**附件二**

**征稿须知及示例**

会议仅接受英文摘要，摘要投稿应注意在相关领域的科学性、先进性与创新性。已在国內外学术刊物上公开发表或在国际、国内学术会议上报告过的论文概不受理。

大会报告需提交报告摘要。

1. 征文范围：

* 可食和药用植物资源：干旱与半干旱荒漠地区的可食植物资源的栽培、加工和综合利用及其可持续发展；
* 植物化学：化学成分提取分离与结构鉴定、活性成分结构修饰与全合成、植物化学新观点、新方法与新技术，化学分类学和化学生态学；
* 药理作用：可食和药用植物成分的疾病预防效果和作用机理。

2. 请注明论文第一作者或通讯作者详细通讯地址、简介、电话和E-mail。

3. 征文截至时间：2024年4月15日。

4. 摘要电子版发至会议秘书组：jianglan@ms.xjb.ac.cn，会议组委会将组织相关学科专家组成论文评审小组，对投稿论文进行评审。

5. 论文格式要求——请参见**示例**

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

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**Keywords**: *Corylus avellana* L*.*; indole alkloids ; Isolation

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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