

## Supplements

### Enantiomeric separation of triacylglycerols containing fatty acids with ring (cyclo-fatty acids)

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#### *Preparation of triacylglycerols*

In brief, phospholipase C from *C. welchii* (3 mg) in 0.5 M tris(hydroxymethyl)methylamine (tris) buffer (pH 7.5; 2 mL), containing  $2 \times 10^{-3}$  M calcium chloride, was added to phosphatidylcholine (15 mg) in diethyl ether (2 mL). The mixture was shaken at room temperature for 3 hours and extracted three times with diethyl ether (4 mL portions). The ether layer was dried over anhydrous sodium sulfate before being evaporated in a stream of nitrogen at ambient temperature. Pure 1,2-dioleoyl-*sn*-glycerol was obtained by preparative TLC on a layer of silica gel G impregnated with boric acid (10%, w/w), with hexane-diethyl ether (50:50, v/v) as solvent system. The appropriate band was located under UV light and was eluted from the adsorbent with diethyl ether [19]. 1,2-Dipalmitoyl-*sn*-glycerol, 1-oleoyl-*sn*-glycerol and 1-palmitoyl-*sn*-glycerol were similarly prepared.

A solution of 1,2-dipalmitoyl-*sn*-glycerol (10  $\mu$ mol) and free acid (sterculic or chaulmoogric) (11  $\mu$ mol) in dichloromethane (1.0 mL) was added to DMAP (10  $\mu$ mol) and EDCI (12  $\mu$ mol) in dichloromethane (1.0 mL) under an inert atmosphere (argon). The resulting solution was stirred at room temperature for 15 h. The reaction was stopped by passing the reaction mixture in ether/dichloromethane (10:90) through a short column packed with silica gel. Solvent removal in vacuo afforded the pure product as yellowish oil. The other six TAGs were prepared in a similar manner.

#### *Preparation of methyl esters*

A 10  $\mu$ L sample was dissolved in 1 mL diethyl ether and 20 mL methyl acetate. 250  $\mu$ L of 1 M sodium methoxide in methanol was added. The sample was worked up and left for 50 min at room temperature. Saturated oxalic acid solution (0.5 mL) was added, with brief agitation, to neutralize the solution. The solvent was removed under nitrogen, and an appropriate volume of hexane was added to bring the sample to the concentration required for analysis.

#### *Preparation of 3-pyridylcarbonyl esters*

A solution of potassium *tert*-butoxide in tetrahydrofuran (0.5 mL, 1.0 M) was added to nicotiny alcohol (1 mL). After mixing, the appropriate FAME (~0.5 mg) in drydichloromethane (1 mL) were added, and the mixture was held at 40 °C for 30 min in a closed vial. After cooling to room temperature, water and hexane were added, and the organic phase was collected, dried over anhydrous sodium sulfate, and evaporated.

*GC-MS of FAMES*

Splitless injection was at 100 °C, and a fused silica capillary column (Supelcowax 10; 60 m x 0.25 mm i.d., 0.25 mm film thickness; Supelco, Prague) was used. The temperature program was as follows: 100 °C for 1 min, subsequently increasing at 20 °C/min to 180 °C and at 2 °C/min to 280 °C, which was maintained for 1 min. The carrier gas was helium at a linear velocity of 60 cm/s. All spectra were scanned within the range of  $m/z$  50–500. FAMES were identified according to their mass spectra [25,26] and using a mixture of chemical standards obtained from Sigma-Aldrich.

*GC-MS of 3-pyridylcarbonyl ester of fatty acids*

A fatty acid 3-pyridylcarbonyl ester mixture was analyzed on the instrument described above. Injection temperature (splitless injection) was 100 °C, and an Ultra-1 capillary column (Supelco, Prague, Czech Republic) was used. The temperature program was as follows: 100 °C for 1 min, subsequently increasing at 20 °C/min to 180 °C and at 2 °C/min to 280 °C, which was maintained for 1 min. The carrier gas was helium at a linear velocity of 60 cm/s. All spectra were scanned within the range of  $m/z$  50-500.

Table S1. The number of possible TAGs.

| Description         | Number of Possible TAGs   | Number of Possible TAGs for y = 11 |
|---------------------|---------------------------|------------------------------------|
| without isomers     | $x = (y^3 + 3y^2 + 2y)/6$ | 286                                |
| without enantiomers | $x = (y^2 + y^3)/2$       | 726                                |
| all isomers         | $x = y^3$                 | 1331                               |

x is the number of TAGs, y is the number of FAs in TAGs

As seen from the Table, for a mere 11 FAs the number of potentially possible TAGs rises to hundreds of molecular species. Let us point out that 11 FAs is the normal number of FAs obtained in the identification of any natural oil or fat. For instance, fish oil contains several dozen FAs and here several hundred molecular species of TAG (exactly 553) were identified, without counting regioisomers and enantiomers [55].

Table S2a. Content of fatty acids from *Sterculia foetida*

| Fatty acids              | Abbreviations        | Trivial name | Content |
|--------------------------|----------------------|--------------|---------|
| 14:0                     | myristic             | M            | 0.5     |
| 16:0                     | palmitic             | Po           | 20.5    |
| 16:1 $\Delta$ 9c         | palmitoleic          | Po           | 0.5     |
| 17:0                     | margaric             |              | 0.7     |
| 18:0                     | stearic              | S            | 5.7     |
| 18:1 $\Delta$ 9c         | oleic                | O            | 20.5    |
| 18:1 $\Delta$ 7c         | <i>cis</i> -vaccenic | V            | 0.9     |
| 18:2 $\Delta$ 9c,12c     | linoleic             | L            | 29.8    |
| 18:3 $\Delta$ 9c,12c,15c | $\alpha$ -linolenic  | Ln           | 2.1     |
| 20:0                     | arachidic            | A            | 0.5     |
| 22:0                     | behenic              | Be           | 0.3     |
| 9,10-cpa-19:0            | dihydrosterculic     | dSt          | 0.9     |
| 8,9-cpe-18:1             | malvalic             | Ma           | 5.8     |
| 9,10-cpe-19:1            | sterculic            | St           | 11.3    |

Table S2b. Content of fatty acids from *Hydnocarpus wightiana*

| FA                       | Abbreviations | Trivial name        | content |
|--------------------------|---------------|---------------------|---------|
| 14:0                     | M             | myristic            | 2.5     |
| 16:0                     | P             | palmitic            | 6.9     |
| 16:1 $\Delta$ 9c         | Po            | palmitoleic         | 4.7     |
| 16:1cy                   | H             | hydnocarpic         | 27.1    |
| 18:0                     | S             | stearic             | 3.9     |
| 18:1 $\Delta$ 9c         | O             | oleic               | 5.9     |
| 18:2 $\Delta$ 9c,12c     | L             | linoleic            | 4.7     |
| 18:3 $\Delta$ 9c,12c,15c | Ln            | $\alpha$ -linolenic | 6.1     |
| 18:1cy                   | C             | chaulmoogric        | 24.2    |
| 18:2cy $\Delta$ 6c       | G             | gorlic              | 11.7    |
| 20:1cy                   | Ho            | hormelic            | 1.1     |
| 20:2cy                   | On            | oncobic             | 1.2     |

Fig. S1. Mass spectrum of 3-pyridylcarbinol esters of sterculic acid.

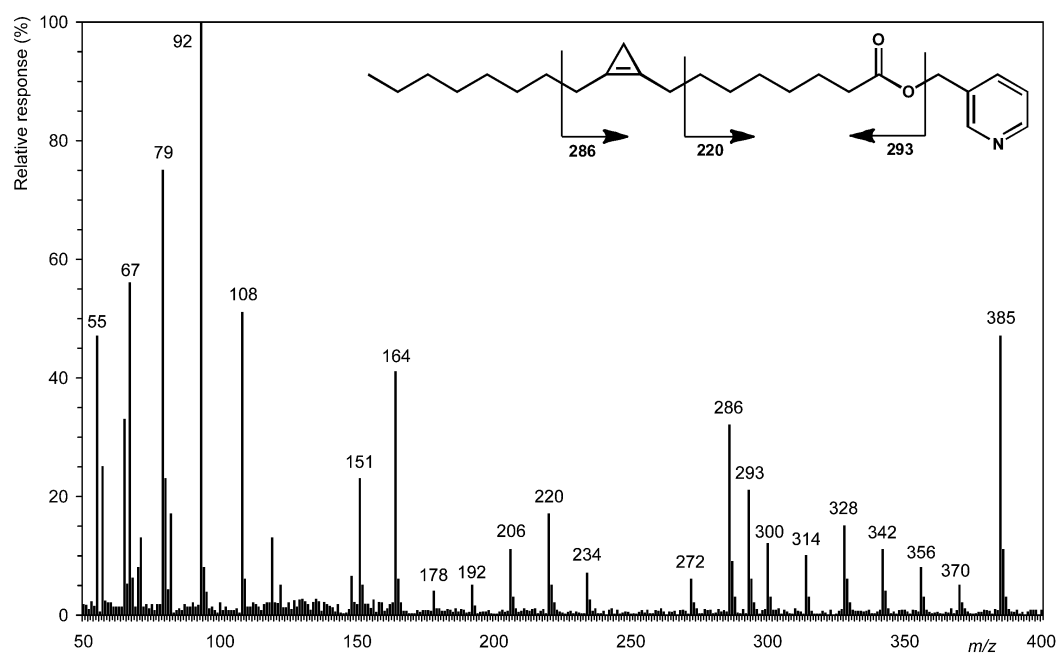


Fig. S2. Mass spectrum of 3-pyridylcarbinol esters of chaulmoogric acid.

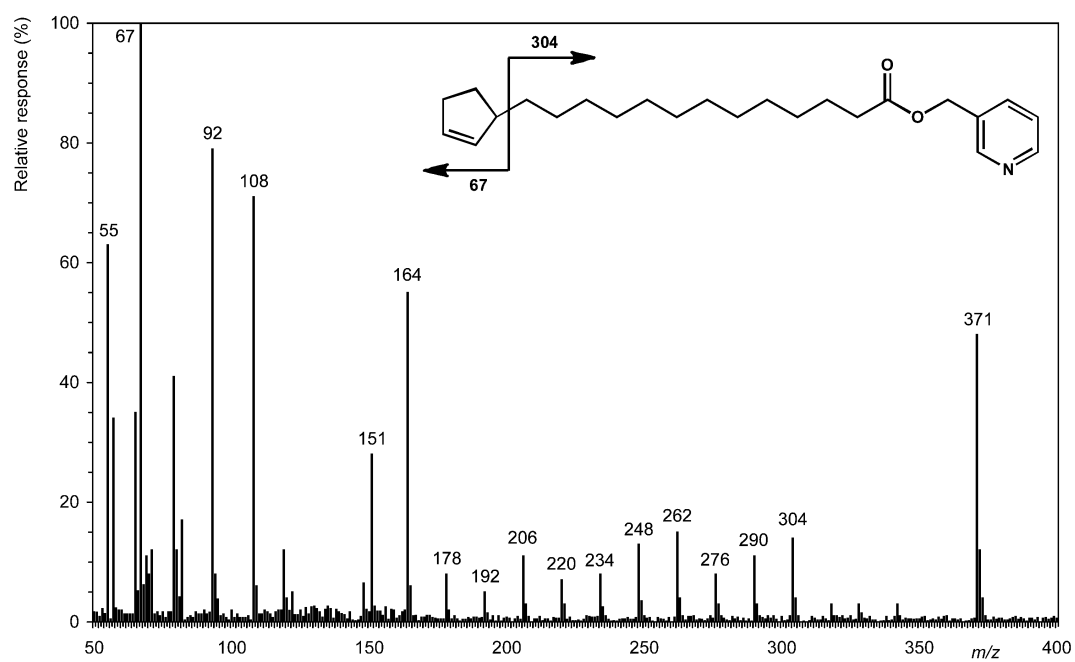


Fig. S3. Organic synthesis of standards.

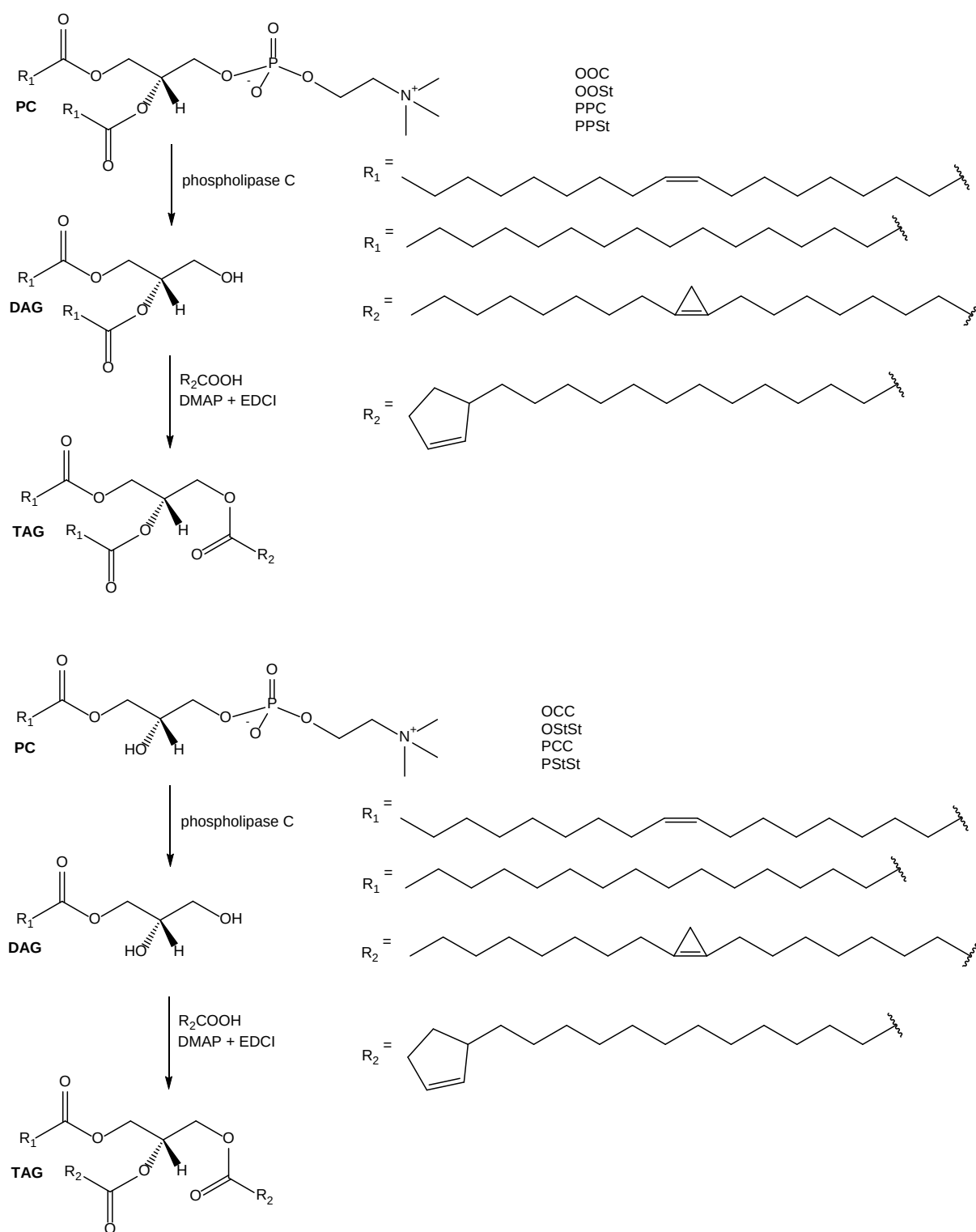




Fig. S4. Models of fatty acids

