Polysaccharides from Laurencia Complex: Chemical and Spectroscopic Analyses

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The red seaweeds from Laurencia complex, that includes more than 150 species, are separated into three genera: Laurencia, Chondrophycus and Osmundea. Many species which have been placed in this complex require critical studies in the context of this revised generic delineation. We have studied seaweeds from genus Chondrophycus and in the present work we describe the chemical structure of the polysaccharides extracted from two species of Laurencia. The dry and milled algae were extracted with water at 90°C. From L. aldingensis and L. filiformis were obtained AH and LH polysaccharidic fractions, respectively. After 2.0 M KCl treatment, purified soluble fractions were obtained (AHs and LHs, 70% and 84% yield, respectively) constituted by sulfated galactans (SO₃Na 21.0%). Sugar analysis showed that they are constituted by galactose (63.5-70%), 6-O-methylgalactose (13.2-13.3%), 3,6anhydrogalactose (7.9-13.6%) and xylose (3.8-5.3%). Small amounts of mannose (1.0-1.5%), 3/4-O-methylgalactose (1.2% in LHs) and glucose (1.0-1.8%) were also detected. The ¹³C NMR spectra of these polysaccharides showed anomeric signals at 100.9-100.7 and 98.1-97.9 ppm corresponding to the diad ß-D-galactose-2sulfate? 3,6-anhydro- α -L-galactose, 103.0 ppm corresponding at galactose? α -L-galactose (100.7 ppm) and at 102.0 ppm corresponding to β -Dgalactose? 3,6-anhydro- α -L-galactose (98.1-97.9 ppm). Therefore, our results show that both Laurencia species produce a sulfated agaran 2-sulfated partially 6-Omethylated that could be considered as a fingerprint of this genus and aid in the taxonomy of the Laurencia complex. Supported by PIBIC-CNPq and PRONEX-CARBOIDRATOS.