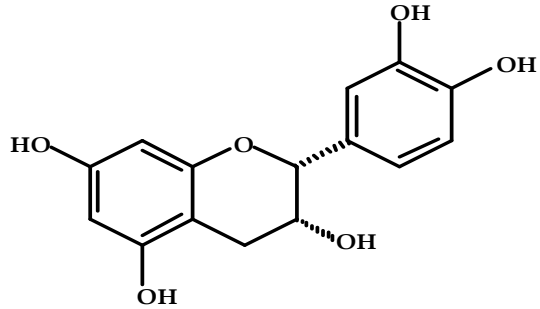


**Chemical constituents of the fruit juice of *Averrhoa carambola***

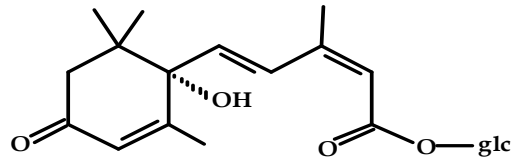
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The *Averrhoa carambola* (star fruit) of the family Oxilidaceae is a slow growing, moderate size, shrub like ornamental tree in Sri Lanka. Its fruit starts out green and goes to yellow as it ripens, though it can be edible in both stages. The star fruit has an antidiabetic and high blood tension lowering effect, an appetite stimulator and an anti-diarrhea, anti-scurvy, antipyretic attributes. In a continuation of our studies on edible fruit of Sri Lanka, we chemically investigated the fruit juice of *A.carambola*. Fruit juice was partitioned with ethyl acetate/water and *n*-butanol/water respectively. Preliminary studies indicated the presence of antioxidant compounds in both EtOAc and *n*-butanol extracts by TLC bioautography method. Chromatographic separation of the combined EtOAc and *n*-butanol extracts over combination of chromatography over silica gel, sephadex LH-20, reverse phase silica gel and reverse phase HPLC furnished (-)-epicatechin (**1**) and abscisic acid  $\beta$ -D-glucopyranosyl ester (**2**). Only the compound **1** showed antioxidant properties towards the DPPH radical by spectrophotometric method.



**1**



**2**

glc =  $\alpha$ -D-glucopyranosyl