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Antitumor Promoters in Leaves of Jute (*Corchorus capsularis* and *Corchorus olitorius*)

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Two antitumor promoters against tumor promoter-induced Epstein-Barr virus activation were isolated from the leaves of jute (*Corchorus capsularis* L.). The antitumor-promoting activity was examined by an immunoblotting analysis. Their active components were identified as phytol (3,7,11,15-tetramethyl-2-hexadecen-1-ol) and monogalactosyldiacylglycerol (1,2-di-*O*- α -linolenoyl-3-*O*- β -D-galactopyranosyl-*sn*-glycerol) by spectroscopic data and chemical and enzymatic reactions. The content of the latter in four cultivars of *C. capsularis* L. and *C. olitorius* L. was found to vary with the cultivar. The detectable amount of each active component increased by treatment of the leaves with hot water.

Keywords: [Corchorus capsularis L.](#), [Corchorus olitorius L.](#), [jute](#), [phytol](#), [monogalactosyldiacylglycerol](#), [antitumor promoter](#), [cancer chemoprevention](#)

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