**The indole alkaloids from the kernels of hazelnut (*Corylus avellana* L.)**

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Hazelnut (*Corylus avellana* L*.*), belonging to the Betulaceae family, is a well- known nut which production ranks second after almond on a worldwide basis.

*C. avellana* L*.* is introduced to western areas of China from the original countries such as Turkey and Italy. Hazelnut provides a unique and distinctive flavor as an ingredient in a variety of food products, and plays a major role in human nutrition and health. Thus, studies on the chemical constituents of this plant is of great importance.

In this study, five indole alkaloids were isolated from the kenels of *C. avellane* L*.* by using macroporous resin, octadecylsilica (ODS), sephadex LH-20 column chromatographies and preparative-HPLC. They were methly dioxindole-3-acetate (**1**), 1, 3-dihydro-3-(2-oxopropyl)-*2H*-indol-2-one (**2**), trytophan (**3**), 3-(*O*-**-d-*g*lycosyl) dioxindole-3-acetic acid (**4**), 2-(3-hydroxy-2-oxoindolin-3-yl) acetic acid 3-*O*-6´-galactopyranosyl-2′′-(2′′oxoindolin3′′yl) acetate (**5**), respectively. Their structures were elucidated by HR-ESI-MS, IR and 1D- and 2D-NMR experiments. Their chemical structures were determined as figure 1.

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Figure1. Chemical Structures of Compounds **1**−**5**

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