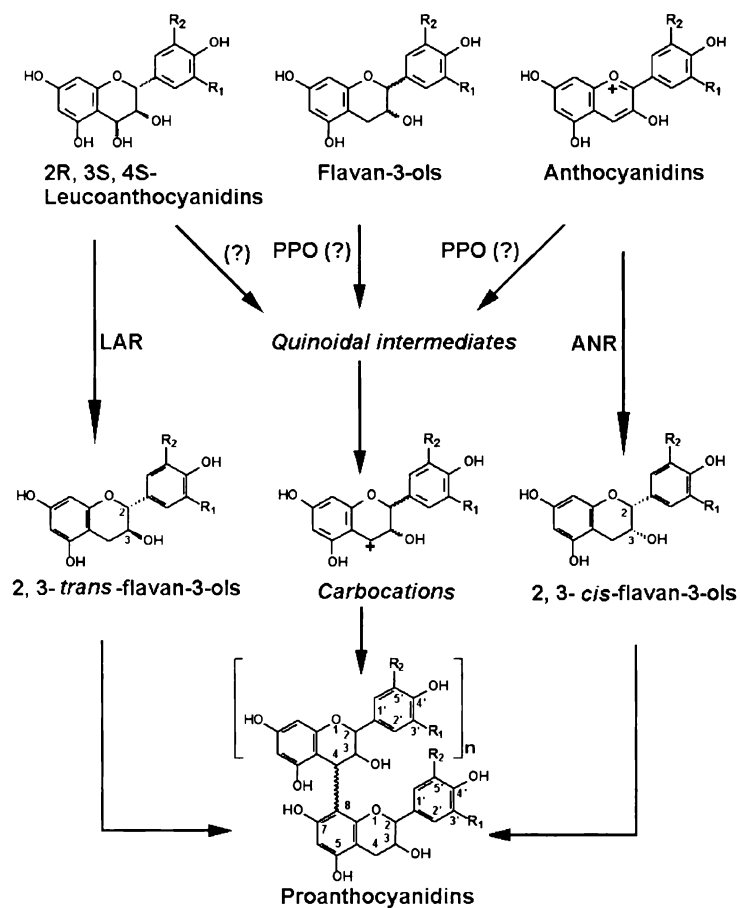


Fig. 3. Speculative scheme for the origin of carbocationic extension units for proanthocyanidin biosynthesis (see text for details). LAR, leucoanthocyanidin reductase; ANR, anthocyanidin reductase, PPO, polyphenol oxidase. See Dixon et al. (2005) for further details and additional models.

other than as a starter unit. Crude enzyme preparations from barley, grape, *Desmodium uncinatum* and *Lotus corniculatus*, species that accumulate high levels of proanthocyanidins, all exhibit high ANR activity converting achiral anthocyanidins into their corresponding 2*R*,3*R*-2,3-*cis*-flavan-3-ols (Table 3). Ectopic expression of *Medicago* ANR in tobacco flowers results in accumulation of proanthocyanidin oligomers (Xie et al., 2003; Dixon et al., 2005). Epicatechin (**2**) and epigallocatechin (**3**) comprise 60% and 37%, respectively, of the extension units in *L. corniculatus* proanthocyanidins (Foo et al., 1996), and the major extension units of grape proanthocyanidins are epicatechin and epicatechin gallate (Souquet et al., 1996; Souquet et al., 2000). Although indirect, the above observations support a model in which ANR functions not only in provision of (–)-epicatechin as starter unit, but also provides the 2,3-*cis* monomers that become the extension units. By analogy, 2,3-*trans* units formed by LAR or an alternative enzyme could function as extension units in addition to being starter units, and a recent chemical study demonstrates the feasibility of producing dimeric and trimeric proanthocyanidins with controlled regio- and stereo-chemistry from (+)-catechin (Ohmori et al., 2004).

In one model of proanthocyanidin formation from a flavan-3-ol, epicatechin (**2**) or catechin (**5**) is converted to the corresponding quinone by polyphenol oxidase (PPO) (Fig. 3). The quinones can then be converted to carbocations via flav-3-en-ols, or reduced to carbocations through coupled non-enzymatic oxidation. Nucleophilic attack on the carbocations by epicatechin (**2**) or catechin (**5**) could produce dimers and then oligomeric proanthocyanidins linked through C₄–C₈ or C₄–C₆. In partial support of such a mechanism, formation of procyanidins B1 (**7**) and B2 (**8**) was observed when sorghum procyanidin polymers were added to white or red wines in the presence of catechin or epicatechin (Haslam, 1980). Epicatechin carbocations, released from polymeric procyanidins through the fission of interflavan bonds under mildly acidic conditions, were attacked by catechin (**5**) or epicatechin (**2**). Furthermore, tyrosinase has been shown to oxidize catechin to quinones accompanied by formation of procyanidin B3 (**9**) (Oszmianski and Lee, 1990). Further examples of PPO-catalyzed *o*-quinone formation from catechin (**5**) and epicatechin (**2**) have recently been reviewed (Dixon et al., 2005). PPO is generally believed to be localized to plastids. The PPO model for proanthocyanidin polymerization would therefore require the existence a novel form of PPO with alternative localization. Alternatively, plastidic PPO may be involved in proanthocyanidin polymerization following wounding or infection of plant tissues (Punyasiri et al., 2004), when cellular integrity may be destroyed.

Flav-3-en-3-ols have been suggested to be intermediates in the biogenesis of flavan-3-ol and anthocyanidin

from leucoanthocyanidin (Haslam, 1977), and may also arise during the enzymatic conversion of anthocyanidins into flavan-3-ols by ANR (Xie et al., 2004). It is also possible to draw a scheme in which flav-3-en-3-ol is derived from catechin or epicatechin *o*-quinones by non-enzymatic reduction and then rearranged to form the corresponding carbocation (Dixon et al., 2005). Alternatively, the flav-3-en-3-ol involved in condensation might be the intermediate of the ANR reaction converting anthocyanidin into flavan-3-ol (Xie et al., 2004). Theoretically, flav-3-en-3-ol could be released from ANR, and then be converted to the flavan-4-yl carbocation, which can be attacked by epicatechin or catechin to form proanthocyanidins. However, no dimer or oligomer formation has been reported with ANR reactions *in vitro*. Direct involvement of ANR in proanthocyanidin condensation would suggest the need for localization of a significant proportion of the enzyme in the vacuole, or in (yet to be observed) vesicles involved in trafficking to the vacuole. The subcellular localization of ANR and LAR has yet to be determined. Both enzymes lack a targeting signal peptide.

Anthocyanins have also been considered as potential substrates for proanthocyanidin polymerization (Fig. 3). Condensation between anthocyanins and proanthocyanidin monomers (flavan-3-ols), oligomers or polymers is one of the main processes contributing to the changes in color and astringency as wines age (Haslam, 1980; Bishop and Charles, 1984). Under acidic conditions, anthocyanidins are mainly present as the corresponding flavylium ion, which may undergo PPO-catalyzed conversion to a quinone methide and then to a carbocation. For example, in the presence of the quinone of chlorogenic acid (CGA), PPO oxidizes anthocyanin into active quinoidal forms through a coupled oxidation with partial regeneration of CGA (Yokotsuka and Singleton, 1997; Kader et al., 1998). The nucleophilic epicatechin or catechin could theoretically attack the carbocation derivative to yield a proanthocyanidin (Fig. 3).

A-type dimeric or oligomeric proanthocyanidins can be formed *in vitro* by condensation between anthocyanin and epicatechin or catechin. For example, in aqueous 10 mM HCl, the bicyclic dimer of 3,5-*O*-diglucosyl-malvidin-catechin (3,5-*O*-diglucosyl-delphinidin-(4 → 8, 2 → *O*-7)-catechin) was formed through direct condensation of 3,5-*O*-diglucosyl-malvidin and catechin (**5**) (Bishop and Charles, 1984). The A-type prodelfinidin 3-*O*-glucosyl-delphinidin-(4 → 8, 2 → *O*-7)-epicatechin (bicyclic dimer of 3-*O*-glucosyl-malvidin-epicatechin) was identified from the incubation of malvidin 3-*O*-glucoside and epicatechin (**2**) in acidic ethanol (Remy-Tanneau et al., 2000; Remy-Tanneau et al., 2003). Similar types of condensation reactions have been proposed to account for the naturally occurring proanthocyanidins (Jacques et al., 1977). However, A-type proanthocyani-

dins can be formed from the B-proanthocyanidins *in vitro*. For example, treatment of proanthocyanidins B1 (7) or B2 (8) (Fig. 1) with 1,1-diphenyl-2-picrylhydrazyl radical resulted in formation of proanthocyanidins A1 (11) or A2 (12) (Kondo et al., 2000), suggesting that linkage to C₄ of the upper unit proceeds first as in the biosynthesis of B-type proanthocyanidins. Results of experiments on the oxidation of epicatechin in banana extracts suggest that A-type linkages may result from PPO mediated oxidation of the B-ring to a quinoidal structure, with subsequent addition of the C₇ hydroxyl to C₂ (Tanaka et al., 2000).

6. What we still do not know

In spite of the recent discovery of the enzymes and corresponding genes involved in conversion of leucoanthocyanidins into the 2,3-*cis* and 2,3-*trans* flavan-3-ols, many questions still remain concerning the biogenesis of proanthocyanidins. These include:

- What are the mechanisms for flux control at the interface between the anthocyanin and proanthocyanidin pathways? Do ANR and anthocyanidin glucosyltransferase compete in the cytosol for anthocyanidin substrate, or are the pathways of anthocyanin and proanthocyanidin regulated independently, e.g., by metabolic channeling through enzyme complexes, as suggested many years ago (Stafford, 1974).
- Is the product of the *LAR* genes described to date an enzyme whose activity is critical for proanthocyanidin biosynthesis? Although all the biochemical evidence to date points to this, genetic evidence is also required.
- Do *LAR* and *ANR* only produce monomeric flavan-3-ols as the “starter units” for proanthocyanidin biosynthesis, or are the extension units also synthesized via these enzymes? In other words, is the model in which the extension unit is formed from leucoanthocyanidin via a flav-3-en-3-ol or quinone methide intermediate still viable?
- If leucoanthocyanidin is the substrate for formation of the extension units, what is its stereochemistry? Can this intermediate be trapped in order to address this question?
- Does an *ANR* enzyme exist with the ability to generate 2,3-*trans*-flavan-3-ols from anthocyanidins?
- Where are *LAR* and *ANR* proteins localized within the cell? They do not appear to have targeting signal peptides and are presumable cytosolic, but this needs to be confirmed in view of the membrane localization of other operationally soluble plant enzymes (Liu and Dixon, 2001; Achnine et al., 2004)

- Are vesicles involved in proanthocyanidin transport and assembly?
- Is there a vacuolar-localized enzymatic system for proanthocyanidin polymerization? Does this involve a polyphenoloxidase-type enzyme?
- Is proanthocyanidin polymerization non-enzymatic, requiring simply a provision of substrate and correct physical conditions (e.g., vacuolar pH).
- Is proanthocyanidin composition in those species that accumulate a wide range of proanthocyanidins controlled primarily by monomer availability? This could be tested in the future by genetic modification of *in vivo* monomer availability.
- How “promiscuous” is the polymerization process? Is assembly of oligomers and polymers containing “non-traditional” units a strictly controlled process, or the result of a polymerization mechanism that is somewhat “forgiving” as to the nature of the monomer. This concept has been a matter of major controversy as regards lignin biosynthesis (Lewis, 1999; Sederoff et al., 1999). Interestingly, Stafford drew attention to several (different) analogies between lignin and proanthocyanidins in her 1988 review (Stafford, 1988).
- How is the stereochemistry of proanthocyanidin linkage controlled?

Several of these questions have been asked since the early days of proanthocyanidin research. Their solution will require the concerted application of chemical, biochemical, and genetic studies.

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