

Colouring Matters of Plants.

IN view of the fact that many of Nature's most striking colour effects are produced as the result of harmonious groupings of highly coloured plant life, and that it is to the various plant pigments that these fine tints owe their origin, it is not surprising that chemists have striven, from quite early days of the science, to elucidate the chemical structure of these colouring matters, and botanists to discover their relationship to the vital activities of plant life.

During recent years our knowledge concerning plant pigments has been rapidly and greatly enlarged, and observations have been made that are of great significance to chemist and botanist alike, whilst the horticultural possibilities which they seem to indicate should be of interest to even the most casual lover of Nature's beauties.

When referring to plant colouring matters it must be borne in mind that it is necessary to distinguish between the plastid pigments (chlorophyll, carotin, etc.) and the water-soluble sap-pigments. The present article will deal only with the latter group—sap-pigments—but it must not be imagined that this indicates that progress has not been made in the researches upon plastic pigments; indeed, much knowledge concerning them has resulted from the extended and intricate work of Willstätter and others.

The sap-pigments may be divided into two main classes: (i) Derivatives of flavone or of flavonol—sometimes called anthoxanthines—which are pale yellow or colourless when in faintly acid solution, but bright yellow when dissolved in alkalis; and (ii) the anthocyanins, which are red when in acid solution, violet to red-violet when neutral, and of varying tints from dull red, or red-brown, to purple and pure blue when in solution in the form of alkali salts. In both groups the individual pigments differ from each other in the amount of oxygen which they contain in the form of phenolic hydroxyl groups and the arrangement of these groups in the molecule.

We owe most of our knowledge of the distribution in Nature of the yellow sap-pigments—which usually occur in plant life in chemical combination with various sugars—to the work of A. G. Perkin, whilst the actual synthetic production of a number of these colouring matters by Kostanecki has confirmed our ideas concerning their chemical structure. How widely these pigments are distributed in Nature will be gathered from the fact that members of this group have been isolated from the following sources: Heather wallflower, clover flowers, cotton flowers, delphinium flowers, onion skins, violas, poplar buds, parsley, etc. Although yellow sap-pigments derived from flavone have been isolated from a large number of plants and flowers, it is quite certain that pigments of this group are present in a very much larger number of plants than those from which they have up to the present been isolated.

When we turn to consider the pigments of the anthocyan class—the purples, reds, and blues of

plant life—the fact of their extremely wide distribution is obvious to everyone. Their presence in petals or leaves is noticeable even where only a small fraction of 1 per cent. of the pigment exists in the flower. That this is so will be fully realised when the fact is considered that the blue cornflower contains only about 0.75 per cent. of its dry weight of the blue pigment cyanin. In contrast with this is the case which has come to light in recent investigations, where as much as 25 per cent. of the flower's dry weight of a yellow sap-pigment was present in a yellow viola, yet this large quantity was completely masked by a mere fraction of 1 per cent. of a plastid carotin colour that was present in the same flower.

The great beauty of the anthocyan pigments has given rise to very numerous attempts to obtain an accurate knowledge of their chemical structure and also of their function in plant life. The name "anthocyan" dates back to 1835, and appears to have been introduced by Marquart. Despite the very numerous attempts that were made to isolate these pigments in a pure condition, it was not until 1903 that an anthocyan pigment (the colour of the pelargonium) was obtained in a crystalline condition by Griffiths. In 1913 Willstätter and Everest described their investigation of the pigment of the blue cornflower—which they called cyanin—and laid the foundation of the fuller investigation of the anthocyan pigments that has been developed since that date. It is to Willstätter, to his collaborators, and to Everest that we owe most of our knowledge of these pigments. The identity of a considerable number of the anthocyanins has now been established, and pigments of this group have been prepared synthetically. Among others, the colouring matters of the cornflower, rose, pelargonium, viola, peony, hollyhock, cherry, and grape have been obtained in a pure condition and investigated. In almost every case these pigments occur in Nature chemically combined with sugars.

As the result of these chemical investigations the relationship that exists between the yellow sap-pigments derived from flavone and the anthocyan colouring matters has been made clear. This relationship has been the subject of much study by botanists, particularly by Keeble, Armstrong and Jones, and Wheldale, and it is interesting to note that, whilst botanical work appeared to point to the anthocyan colours being oxidation products of the yellow sap-pigments of the flavone series, chemical investigations have proved that the relationship is the reverse of this—the anthocyanins are reduction products of the yellow sap-pigments.

Very interesting in connection with the function of these sap-pigments in plant life is the fact that, whilst chemical investigations have made it clear that the anthocyan pigments are reduction products of the yellow sap-pigments, botanical work strongly points to the conclusion that these very anthocyan pigments occur in plant life in positions that are the seat of oxidising influences.

