



A molecular modeling investigation using DFT studies to examine the interaction between a melanin pigment and a Buckwheat

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This study presents a summary of the use of buckwheat with its melanin pigment composition in human skin. The internal energy of buckwheat, as determined by the density functional function of molecular studies using the Goussian 09 and Hyperchem 08 programs, exhibited a value that was found to be nearly identical to that of melanin, which was found to be (-1109 Hartree, -1101 Hartree), respectively. To corroborate these findings, the molar number of buckwheat was incorporated in a ratio of 1:2, resulting in a notable reduction in polar moment by 1.759730 Debye. This was accompanied by an increase in stability and a decrease in polar moment, which in turn led to a reduction in activity and a limitation of the effect of UV radiation on melanin pigment.

1 Introduction

Buckwheat (*Fagopyrum esculentum*) is a member of the Polygonaceae family and constitutes a dietary staple in arid and semi-arid regions across the globe. Buckwheat is a species that is found in a multitude of locations across the globe. However, it is predominantly cultivated in mountainous regions of Russia and China.^[1-4] In 2019, global buckwheat production reached 3.5 million tons, with Russia accounting for the majority of this output at 1.5 million tons. China, in contrast, is the second-largest producer, with an estimated 0.9 million tons.^[5] The most widely cultivated species of buckwheat are common buckwheat (CB; *Fagopyrum esculentum*) and tartary buckwheat (TB; *Fagopyrum tataricum*). The grains of common buckwheat and tartary buckwheat are frequently milled or groats in order to obtain flour, which is then used as an ingredient in a variety of processed foods, including

buckwheat tea, flour, bread, muffins, noodles, and other food products.^[4, 6, 7] Buckwheat has garnered increasing attention from the scientific community due to its purported pharmaceutical and health benefits. These include anticancer, anti-tumour, anti-inflammatory, hepatoprotective, anti-hypertension, anti-diabetic, neuroprotective, cholesterol-lowering and cognition-improving properties, as evidenced by numerous studies. The aforementioned health benefits are attributed to the chemical compounds present in buckwheat, including proteins, balanced amino acids, dietary fibre, carbohydrates, fatty acids, vitamins and minerals. These compounds possess beneficial properties with regard to the treatment of chronic diseases.^[8-11] Furthermore, buckwheat is hypothesised to possess elevated concentrations of functional compounds with antioxidant properties. These compounds comprise a substantial number of chemical compounds, including flavonoids and polyphenols. Buckwheat is a rich source of flavonoids, including rutin, quercetin, quercitrin,

isovitexin, vitexin, orientin and homoorientin. The chemical structures of the buckwheat flavonoids are illustrated in Figure 1 and provided in Table 1.^[12-14]

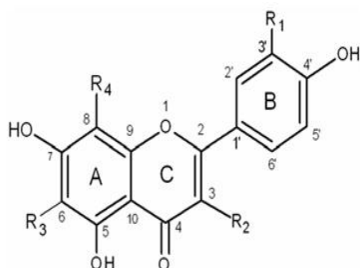


Figure 1. Chemical structure of buckwheat flavonoids. ^[12]

Table 1. Chemical structure of Buckwheat flavonoids.^[12]

Buckwheat Flavonoids	R ₁	R ₂	R ₃	R ₄
rutin	OH	rutinose	H	H
quercetin	OH	OH	H	H
quercitrin	OH	rhamnose	H	H
orientin	OH	H	H	glucose
homoorientin	OH	H	glucose	H
vitexin	H	H	H	glucose
isovitexin	H	H	glucose	H

Melanin is a phenolic pigment polymer that originates from the amino acid tyrosine. Melanin is present in varying degrees of pigmentation in human skin and is responsible for the colour of the skin, hair and eyes. Its presence is determined mainly by the ability of specialized cells to synthesise insoluble, brown-black eumelanin and the alkaline-soluble, yellow-reddish pheomelanin.^[15, 16] The brown-black eumelanin from different sources: animal melanin, plant melanin, fungal melanin, synthetic melanin and bacterial melanin is heterogeneous macromolecule derived by the oxidation and polymerization of phenolic compounds to intermediate phenols and their resulting quinones. Melanin defined with the molecular formula C₁₈H₁₀O₄N₂, an average mass of 318.3 for the minimal unit, and the systematic name 3,8-dimethyl-2,7-dihydrobenzo[1,7]isoidolo[6,5,4 cd]indole-4,5,9,10-tetrone, and its depicted at Figure 2.^[17-19] Melanin has the ability to absorb harmful UV (ultraviolet) rays. Ultraviolet B (UVB), Ultraviolet A (UVA), and blue visible light are all protected from damage by melanin, which also protects skin cells from reactive oxygen species (ROS) generated during UV-induced oxidative stress on the skin.^[20]

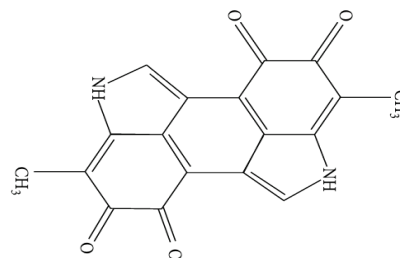


Figure 2. Chemical structure of melanin pigment.

The aim of the present study is to provide a contemporary evaluation of the diverse beneficial components present in buckwheat. The hypothesis that the dark colours in seeds are due to the presence of melanin has been tested for the aforementioned species using chemical assays that are related to the previously mentioned spectroscopic methods.^[21-23] The accompanying species have been identified as containing melanin, including watermelon, sunflower, buckwheat, grape, tomato, fragrant olive, night jasmine, sesame, ipomoea, black mustard, rape, chestnut, garlic, oat, and barley, among others.^[19, 23-33] Moreover, the presence of melanin in intact seed tissues has been corroborated through the utilisation of diagnostic physicochemical tests. Additionally, research has demonstrated that flavonoids, specifically rutin and quercetin, are distributed throughout buckwheat plants, occurring in the leaves, grain, and flowers.^[34] The potential for medical application of quercetin and rutin is based on their antioxidant properties.^[35] The sun emits energy in a wide range of electromagnetic radiation, classified into different spectral regions (Figure 3A). These include ultraviolet radiation (UVR), which has wavelengths between 180 and 380 nm, visible light (VL), which has wavelengths of approximately 380 to 800 nm, and infrared light (range 1–3 μm). The damaging effect on the skin is largely dependent on the wavelength of the radiation in question. In general, shorter wavelengths possess greater energy, potential, and harmfulness to the skin. Ultraviolet radiation (UVR) is divided into several subdivisions within the ultraviolet spectrum. In the field of photodermatology, the most commonly used subdivisions are UVC (180–280 nm), UVB (280–320 nm), and UVA (320–380 nm). The ultraviolet B (UVB) radiation is more cytotoxic than the ultraviolet A (UVA) radiation. The most energetic UVB rays display low penetrance and are responsible for the majority of carcinogenic effects of sunlight. They cause direct cellular biochromes (mainly cutaneous pigments, proteins or DNA and nucleic acid) damage at the basal epidermis layer by absorbing energy within this range. UVA and visible light have the greatest penetrating power, enabling them to reach the dermis layer of the skin and induce tanning. UVA causes indirect damage, primarily through the generation of reactive oxygen species (ROS). It is fortunate that high-energy UVC rays

are unable to reach the Earth's surface and are effectively attenuated by the ozone layer.^[36, 37]

The ultraviolet (UV) light has two distinct mechanisms by which it damages the DNA. The initial consequence is the formation of cyclobutane pyrimidine dimers (CPDs) and pyrimidine (6-4) pyrimidone photoproducts (6-4PPs), which entail covalent bonding between adjacent pyrimidine bases (cytosine and thymine) within the DNA strand. This results in distortion of the DNA structure, which in turn impedes the replication process and may potentially give rise to mutations. The second mechanism is indirect. During ultraviolet radiation exposure, there is an increase in the production of reactive oxygen species (ROS), including superoxide anion, hydrogen peroxide, and singlet oxygen. These species have the potential to break down DNA and cause erythema in mammals (Figure 3B). In both instances, the cumulative damage to DNA may ultimately result in the development of cancer.^[36, 37]

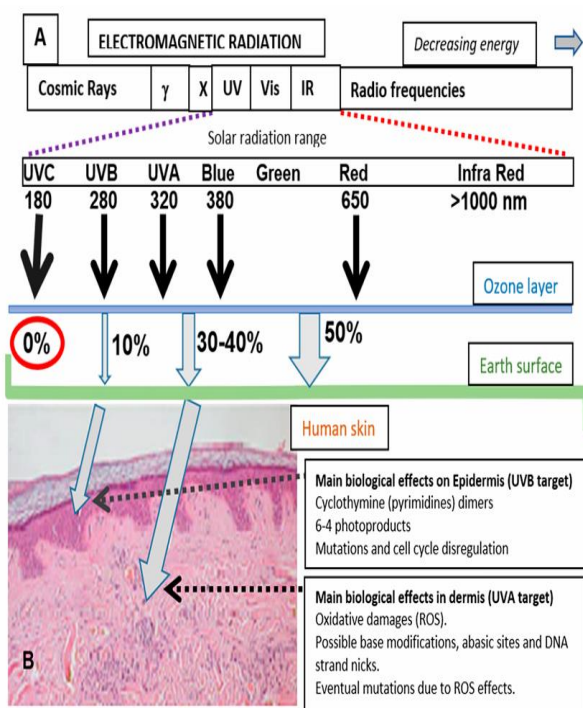


Figure 3. Solar radiation reaching Earth's surface, skin penetration, and biological effects. (A) Approximate percentage (%) of the total solar radiation reaching Earth's surface for different wavelength regions. (B) Skin penetration of UVB and UVA.^[36]

Long-term exposure to ultraviolet radiation represents a significant risk factor for the development of various dermatological conditions, including irreversible skin photoaging, sunburn, redness, pain, solar keratosis, and

loss of transparency. Additionally, it has been linked to the onset of photodermatoses, skin cancer, thermal discomfort, and premature skin aging.^[38, 39] However, the development of skin cancer is a multifactorial process, with a number of potential causes including exposure to chemicals, the human papillomavirus or a weakened immune system. Nevertheless, ultraviolet radiation represents the most significant risk factor for the development of skin cancer.^[40]

In recent times, researchers engaged in the field of skin protection have demonstrated a notable inclination towards the utilisation of natural products as a means of safeguarding the skin from UV phototoxic damage. These natural products, substances or plant extracts or isolated plant compounds with aromatic rings in their structures, such as flavonoids or polyphenols, have been demonstrated to possess a significant capacity for absorbing both UVA and UVB rays.^[41] Furthermore, they frequently demonstrate robust antioxidant characteristics by neutralising detrimental free radicals within the body. Given these properties, it seems reasonable to suggest that natural products will become a significant part of the future of cosmetics.^[42-44] The market for natural cosmetic products is one of the fastest growing sectors in the global economy.^[45]

Consequently, the majority of research into natural UV filters is concentrated on the UVB range, given that all flavonoid components possess aromatic rings (conjugated bonds) and chemical groups typically exhibit a more extensive absorption spectrum, encompassing a wavelength range of 200–400 nm. This renders them well-suited for utilisation as sunscreen agents.^[46] The term "photoprotection" is defined as a biological mechanism that enables organisms to mitigate the effects of solar radiation at the cellular level, thereby reducing their exposure to ultraviolet radiation (UVR).^[47] It represents a primary strategy for the prevention of UVR-related dermatological conditions. Furthermore, it has been demonstrated that natural products can enhance dermal conditions by stimulating the DNA repair mechanisms of damaged skin cells.^[48] It can be reasonably deduced that natural substances derived from plants possess distinctive advantages in the development of sunscreen filters when compared to synthetic sunscreen filters, which are inherently challenging to synthesis, exhibit poor photostability and high sensitisation.^[37]

Moreover, melanin pigments can be employed in a variety of applications due to their physico-chemical characteristics. These include the protection of UV-Vis spectra, electrochemical processes, and medical applications aimed at elucidating the aetiology of melanin-related diseases.^[49]

Nevertheless, previous research has indicated that the natural products in question are unable to assist melanin pigment in resisting the effects of ultraviolet radiation

and the subsequent oxidation process. Moreover, previous studies have not determined the polarity and energy that elucidate the pigment's stability during exposure to radiation. In this context, a deeper comprehension of the interaction between a melanin pigment and a buckwheat-based product, derived from optimised structures, is essential. Additionally, comparisons with other natural products have not been conducted. In view of the aforementioned findings, this study employed buckwheat as a means of assessing its potential for enhancing and safeguarding melanin pigmentation. The objective was to identify the most stable molecular model.

Problem statement & Objectives

Prior research has demonstrated that the natural products in question lack the capacity to assist melanin pigment in resisting the effects of ultraviolet radiation and the subsequent oxidation process. Furthermore, previous studies have not determined the polarity and energy that elucidate the pigment's stability during exposure to radiation. Furthermore, no comparisons have been made with other natural products. In light of the aforementioned findings, this study employed buckwheat as a means of assessing its potential for enhancing and safeguarding melanin pigmentation. The objective was to identify the most stable molecular model.

2 Computational Methods

After years of developing increasingly precise and computationally expensive semi-empirical models, John came to the realisation that improvements to the algorithms could render non-experimental calculations (then referred to as 'ab initio') sufficiently rapid to be applied to large problems. This type of theory constituted the focus of his work for the final three decades of his career. His paper on the STO-3G basis set is still one of his most frequently cited.^[50]

Following the development of a new algorithm in collaboration with his colleague Warren Hehier, which markedly enhanced the processing speed of Haretre Voc accounts, the subsequent program, Gaussian 70, was made available through QCPE.^[51] The findings of previous research conducted by other researchers, such as Polyatom, have been presented to numerous academic research groups and their applications. Nevertheless, due to its high processing speed and user-friendliness, Gaussian 70 has become the most widely used ab initio program among researchers today. The G09 version employed in this study was developed on the basis of Gaussian 70. During the 1970s, John and his team developed more sophisticated ab initio strategies, including the use of larger basis sets (6-31G, 6-31G*, etc.) and the incorporation of electron correlation beyond Hartree-Fock. Furthermore, they conducted a

comparative analysis of several competing methodologies, including configuration interaction, perturbation theory, and coupled cluster.^[52]

3 Results & Discussion

The optimized structures of melanin pigment and the buckwheat are shown in Figure 4. The calculation of the total internal energy, polar moment, and wavelength of ultraviolet absorption for the melanin pigment and the buckwheat will be presented. Subsequently, the buckwheat compounds will be added individually to the melanin pigment in order to observe the differences in internal energy, polar moment, and wavelength of ultraviolet absorption. It can be expected that the lowest energy will be the most stable, and the polar moment the most stable and more flexible. These details are presented in Table 2 and Figures 4(a) and 4(b) for reference.

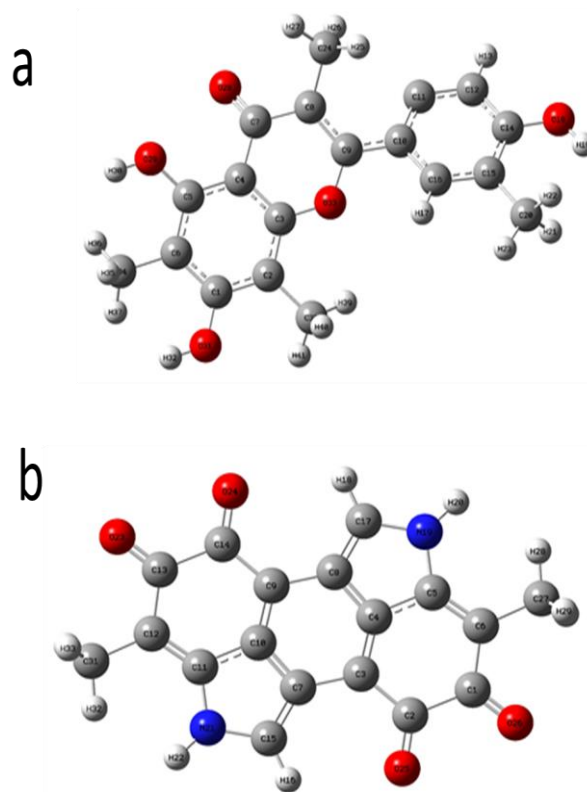


Figure 4: Optimized geometry of the (a) buckwheat, (b) melanin pigment

Table 2. The data presented included the binding energy, dipole moment and ultraviolet absorbance values between melanin and buckwheat.

Chemical Compound	Energy-DFTcalculation (hartree)	Dipole moment, Debye	λ_{\max} (nm)
Melanin	-1101.917153	0.111511	1171.17
Buckwheat	-1109.880243	6.047186	701.42
M-B (1:1)	-2212.546858	5.006774	1258.99
M-B (1:2)	-3323.2000792	1.759730	1197.15
M-B (1:3)	-4383.200520	23.836434	647.26

Table 2 presents the inhibitory force of the physically interfering compounds between melanin pigment and varying proportions of buckwheat. Upon alteration of the proportions and subsequent increase in the quantity of buckwheat, a reduction in internal energy is observed, accompanied by enhanced stability. This is predicated on the assumption that a reduction in internal energy is indicative of greater accuracy and stability in chemical compounds. However, it was observed that the remaining physical values, namely the polar moment and absorbance, did not exhibit a dependence on the increase in the proportion of buckwheat. Furthermore, the 1:2 ratio of buckwheat pigment and melanin exhibits the optimal energy and the best flexibility due to the decrease in the value of the polar moment among all the proportions shown. This gives it the characteristic of low polarity, i.e. a small number of side charges, which results in higher stability among the remaining proportions. Consequently, it shows greater inhibition. With regard to the increase in absorbance values, it should be noted that the theoretical calculations differ somewhat from the results obtained for the compounds in practice. However, it is important to emphasise that the measurement is the same. This implies that any compounds differ in absorbance value in practice, with the result for one compound being higher or lower than that for the second compound. Consequently, it can be observed that in the theoretical calculations, the same direction is indicated, whereby the first compound is either higher or lower than the second compound, with the same behaviour of the compounds in practice. However, it should be noted that the values will differ somewhat based on the readings of the computers used in the theoretical quantum mechanics calculations.

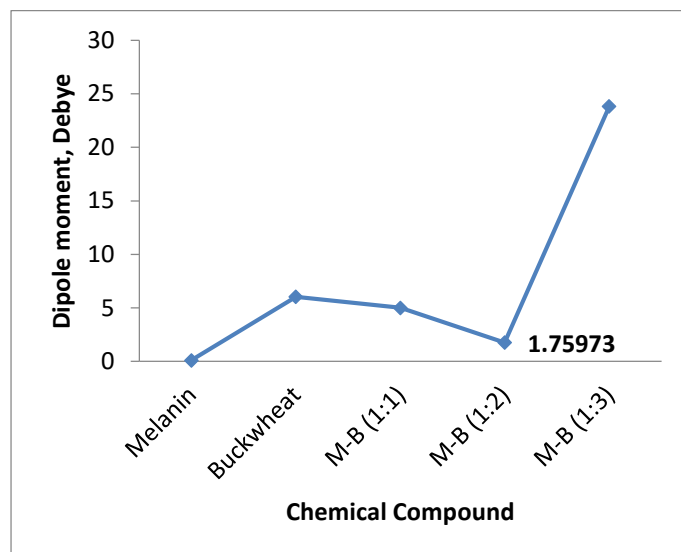


Figure 5. The polar moment values for melanin and buckwheat pigment compounds, presented individually and in combination.

Figure 5 demonstrates a reduction in the polar moment value of the melanin pigment complex when combined with the buckwheat compound. This decrease indicates an enhanced capacity to diminish melanin activity in response to UV radiation, as illustrated in Figure 7. This phenomenon occurs specifically at a ratio of 1:2, thereby affording the pigment a greater degree of protection.

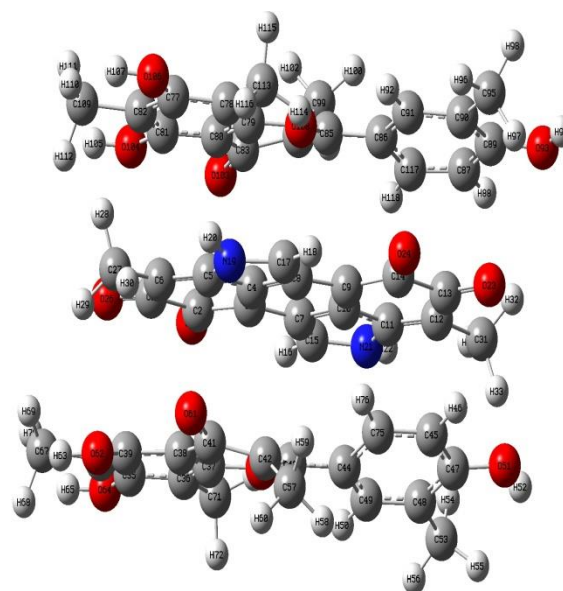


Figure 6. The inclusion complex is combined with melanin pigment and buckwheat in a ratio of 1:2.

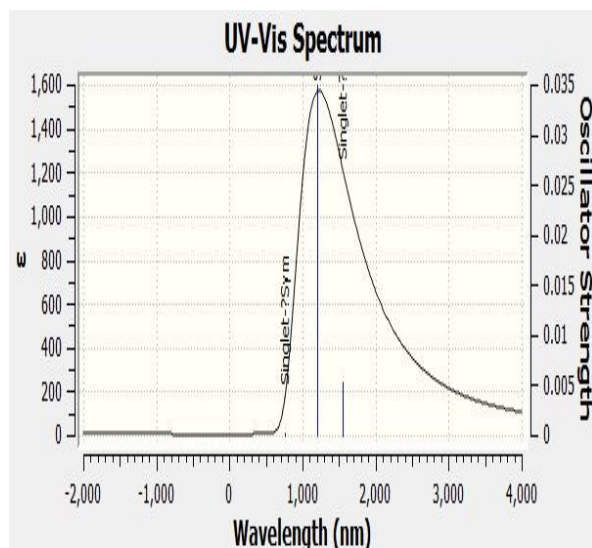


Figure 7. UV-vis curve of the inclusion complex formed between melanin and buckwheat in a 1:2 ratio is presented herewith.

4 Conclusions

The results demonstrate that the integration of the buckwheat compound with the melanin pigment compound at a ratio of 1:2 represents the optimal computational interference, resulting in the lowest energy, optimal internal stability, and the lowest polar moment. This, in turn, reduces the exchange of charges and increases the inhibition rate during exposure to ultraviolet rays at the optimal stable computational level. In addition, our work reveals the relationship between the structures of buckwheat with the melanin pigment, providing a basis for the future research towards the development of natural products cosmetics.

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		4	6	0	-1.989000	1.189200	4.557000
		5	6	0	-3.359200	1.095400	4.123300
		6	6	0	-3.734300	0.396000	3.040800
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		8	6	0	-1.931100	1.978900	5.672800
		9	6	0	-0.629800	2.241100	6.304900
		10	6	0	0.407500	1.592900	5.756900
50.	Newton, M. D., Lathan, W. A., Hehre, W. J., & Pople, J. A. (1969). Self-Consistent Molecular-Orbital Methods. III. Comparison of Gaussian Expansion and PDDO Methods Using Minimal STO Basis Sets. <i>The Journal of Chemical Physics</i> , 51(9), 3927-3932.	11	6	0	1.764200	1.620600	6.242000
		12	6	0	2.139500	2.336600	7.314800
		13	6	0	1.101000	3.145700	7.984600
		14	6	0	-0.348900	3.103700	7.459400
		15	6	0	1.576300	0.306100	4.401800
		16	1	0	1.828300	-0.334100	3.609200
51.	Hehre, W. J., Stewart, R. F., & Pople, J. A. (1969). Self-consistent molecular-orbital methods. I. Use of Gaussian expansions of Slater-type atomic orbitals. <i>The Journal of Chemical Physics</i> , 51(6), 2657-2664.	17	6	0	-3.177100	2.375600	5.986300
		18	1	0	-3.432600	2.997100	6.792300
		19	7	0	-4.101600	1.829000	5.061900
		20	1	0	-5.041200	2.169000	4.915400
		21	7	0	2.484200	0.771300	5.386100
52.	Hariharan, P. C., & Pople, J. A. (1973). The influence of polarization functions on molecular orbital hydrogenation energies. <i>Theoretica chimica acta</i> , 28, 213-222.	22	1	0	3.489400	0.768900	5.288800
		23	8	0	1.384100	3.848800	8.954200
		24	8	0	-1.228300	3.780300	7.989700
		25	8	0	-0.300100	-0.699000	2.102500
		26	8	0	-2.934700	-0.878400	1.227500
		27	6	0	-5.198700	0.290700	2.659900
		28	1	0	-5.445700	1.061900	1.932100
		29	1	0	-5.402000	-0.688500	2.227300
		30	1	0	-5.824500	0.417100	3.543800
		31	6	0	3.570400	2.300900	7.819500
		32	1	0	3.899300	3.307000	8.077600
		33	1	0	3.627200	1.674300	8.708600
		34	1	0	4.233700	1.898400	7.053500
	Gaussian 09: IA32W-G09RevD.01 24-Apr-2013	35	6	0	-2.394000	-3.525800	3.193400
	09-Jun-2021	36	6	0	-1.633200	-2.970500	4.243000
	*****	37	6	0	-2.282000	-2.240200	5.258900
	%chk=D:\mb_complex2;1_uv.chk	38	6	0	-3.682100	-2.089600	5.254300
	-----	39	6	0	-4.443200	-2.701400	4.232500
	# td b3lyp/6-31g nosymm geom=connectivity	40	6	0	-3.792000	-3.336200	3.153300
	-----	41	6	0	-4.282800	-1.337500	6.370400
	1/38=1,57=2/1;	42	6	0	-3.436800	-0.994800	7.517600
	2/12=2,15=1,17=6,18=5,40=1/2;	43	6	0	-2.037600	-1.079200	7.360300
	3/5=1,6=6,11=9,16=1,25=1,30=1,74=-5/1,2,8,3;	44	6	0	-1.111000	-0.562400	8.992500
	4/1;	45	6	0	-0.465000	1.067400	9.991400
	5/5=2,38=5/2;	46	1	0	-0.700000	1.919000	10.560300
	8/6=1,10=2/1;	47	6	0	0.820600	0.508500	10.066000
	9/42=1,70=2/14;	48	6	0	1.147200	-0.592600	9.249700
	6/7=2,8=2,9=2,10=2/1;	49	6	0	0.187900	-1.104700	8.358800
	99/5=1,9=1/99;	50	1	0	0.441300	-1.930000	7.760700
	-----	51	8	0	1.730500	1.082300	10.888800
	Title Card Required	52	1	0	2.624700	0.736200	10.941600
	-----	53	6	0	2.524200	-1.230900	9.302500
	Symmetry turned off by external request.	54	1	0	3.208500	-0.675000	8.662900
	Stoichiometry C56H46N2O14	55	1	0	2.901600	-1.234100	10.325200
	Framework group C1[X(C56H46N2O14)]	56	1	0	2.469300	-2.261100	8.950600
	Deg. of freedom 348	57	6	0	-4.077800	-0.923100	8.894100
	Full point group C1 NOp 1	58	1	0	-3.353600	-1.186500	9.664800
	Input orientation:	59	1	0	-4.453300	0.084700	9.071000
	-----	60	1	0	-4.908500	-1.627100	8.951400
	Center Atomic Atomic Coordinates (Angstroms)	61	8	0	-5.412800	-0.854000	6.301900
	Number Number Type X Y Z	62	8	0	-5.796000	-2.769900	4.324400
	-----	63	1	0	-6.309300	-3.217100	3.646900
	1 6 0 -2.669100 -0.270800 2.264200	64	8	0	-1.780600	-4.280800	2.247100
	2 6 0 -1.207300 -0.177000 2.747800	65	1	0	-2.291900	-4.686700	1.542800

Appendix

Gaussian 09: IA32W-G09RevD.01 24-Apr-2013
09-Jun-2021

%chk=D:\mb_complex2;1_uv.chk

td b3lyp/6-31g nosymm geom=connectivity

1/38=1,57=2/1;

2/12=2,15=1,17=6,18=5,40=1/2;

3/5=1,6=6,11=9,16=1,25=1,30=1,74=-5/1,2,8,3;

4/1;

5/5=2,38=5/2;

8/6=1,10=2/1;

9/42=1,70=2/14;

6/7=2,8=2,9=2,10=2/1;

99/5=1,9=1/99;

Title Card Required

Symmetry turned off by external request.

Stoichiometry C56H46N2O14

Framework group C1[X(C56H46N2O14)]

Deg. of freedom 348

Full point group C1 NOp 1

Input orientation:

Center Atomic Atomic Coordinates (Angstroms)
Number Number Type X Y Z

1 6 0 -2.669100 -0.270800 2.264200

2 6 0 -1.207300 -0.177000 2.747800

3.4368,-0.9948,7.5176|C,0,-2.0376,-1.0792,7.3603|C,0,-
 1.111,-0.5624,8.
 2925|C,0,-0.465,1.0674,9.9914|H,0,-
 0.7,1.919,10.5603|C,0,0.8206,0.5085
 ,10.066|C,0,1.1472,-0.5926,9.2497|C,0,0.1879,-
 1.1047,8.3588|H,0,0.4413
 ,
 1.93,7.7607|O,0,1.7305,1.0823,10.8888|H,0,2.6247,0.7362,10
 .9416|C,0,
 2.5242,-1.2309,9.3025|H,0,3.2085,-
 0.675,8.6629|H,0,2.9016,-1.2341,10.3
 252|H,0,2.4693,-2.2611,8.9506|C,0,-4.0778,-
 0.9231,8.8941|H,0,-3.3536,-
 1.1865,9.6648|H,0,-4.4533,0.0847,9.071|H,0,-4.9085,-
 1.6271,8.9514|O,0,
 -5.4128,-0.854,6.3019|O,0,-5.796,-2.7699,4.3244|H,0,-
 6.3093,-3.2171,3.
 6469|O,0,-1.7806,-4.2808,2.2471|H,0,-2.2919,-
 4.6867,1.5428|O,0,-1.5408
 , -1.6928,6.2567|C,0,-4.6052,-3.8521,1.9709|H,0,-4.9766,-
 4.8519,2.1946|
 H,0,-5.4482,-3.1895,1.776|H,0,-3.9966,-3.8863,1.0676|C,0,-
 0.1254,-3.19
 62,4.3033|H,0,0.0775,-4.1578,4.7746|H,0,0.3006,-
 3.1902,3.3004|H,0,0.36
 6,-2.4085,4.8729|C,0,-1.4098,0.5611,9.0862|H,0,-
 2.3006,1.0947,8.936|C,
 0,-3.6554,3.5167,1.6132|C,0,-2.7438,3.969,2.5896|C,0,-
 1.3781,3.6413,2.
 4713|C,0,-0.9207,2.8291,1.4152|C,0,-
 1.8478,2.3371,0.4677|C,0,-3.2101,2

 .6972,0.5519|C,0,0.5358,2.6133,1.3209|C,0,1.4135,3.4294,2.
 162|C,0,0.85

 11,4.0359,3.3031|C,0,1.6245,4.5769,4.3539|C,0,3.7125,4.729
 9,5.6097|H,0

 .4.701,4.4071,5.7604|C,0,3.1431,5.6773,6.4744|C,0,1.7929,6.
 0429,6.3111

 |C,0,1.0517,5.5096,5.2419|H,0,0.0633,5.8336,5.0974|O,0,3.9
 006,6.1896,7

 .4731|H,0,3.5276,6.8246,8.0892|C,0,1.1292,7.0064,7.2774|H,
 0,0.0629,7,0

 799,7.0635|H,0,1.2591,6.6494,8.2991|H,0,1.5831,7.9924,7.17
 75|C,0,2.717

 4,3.9346,1.5651|H,0,3.0043,4.8794,2.0266|H,0,3.5035,3.1958
 ,1.7207|H,0,
 2.5929,4.1009,0.4946|O,0,1.0424,1.7527,0.6014|O,0,-
 1.4466,1.5285,-0.54
 6|H,0,-2.081,1.2031,-1.1894|O,0,-4.957,3.8908,1.7018|H,0,-
 5.594,3.5941
 ,1.0474|O,0,-0.5008,4.1168,3.3937|C,0,-4.1739,2.2052,-
 0.5251|H,0,-5.17
 73,2.6052,-0.3916|H,0,-3.811,2.5158,-1.5051|H,0,-
 4.2273,1.1169,-0.4932
 |C,0,-3.2138,4.9021,3.7015|H,0,-2.5414,4.8626,4.5575|H,0,-
 3.2496,5.923

7,3.3233|H,0,-
 4.2052,4.611,4.0479|C,0,2.9389,4.137,4.6018|H,0,3.3304,3
 .3114,4.0866|Version=IA32W-G09RevD.01|HF=-
3323.2000792|RMSD=3.400e-00
 9|PG=C01 [X(C56H46N2O14)]|@
 SACRED COWS MAKE GREAT HAMBURGERS --
 ROBERT REISNER
 Job cpu time: 3 days 21 hours 51 minutes 54.0 seconds.
 File lengths (MBytes): RWF= 1179 Int= 0 D2E= 0
 Chk= 90 Scr= 1
 Normal termination of Gaussian 09 at Sun Jun 13 09:04:20
 2021.