

REVIEW ARTICLE

CINNAMIC ACID AND ITS DERIVATIVES AS POTENTIAL ANTI-TUBERCULAR AGENTS

Snehal R. Thakar^a, Pooja N. Dhamade^a and Deepali A. Bansode^{a*}

(Received 27 February 2021) (Accepted 07 February 2022)

ABSTRACT

Cinnamic acid is one of the naturally occurring chemical compounds present in various plants. It is obtained by both isolation from crude drugs, and by the synthetic route. In the last 10 years, many researchers have explored cinnamic acid for its pharmacological activities. Out of this anti-microbial and anti-tubercular activities are mainly focused in this review. Because of the unique structural features of cinnamic acid, various substitutions can be done. This review is an attempt to summarize the chemistry, reactions and pharmacological activities of cinnamic acid with a special focus on its anti-tubercular activity.

Keywords: Cinnamic acid, coumaric acid, antimicrobial, antitubercular, H37Rv, natural etc.

INTRODUCTION

Cinnamic acid is one of the naturally occurring chemical compounds. It comprises of ethylene carboxylic acid substituted on phenyl ring at C3 position. It is called cinnamic acid due to its natural presence in crude drugs from the cinnamon family. It occurs abundantly in cinnamon (*Cinnamomum cassia*), and balsam resins like storax. In plants, the cinnamic acid forms by deamination of phenylalanine. It is one of the intermediates in lignin biosynthesis¹⁻⁶. It is generally synthesized by the famous reaction called as Knoevenagel condensation, by using benzaldehyde as prime substrate and malonic acid as reagent in presence of a weak nucleophilic agent⁷⁻¹⁴. It can be also synthesized by using benzaldehyde and acetyl chloride in presence of a strong base¹⁵⁻¹⁹. Cinnamic acid is isolated from cinnamon, which belongs to traditional Indian spices²⁰⁻²². Cinnamic acid is used as starting material to prepare substituted cinnamic acid esters, also called cinnamates, which are used as flavouring agents and in perfumes. It is a precursor in the biosynthesis of aspartame sweeteners. It is also used for the enzymatic production

of phenylalanine. The sodium salt of cinnamic acid is a corrosion inhibitor for metals. It is a commercial agent, used as brightener in zinc electroplating baths which are cyanide free. It is also used as, heat stabilizer for polyvinyl chlorides. It is also used as a cross-linking agent in the polymer industry²⁰. This scaffold is explored for various diseases including antitubercular, antidiabetic, antioxidant, antimicrobial, hepatoprotective, CNS depressant, anticholesterolemic, antifungal, antimalarial, antiviral, anxiolytic, cytotoxic and anti-inflammatory activity²¹. The present review focuses on multiple synthetic routes exploring cinnamic acid scaffold as a basic structure, and its various pharmacological activities.

Cinnamic acid is a well-established scaffold in medicinal chemistry. It is white crystalline powder that melts at 133°C. It is soluble in 100 parts of water and soluble in 10 parts of various organic solvents like ethanol, benzene, toluene, etc. Its freely soluble nature in organic solvents makes it a suitable choice for various chemical reactions. It exhibits a pH of 3.76 at 1.00 mM solution. Other physicochemical characteristics of cinnamic acid, and its alcohol and aldehyde derivatives are depicted in Table |²¹⁻³⁶.

^a Department of Pharmaceutical Chemistry, Bharati Vidyapeeth (Deemed to be University), Poona College of Pharmacy, Erandwane, Kothrud-411 038, Pune, Maharashtra, India

* For Correspondence: E-mail: deepali.bansode@bharativedyapeeth.edu

<https://doi.org/10.53879/id.60.12.12905>

Other naturally occurring derivatives related to cinnamic acid

4-hydroxycinnamic acid

It is one of the important scaffolds isolated from the cinnamon family. It is also called coumaric acid. It occurs abundantly in the plant *Gnetum cleistostachyum*, *Gnetaceae* are widely available in Southeast Yunnan. Substitution of the hydroxyl group at the para position gives a wide scope of various substitutions. Its pH is 3.54 at 1.00 nM solution. Other physicochemical characteristics of 4-hydroxycinnamic acid, and its alcohol and aldehyde derivatives are depicted in Table II²³⁻⁴⁴.

Caffeic acid

It is 3, 4-dihydroxy cinnamic acid. It is abundantly found in *Eucalyptus globulus*, *Fam, Myrtaceae*. It undergoes various chemical reactions like coumaric acid. Other physicochemical characteristics of caffeic acid and its alcohol and aldehyde derivatives are depicted in Table III, respectively⁴⁵⁻⁵¹.

Ferulic Acid

It is 3-methoxy-4-hydroxycinnamic acid. It is named ferulic acid, as it is abundantly occurring in all varieties of *Ferula species*. It is an ether derivative of caffeic acid. The physicochemical properties of ferulic acid, and its alcohol and aldehyde derivatives are depicted in Table IV⁵²⁻⁵⁶.

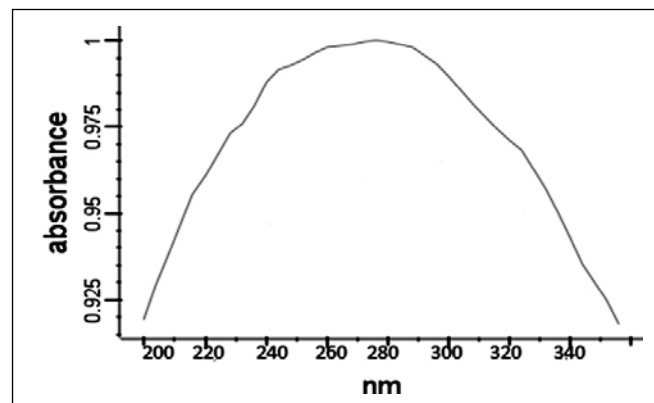
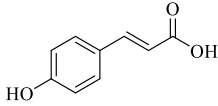
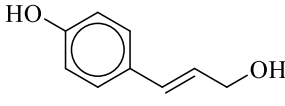
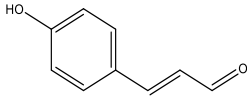


Fig. 1: UV- visible absorption spectrum of cinnamic acid⁶⁰

Table I: Physicochemical properties of cinnamic acid, cinnamyl alcohol and cinnamaldehyde²¹⁻³⁶

Sr. No.	Parameter	Inference		
		Cinnamic acid	Cinnamyl alcohol	Cinnamaldehyde
1	Structure			
2	Common name	Cinnamic acid, Phenylacrylic acid	Cinnamyl alcohol	Cinnamaldehyde
3	IUPAC name	(2E)-3-phenylprop-2-enoic acid	(2E)-3-phenylprop-2-en-1-ol	(2E)-3-phenylprop-2-enal
4	Chemical formula	C ₉ H ₈ O ₂	C ₉ H ₁₀ O	C ₉ H ₈ O
5	Molecular weight	148.161 g mol ⁻¹	134 g mol ⁻¹	132.16 g mol ⁻¹
6	Appearance	White monoclinic crystals	White crystalline solid	Yellow oily liquid
7	Melting point	133 °C	133 °C	-7.5 °C
8	Solubility in water	Slightly soluble (500 mg L ⁻¹)	Slightly soluble (500 mg L ⁻¹)	Slightly soluble ³⁰ (1350 mg L ⁻¹)
9	Solubility in organic solvents	Soluble in ethanol and chloroform	Soluble in ethanol and chloroform	Soluble in ether and chloroform
10	pH	3.76	-	-
11	pKa	4.44	-	-
12	Primary natural source	Cinnamon bark (<i>Cinnamom cassia</i> , Lauraceae)	Cinnamon leaves (<i>Cinnamom cassia</i> , Lauraceae)	Cinnamon bark (<i>Cinnamom cassia</i> , Lauraceae)

Table II: Physicochemical properties of 4-hydroxy cinnamic acid, paracoumaryl alcohol and coumaric aldehyde²³⁻⁴⁴

Sr. No.	Parameter	Inference		
		p-coumaric acid	Paracoumaryl alcohol	coumaric aldehyde
1	Structure			
2	Common name	p-coumaric acid	paracoumaryl alcohol	coumaric aldehyde
3	IUPAC name	(2E)-3-(4-hydroxyphenyl) prop-2-enoic acid	4-[(E)-3-hydroxyprop-1-enyl] phenol	(E)-3-(4-hydroxyphenyl) acrylaldehyde
4	Chemical formula	C ₉ H ₈ O ₃	C ₉ H ₁₀ O ₂	C ₉ H ₈ O ₂
5	Molecular weight	164.1580 g mol ⁻¹	150.1745 g mol ⁻¹	150.1745 g mol ⁻¹
6	Appearance	Crystalline solid	Powder	Powder
7	Melting point	210 to 213°C	213.5 °C	213.5 °C
8	Solubility in water	Slightly soluble	Slightly soluble	Slightly soluble
9	Solubility in organic solvents	Very soluble in ethanol and diethyl ether	Very soluble in ethanol and diethyl ether	Very soluble in ethanol and diethyl ether
10	pH	3.54	-	-
11	pKa	3.89	-	-
12	Primary natural source	Lianas (<i>Gnetum cleistostachyum</i> , Gnetaceae)	Lianas (<i>Gnetum cleistostachyum</i> , Gnetaceae)	Lianas (<i>Gnetum cleistostachyum</i> , Gnetaceae)

Sinapic acid

It is 3,5-Dimethoxy-4- hydroxycinnamic acid. It is naturally occurring prominently in *Vitis vinifera*, *Vitaceae*. It is a dimethoxy derivative of coumaric acid. Physicochemical properties of sinapinic acid and its alcohol and aldehyde derivatives are depicted in Table V⁵⁷⁻⁵⁹.

SPECTRAL CHARACTERIZATION OF CINNAMIC ACID

Cinnamic acid shows maximum absorption at 255 nm (Fig. 1)⁶⁰. IR spectroscopy exhibits sharp peaks for a carboxylic group of acid at 1891 cm⁻¹, as it is affected by conjugated double bond present at C_α, also a sharp peak at 1628 cm⁻¹ for conjugated double bond, and a

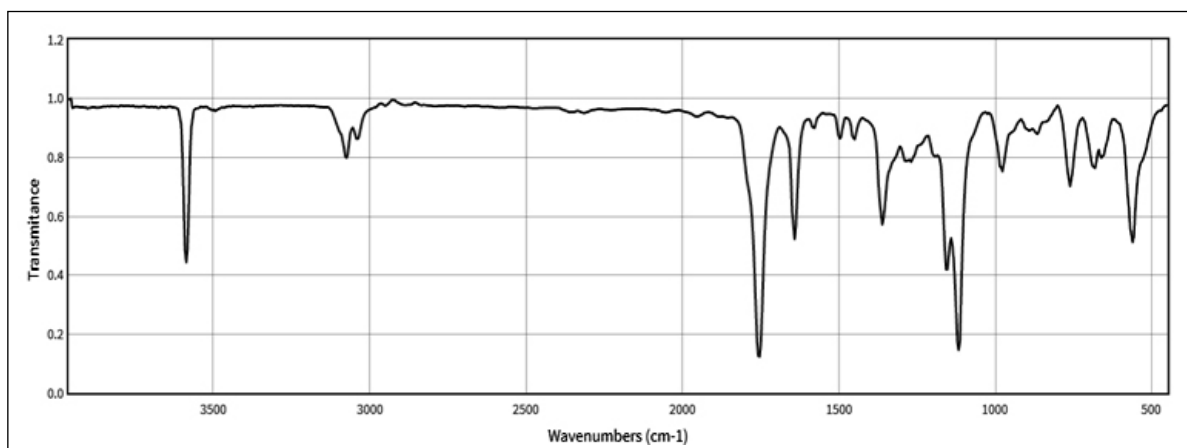
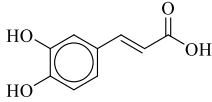
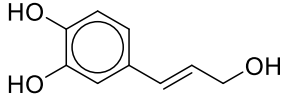
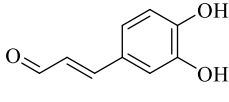


Fig. 2: IR spectrum of cinnamic acid⁶¹

Table III: Physicochemical properties of caffeic acid, caffeic alcohol and caffeic aldehyde and caffeic aldehyde⁴⁵⁻⁵¹

Sr. No.	Parameter	Inference		
		Caffeic acid	Caffeyl alcohol	Caffeoyl aldehyde
1	Structure			
2	Common name	Caffeic acid	Caffeyl alcohol	Caffeoyl aldehyde
3	IUPAC name	(2E)-3-(3,4-dihydroxyphenyl) prop-2-enoic acid	4-[(1E)-3-hydroxy-1-propen-1-yl]-1,2-benzenediol	(E)-3-(3,4-dihydroxyphenyl) prop-2-enal
4	Chemical formula	C ₉ H ₈ O ₄	C ₉ H ₁₀ O ₃	C ₉ H ₈ O ₃
5	Molecular weight	180.160 g mol ⁻¹	164.160 g mol ⁻¹	164.160 g mol ⁻¹
6	Appearance	Yellow solid	Yellow solid	Yellow solid
7	Melting point	223 to 225 °C	225 to 227 °C	226 to 228 °C
8	Solubility in water	Slightly soluble in water, and easily soluble in hot water	Slightly soluble in water, and easily soluble in hot water	Slightly soluble in water, and easily soluble in hot water
9	Solubility in organic solvents	Ethanol, ethyl acetate	Ethanol, ethyl acetate	Ethanol, ethyl acetate
10	Primary natural source	Eucalyptus (<i>Gnetum cleistostachyum</i> , Gnetaceae)	Eucalyptus (<i>Gnetum cleistostachyum</i> , Gnetaceae)	Eucalyptus (<i>Gnetum cleistostachyum</i> , Gnetaceae)

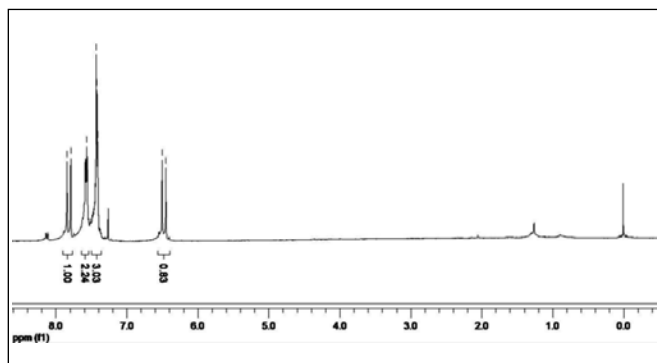


Fig. 3: ¹H NMR spectrum of cinnamic acid⁶²

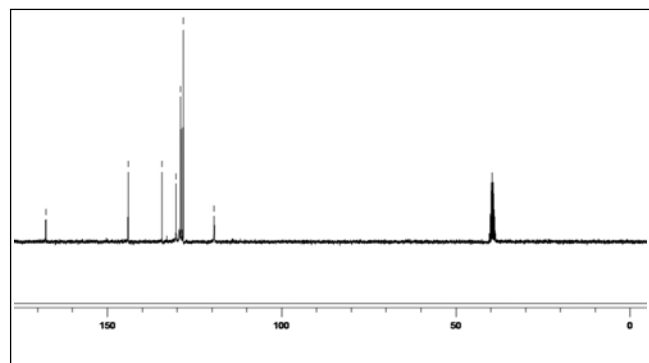


Fig. 4: ¹³C NMR spectrum of cinnamic acid⁶²

broad peak at 3453 cm⁻¹ representing the acidic hydroxy group. Various bending vibrations from 700 to 900 cm⁻¹ represent the presence of an aromatic region (Fig. 2)⁶¹. In the ¹H NMR analysis, compound exhibits, various multiple peaks in the range of 7.4 to 7.8 ppm which represents aromatic ring; doublet at 6.48 ppm represents double bond near the aromatic system (Fig. 3). ¹³C NMR exhibits aromatic protons in the range of 128 to 136 ppm. The carboxylic carbon shows a characteristic peak at 167 ppm. Vinylic carbon adjacent to the aromatic

ring exhibits a characteristic peak at 144 ppm and vinylic carbon adjacent to the carboxylic group is exhibited at 119 ppm (Fig. 4)⁶².

Biosynthetic Pathway of Phenylacrylic Acid and its Analogues

Cinnamic acid is derived from the deamination of phenylalanine by the enzyme Phenylalanine Ammonia Ligase (PAL). It is a crucial rate limiting compound in the

Table IV: Physicochemical properties of ferulic acid, coniferyl alcohol and coniferaldehyde⁵²⁻⁵⁶

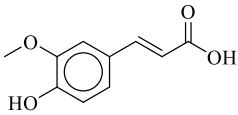
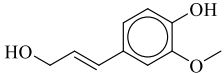
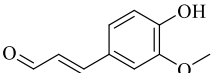
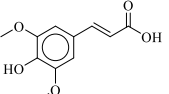
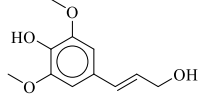
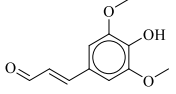
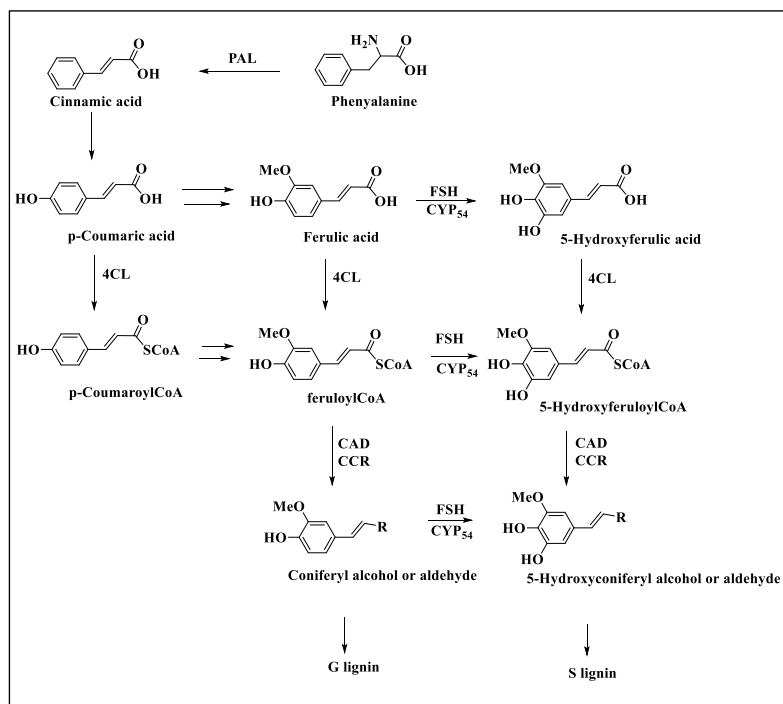
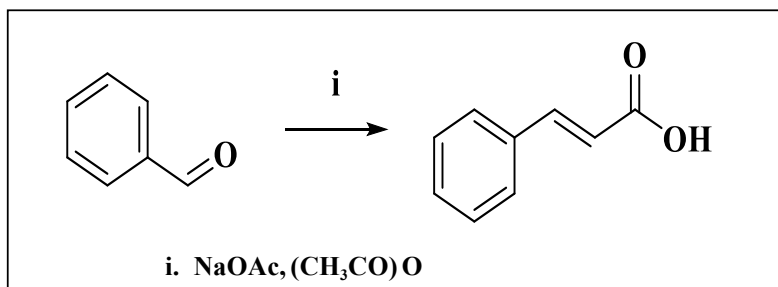
Sr. No.	Parameter	Inference		
		Ferulic acid	Coniferyl alcohol	Coniferaldehyde
1	Structure			
2	Common name	Ferulic acid	Coniferyl alcohol	Coniferaldehyde
3	IUPAC name	(2E)-3-(4-hydroxy-3-methoxyphenyl) prop-2-enoic acid	4-[(E)-3-hydroxyprop-1-enyl]-2-methoxyphenol	(E)-3-(4-hydroxy-3-methoxyphenyl) prop-2-enal
4	Chemical formula	C ₁₀ H ₁₀ O ₄	C ₁₀ H ₁₂ O ₃	C ₁₀ H ₁₀ O ₃
5	Molecular weight	194.18 g mol ⁻¹	180.203 g mol ⁻¹	178.18 g mol ⁻¹
6	Appearance	Slightly yellow powder	Colourless crystalline	White crystalline solid
7	Melting point	168-172 °C	74 °C (165 °F; 347 K)	80 °C
8	Solubility in water	Soluble	Insoluble	Insoluble
9	Solubility in organic solvents	Ethanol, DMSO, DMF	alcohol: moderately soluble	alcohol: moderately soluble
10	Primary natural source	Ferula (<i>Ferula alliacea</i> , Umbelliferae)	Forsythia (<i>Forsythia intermedia</i>)	Cork oak tree (<i>Quercus suber</i> , Fagaceae)

Table V: Physicochemical properties of sinapic acid, sinapyl alcohol and sinapaldehyde⁵⁷⁻⁵⁹

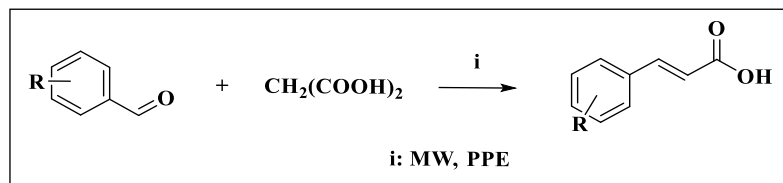
Sr. No.	Parameter	Inference		
		Sinapic acid	Sinapyl alcohol	Sinapaldehyde
1	Structure			
2	Common name	Sinapic acid	Sinapyl alcohol	Sinapaldehyde
3	IUPAC name	3-(4-hydroxy-3,5-dimethoxyphenyl) prop-2-enoic acid	4-(3-hydroxyprop-1-enyl)-2,6-dimethoxyphenol	3-(4-Hydroxy-3,5-dimethoxyphenyl) prop-2-enal
4	Chemical formula	C ₁₁ H ₁₂ O ₅	C ₁₁ H ₁₄ O ₄	C ₁₁ H ₁₂ O ₄
5	Molecular weight	224.21 g mol ⁻¹	210.226 g mol ⁻¹	208.213 g mol ⁻¹
6	Appearance	Crystalline solid	Colourless solid	-
7	Melting point	203 to 205 °C	61 to 65 °C	104 to 106 °C
8	Solubility in water	Sparingly soluble in aqueous buffer	Slightly soluble	Insoluble
9	Solubility in organic solvents	DMSO	-	-
10	Primary natural source	Grapes (<i>Vitis vinifera</i> , Vitaceae)	Rapeseed (<i>Brassica napus</i> , Brassicaceae)	Flowers of senra (<i>Senra incana</i> , Malvaceac)



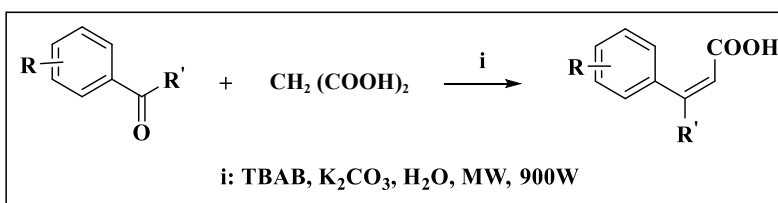
Scheme 1: Biosynthesis of cinnamic acid and its derivatives



Scheme 2: Perkin reaction by conventional synthesis



Scheme 3: Perkin reaction by microwave radiation



Scheme 4: Knoevenagel condensation microwave method

biosynthesis of following naturally occurring biological products:

- Lignan
- Flavonoids
- Isoflavonoids
- Coumarins
- Aurones
- Stilbenes
- Catechin
- Phenylpropanoids

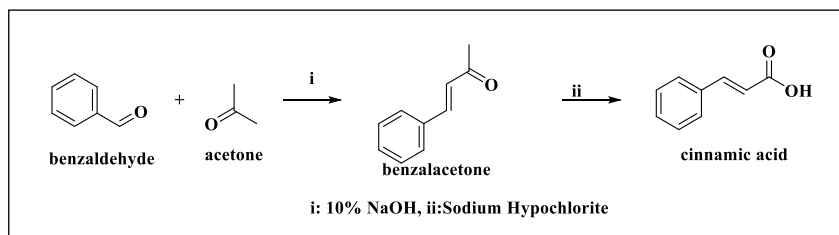
A study was performed on *Photorhabdus luminescens*. It was observed that cinnamic acid autoinduces its own biosynthesis via activation of the enzyme Hca dioxygenase (Scheme 1)⁶³.

SYNTHESIS OF CINNAMIC ACID

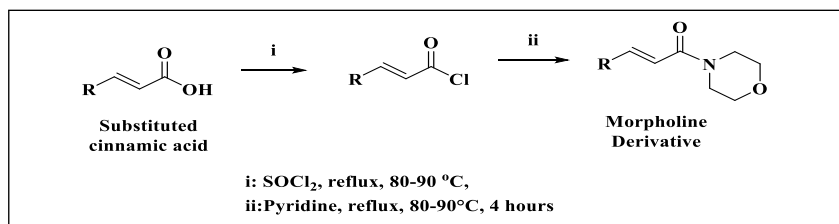
The cinnamic acid is synthesized by various methods, commercially it is synthesized using the Perkin reaction. It can be also synthesized by the Knoevenagel condensation reaction. Some of the synthetic reactions are mentioned below.

Perkin reaction

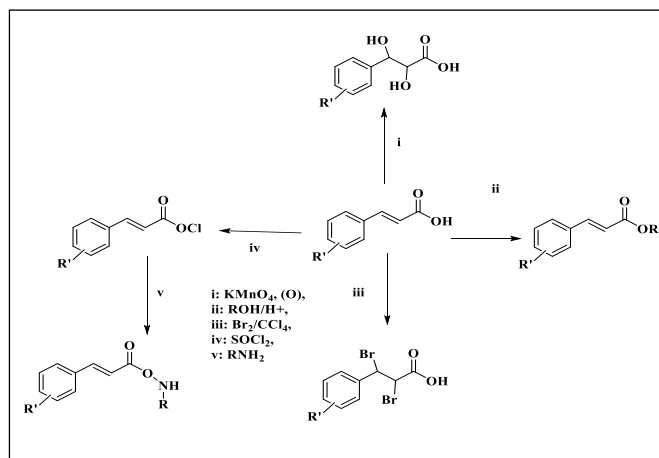
The process involves the condensation of benzaldehyde with acetic anhydride under catalysis of anhydrous alkali acetate. Transfer 0.19 moles of benzaldehyde, 0.29 moles of acetic anhydride and 0.12 moles of fused and finely-powdered CH₃COOK in a dry RBF, equip the reflux condenser with CaCl₂ (or cotton wool) guard tube. Reflux the reaction at 180° C for 4 h. Transfer the hot reaction mixture to 100 mL of hot water, and add a saturated, Na₂CO₃ solution to the mixture with continuous stirring. Remove residual benzaldehyde by steam distillation and filter off the resinous byproduct. Acidify the filtrate with concentrated HCl acid with continuous shaking till carbon dioxide ceases. Reduce the temperature of reaction mixture and filter the product. Recrystallise using hot water (Scheme 2)⁶⁴⁻⁶⁵. The reaction performed using the microwave assisted method by using (PPE) polyphosphate ester as a catalyst, it reduces the reflux time by 60 fold (Scheme 3)⁶⁶.



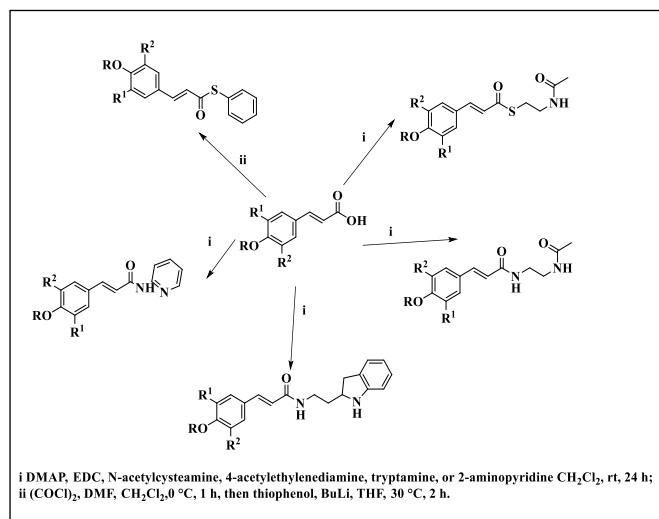
Scheme 5: Cinnamic acid synthesis using condensation of acetone and benzaldehyde



Scheme 6: Synthesis of morpholine derivative



Scheme 7: Synthesis of substituted phenyl acrylic acids, esters and amides



Scheme 8: Synthesis of pseudo cinnamates

Knoevenagel condensation

Prepare an equimolar mixture of benzaldehyde and malonic acid in water. To the mixture, add 2.5 mmol of TBAB (tetra-*n*-butylammonium bromide) and 2.5 mmol of K₂CO₃. Stir the reaction mixture at RT until a uniform solution forms. Irradiate the mixture at 900 Watts in the microwave oven for 5 minutes. Cool the reaction mixture, and acidify with dilute HCl. Filter and recrystallise using ethanol (Scheme 4)⁶⁷.

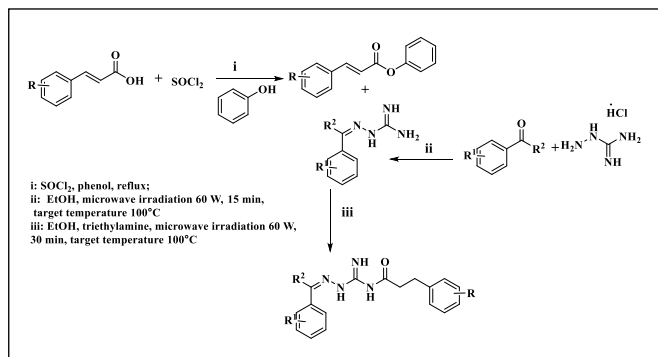
Synthesis by condensation of benzaldehyde and acetone

It is one of the commercial methods for the synthesis of cinnamic acid. The reaction is performed at a low temperature. A three-necked RBF (Round bottom flask) is equipped with a dropping funnel and thermometer blanketed with ice and salt mixture. A mixture of 0.12 moles of benzaldehyde and 0.20 moles of acetone is introduced in the RBF. 1% sodium hydroxide solution is added dropwise to the solution. Continue stirring for 20 minutes. Kept the reaction mixture still for 48 h. Then neutralise the reaction with 20% acetic acid. Distil the excess acetone. Filter the mixture and collect the benzylacetone crystals to a new three-necked RBF, transfer benzylacetone and sodium hypochlorite solution. Stir the reaction mixture for 6 h. Keep the reaction mixture still overnight. Separate the chloroform formed in the reaction and precipitate cinnamic acid by adding 20 % sulphuric acid (Scheme 5)⁶⁸.

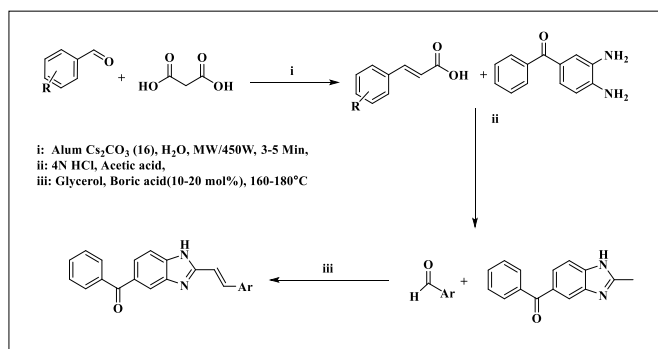
PHARMACOLOGICAL PROFILE OF CINNAMIC ACID

Cinnamic acid is a versatile scaffold, usually present in a combined form with various other chemically important scaffolds. Its pharmacological usage ranges from cosmeceuticals to CNS active agents. Its pharmacological activities can be classified as follows;

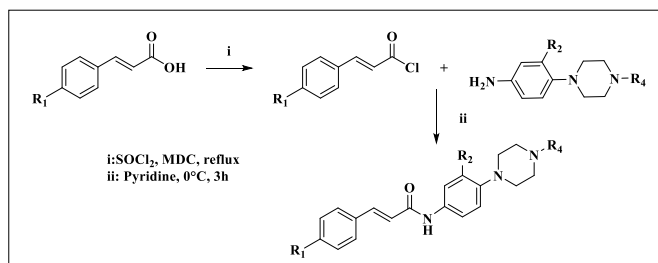
- Cosmeceuticals
- Antioxidant
- Antimicrobial
- Hepatoprotective
- Cardiovascular
- Action on CNS
- Antihyperglycemic
- Anti-tubercular



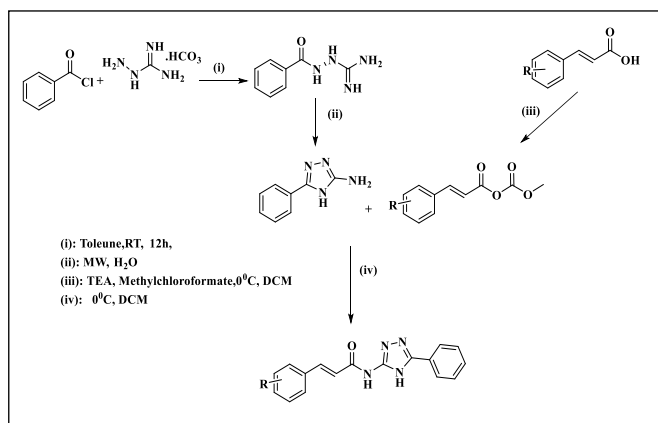
Scheme 9: Synthesis of phenyl acrylamide derivatives



Scheme 10: Synthesis of 2-heterostyrylbenzimidazoles



Scheme 11: Synthesis of N-[4-(piperazin-1-yl) phenyl] cinnamamide derivatives



Scheme 12: Synthetic route for triazole substituted cinnamamide derivatives

Cosmeceuticals: Fragrance and dermatological products

Cinnamic acid and cinnamic acid esters are used as fragrance materials in various pharmacological products like fine fragrances, shampoos, toilet soaps, body lotions, face creams, fragrance creams, antiperspirants, shower gel, hair sprays and many more. A detailed toxicity study on cinnamic acid was performed by Letizia *et. al.* in 2005. It was performed on mice, rabbits and then on human skin. Results indicated that cinnamic acid is a safe and non-irritant cosmeceutical ingredient in acute quantity, and its antioxidant property enhances the quality of the cosmetics⁶⁹.

Antioxidant and antimicrobial activity

In presence of vinyl fragments, cinnamic acid exhibits high antioxidant activity. Due to this property, it can be considered a potent candidate for lipid peroxidation in the cellular membrane. Substituted cinnamic acids like 3,4-dihydroxy phenyl acrylic acid (caffeic acid), 4-hydroxy-3-methoxyphenyl acrylic acid (ferulic acid) and their phenyl esters exhibit potent antioxidant activity and anti-tubercular activity⁷⁰⁻⁷³.

Jiang *et. al.*⁶⁶ performed antioxidant activity of hydroxycinnamic acid derivatives by the DPPH assay method, in which rosmarinic acid exhibited the highest antioxidant activity 20 µg mL⁻¹. Gangadhara *et. al.* synthesized morpholine substituted cinnamic acid derivatives and screened for antioxidant and antimicrobial activity, out of which dimethoxy and trimethoxy phenyl acrylic acid-containing compounds exhibited potent radical scavenging activity against DPPH, and potent antibacterial activity, whereas, chloro-cinnamic acid exhibited potent antifungal activity (scheme 6)⁷⁴⁻⁷⁶.

Balasubramanian *et. al.* developed novel series of phenyl acrylic acid esters, amides and aryl analogues. Out of 32 derivatives synthesized compounds containing isobutyl, dibromo substitutions exhibited potent antimicrobial activity against *C. albicans*, *A. niger*, *B. subtilis*, *E. coli* and *S. aureus* (scheme 7)⁷⁷.

Hepatoprotective activity

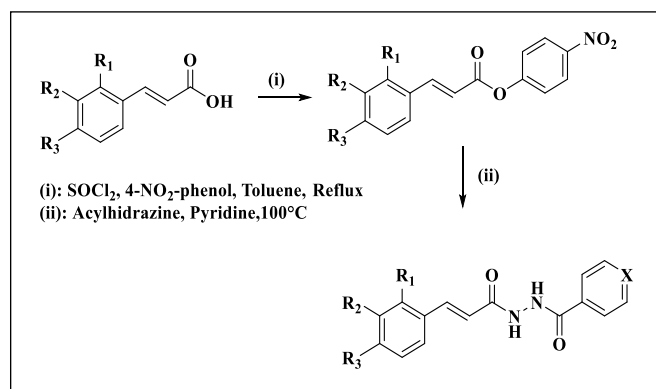
Alvarez *et. al.* performed hepatoprotective activity of phenyl acetic acid and its hydroxy-substituted analogues on CCl₄ derived liver damaged male Wistar rats. Out of 5 derivatives tested, caffeic acid was more hepatoprotective. The structural activity study suggested the presence of aryl hydroxyl groups which provide hepatoprotective activity⁷⁸⁻⁸⁰.

Cardiovascular activity

Mortan *et. al.* have studied the effect of dietary supplements containing polyphenolic acids on the cardiovascular system. The study suggested that consumption of fruits rich in cinnamic, coumaric, caffeic, gallic, ellagic acids and their esters decreases the risk of cardiovascular diseases⁸¹⁻⁸³.

Action on CNS

Yabe *et. al.* investigated pharmacological action of cinnamic acid derivatives on the proliferation of neural stem cells, which are also called progenitor cells. The



Scheme 13: Scheme of synthesis of heterocyclic acid substituted analogues

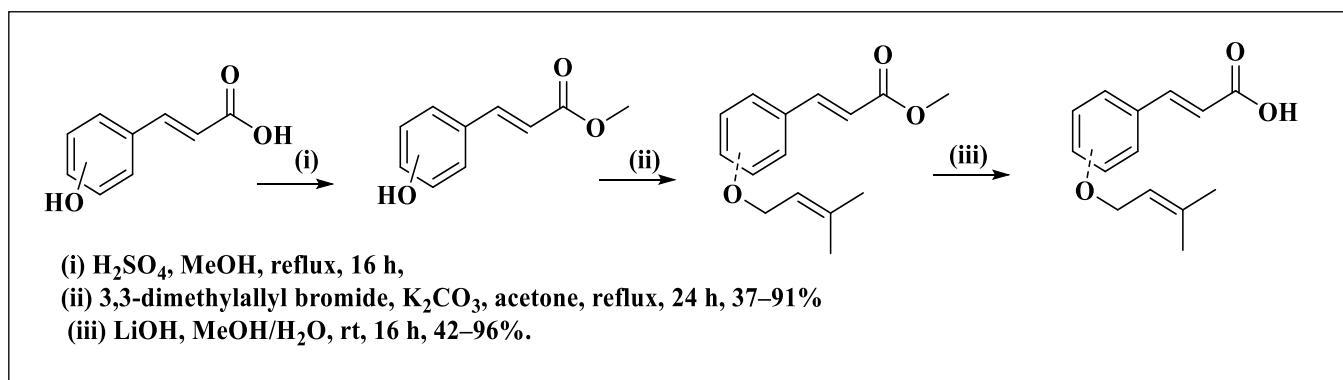
activity was tested *in vitro* on cells isolated telencephalon of Wistar rats at E14.5 and *in vivo* on stress-induced adult male ddY mice. Authors have given the first evidence that ferulic acid increases the neural stem cells proliferation. The results give a new pharmacophore for the treatment of CNS disorders like depression⁸⁴⁻⁸⁸.

Antihyperglycemic activity

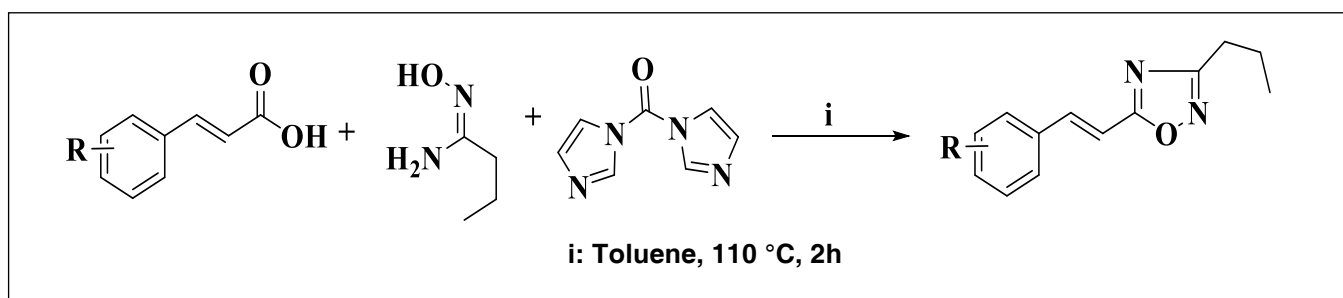
Adisakwattana *et. al.* studied the modulation of insulin secretion by using cinnamic acid analogues. It was observed that potential stimulation of insulin secretion from pancreatic β -cells was done excellently by ferulic acid and p-methoxy cinnamic acid. It can be predicted that dietary intake of these compounds can be a feasible therapeutic strategy for treatment as well as preventive measure for patients with type 2 diabetes mellitus⁸⁹⁻⁹².

Anti-tubercular activity

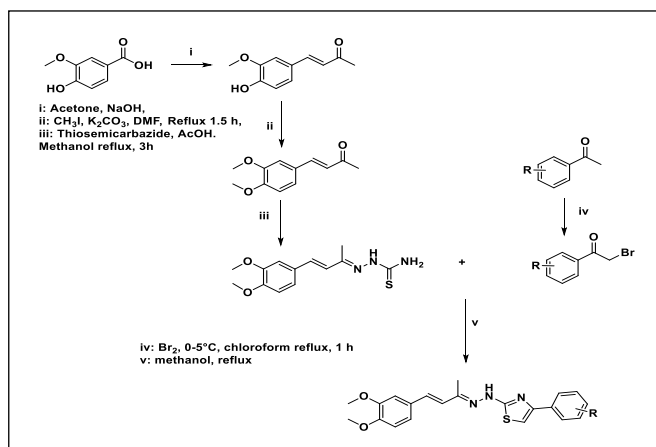
Cinnamic acid derivatives are reported for antibacterial and antimicrobial properties. Its reported activity against DNA gyrase prompted researchers to explore its activity against mycobacteria. Yoya *et. al.* have synthesized pseudo-cinnamates containing nitrogen and/or sulphur and heterocyclic substitutions in the carboxylic functional group. Acrylamide derivatives have exhibited good antitubercular activity (Scheme 8)^{71-73,93-99}.



Scheme 14: Scheme of synthesis prenylation of the structural isomers of coumaric acid



Scheme 15: Synthetic route of oxadiazole substituted cinnamic acid analogues



Scheme 16: Synthesis of styryl hydrazine thiazole

Ranjeet *et al.* synthesised 20 phenyl acrylamide derivatives incorporating cinnamic acid with guanyl hydrazones by microwave-assisted methods. The compounds were screened for antitubercular activity by using REMA analysis (resazurin microtiter plate assay) against *Mycobacterium tuberculosis* H37Rv^{96-99,114}. Dimethoxy benzylidene substituted acrylamide exhibited 6.49 IM with acceptable safety parameters in VERO cell lines (Scheme 9)⁹⁵.

Mohan *et al.* developed a group of new 2-heterostyrylbenzimidazole derivatives, cyclisation of cinnamic acid, (3,4-diamino phenyl) (phenyl)methanone and glycerol were in high amount. These compounds were screened against *M. tuberculosis* H37Rv and MIC was found to be in acceptable range. Out of them, *N*-[4-(piperazin-1-yl) phenyl] cinnamamide bearing derivative exhibited promising inhibition to the *M. tuberculosis* H37Rv strain (Scheme 10)¹⁰⁰.

Ravikumar *et al.* synthesised analogues of *N*-[4-(piperazin-1-yl) phenyl] cinnamamide. The scheme was developed using hybridization approach, the part C was bridged by carbamate and amide functionality which improves biophysical properties and regulates ADME behaviour. The optimisation at Part C for exploring SAR of antimycobacterial cinnamamide was conducted. Total 52 compounds were screened for their antimycobacterial activity against *M. tuberculosis* using REMA analysis. Trifluoromethyl substituted compound exerted good antimycobacterial activity and piperazinyl substituted cinnamamide exhibits promising antiTB activity (3.125 mg mL⁻¹) (Scheme 11)¹⁰⁰.

Manoj *et al.* developed series of triazole substituted cinnamamides as FAS II inhibitors mimetics. *In silico* optimisation based on Topliss operational method was undertaken in further research work. On the basis of

in silico research work, the series as developed was screened for antitubercular activity by REMA analysis. All compounds had MIC in range of 5- 95 µg mL⁻¹ as well as good safety profiles (Scheme 12)¹⁰¹⁻¹⁰². Samir *et al.* developed a series of heterocyclic acid substituted trans cinnamic acid analogues by molecular hybridization approach. Antimycobacterial activity of ether and nitro substituted compounds was found in range of 3.2 to 12.5 µg mL⁻¹, which can be a potential scaffold for MDR tuberculosis (Scheme 13)¹⁰³.

Jouan *et al.* functionalised various hydroxycinnamic acids by adding amide and 5 membered heterocyclic rings. The starting materials, intermediates and final products were screened for antiTB action against *M. tuberculosis* H37Rv by SPOTi (spot culture growth inhibition assay). Out of all substituted compounds, 2-coumaryl derivatives exhibited potential anti-tubercular activity (Scheme 14)¹⁰⁴.

Abhay *et al.* synthesised oxadiazole based cinnamates. The series was developed by reaction with amidoximes. The compounds were screened *in vitro* against *M. tuberculosis* H37Ra. Out of them 4-carboxyl substituted derivatives exhibited potential antitubercular activity (Scheme 15)¹⁰⁵.

Girish *et al.* developed dehydrozingerone (DZG) inspired styryl hydrazine thiazole hybrids (Scheme 16). AntiTb activity was evaluated against *M. tuberculosis* H37Rv strain. Amongst various substituted compounds, nitro substituted hybrids had significant antimycobacterial effect. Further, comparative studies on hypoxic and regular oxygenated strains of mycobacteria resistant to isoniazid and rifampicin exhibited considerable antimycobacterial activity. The presence of electron-releasing groups on the phenyl ring from thiazole ring has a direct correlation with pharmacological effect. The study comments on development of DZG clubbed thiazole hydrazine hybrids as prospective antimycobacterial scaffold¹⁰⁶.

CONCLUSION

Cinnamic acid is one of the privileged scaffolds in the medicinal world, it can be isolated from natural sources and can be prepared using synthetic methods commercially. The naturally occurring hydroxy and methoxy substituted cinnamic acid exhibit potential antioxidant, antifungal, antibacterial, antidiabetic, hepatoprotective and antitubercular activities¹⁰⁷⁻¹¹⁰. The cinnamic acid-derived ethers, esters, amines, amides, polycyclic and heterocyclic compounds exhibit multiple pharmacological activities and especially antitubercular activity is interesting and should be explored in the near future¹¹¹⁻¹¹⁴.

REFERENCES

- Guzman J. D.: Natural cinnamic acids, synthetic derivatives and hybrids with antimicrobial activity, **Molecules**, 2014, 19(12), 19292-19349.
- Xu Z., Zhang D., Hu J. and Zhou et al.: Comparative genome analysis of lignin biosynthesis gene families across the plant kingdom, **BMC Bioinform.**, 2009, 10(11), 1-15.
- Vogt T.: Phenylpropanoid biosynthesis, **Mol. Plant**, 2010, 3(1), 2–20.
- Hyun M. W., Yun Y. H., Kim J. Y. and Kim S. H.: Fungal and plant phenylalanine ammonia-lyase, **Mycobiology**, 2011, 39(4), 257-265.
- Sova M.: Antioxidant and antimicrobial activities of cinnamic acid derivatives, **Mini-Rev. Med. Chem.**, 2012, 12(8), 749-767.
- Bezanson G. S., Desaty D., Emes A. V. and Vining L. C.: Biosynthesis of cinnamamide and detection of phenylalanine ammonia-lyase in *Streptomyces verticillatus*, **Can. J. Microbiol.**, 1970, 16(3), 147-151.
- Kolb K. E., Field K. W. and Schatz P. F.: A one-step synthesis of cinnamic acids using malonic acid: The Verley-Doebner modification of the Knoevenagel condensation, **J. Chem. Educ.**, 1990, 67(12), A304.
- Chiriac C. I., Tanasa F. and Onciu M.: A novel approach in cinnamic acid synthesis: direct synthesis of cinnamic acids from aromatic aldehydes and aliphatic carboxylic acids in the presence of boron tribromide, **Molecules**, 2005, 10(2), 481-487.
- Gupta M. and Wakhloo B. P.: Tetrabutylammonium bromide mediated Knoevenagel condensation in water: synthesis of cinnamic acids, **ARKIVOC**, 2007, 2007(1), 94-98.
- Chiriac C. I., Tanasa F. and Onciu M.: A new direct synthesis of cinnamic acids from aromatic aldehydes and aliphatic carboxylic acids in the presence of sodium borohydride, **Tetrahedron. Lett.**, 2003, 44(17), 3579-3580.
- Cook A. G.: A Knoevenagel initiated annulation reaction using room temperature or microwave conditions, **J. Chem. Educ.**, 2007, 84(9), 1477.
- Clausen T. P., Johnson B and Wood J.: A mixed aldol condensation-Michael addition experiment, **J. Chem. Educ.**, 1996, 73(3), 266.
- Khabazzadeh H., Nejad R.M., Sheibani H. and Saidi K.: Solvent free microwave assisted Doebner reaction: A green method for the preparation of cinnamic acids, **Catal. Commun.**, 2007, 8(9), 1411-1413.
- Garcia-Raso A., Garcia-Raso J., Sinisterra J. V. and Mestres R.: Michael addition and aldol condensation: A simple teaching model for organic laboratory, **J. Chem. Educ.** 1986, 63(5), 443.
- Petersen M. and Simmonds M. S.: Rosmarinic acid, **Phytochem.**, 2003, 62(2), 121-125.
- Petersen M., Abdullah Y., Benner J. and Eberle D. et. al.: Evolution of rosmarinic acid biosynthesis, **Phytochem.**, 2009, 70(15-16), 1663-1679.
- Petersen M.: Rosmarinic acid: new aspects, **Phytochemistry Reviews**, 2013, 12, 207-227.
- Swarup V., Ghosh J., Ghosh S. and Saxena A. et. al.: Antiviral and anti-inflammatory effects of rosmarinic acid in an experimental murine model of *Japanese encephalitis*, **Antimicrob. Agents Chemother.**, 2007, 51(9), 3367-3370.
- Petersen M.: Biosynthesis and accumulation of rosmarinic acid in plant cell cultures. In-Plant cell and tissue culture for the production of food ingredients, 1999 (pp. 61-73). Springer, Boston, MA.
- Garbe D. Haarmann and GmbH R.: **Ullmann's Encyclopedia of Industrial Chemistry**, 2012, 9, 467.
- National libraries, Cinnamic acid, Available at (https://en.wikipedia.org/wiki/Cinnamic_acid.) [Accessed on 12th June 2021].
- Fonseca A. C., Lima M. S., Sousa A. F. and Silvestre A. J., et. al.: Cinnamic acid derivatives as promising building blocks for advanced polymers: synthesis, properties, and applications, **Polym. Chem.**, 2019, 10(14), 1696-1723.
- Malheiro J. F., Maillard J. Y., Borges F. and Simões M.: Evaluation of cinnamaldehyde and cinnamic acid derivatives in microbial growth control, **Int. Biodeterior. Biodegradation**, 2019, 141, 71-78.
- Asif M. and Mohd I.: Synthetic methods and pharmacological potential of some cinnamic acid analogues particularly against convulsions, **Prog. Chem. Biochem. Res.**, 2019, 2(4), 192-210.
- Rodrigues M. P., Tomaz D. C., de Souza L. A. and Onofre T. S. et. al.: Synthesis of cinnamic acid derivatives and leishmanicidal activity against *Leishmania brasiliense's*, **Eur. J. Med. Chem.**, 2019, 183, 111688.
- Huang S., Liu W., Li Y. and Tang G. et. al.: Design, synthesis, and activity study of cinnamic acid derivatives as potent antineuroinflammatory agents, **ACS Chem. Neurosci.**, 2021, 12(3), 419-429.
- Ordoñez R., Atarés L. and Chiralt A.: Physicochemical and antimicrobial properties of cassava starch films with ferulic or cinnamic acid, **LWT**, 2021, 144, 111242.
- National libraries, Cinnamyl alcohol, Available at (https://en.wikipedia.org/wiki/Cinnamyl_alcohol) . [Accessed on 12th June 2021].
- Walter M.H., Pettenati G. J., Grand C. and Boudet A. M., et. al.: Cinnamyl-alcohol dehydrogenase, a molecular marker specific for lignin synthesis: cDNA cloning and mRNA induction by fungal elicitor, **Proc. Natl. Acad. Sci.**, 1988, 85(15), 5546-50.
- National libraries, Cinnamaldehyde Available at (<https://en.wikipedia.org/wiki/Cinnamaldehyde>) [Accessed on 12th June 2021].
- Babu P. S., Prabuseenivasan S. and Ignacimuthu S.: Cinnamaldehyde—a potential antidiabetic agent, **Phytomedicine**, 2007, 14(1), 15-22.
- Doyle A. A. and Stephens J. C.: A review of cinnamaldehyde and its derivatives as antibacterial agents, **Fitoterapia**, 2019, 139,104405.
- Shreaz S., Wani W. A., Behbehani J. M. and Raja V., et. al.: Cinnamaldehyde and its derivatives, a novel class of antifungal agents, **Fitoterapia**, 2016, 112, 116-131.
- El-Bassossy H. M., Fahmy A. and Badawy D.: Cinnamaldehyde protects from the hypertension associated with diabetes, **Food Chem. Toxicol.**, 2011, 49(11), 3007-3012.
- Adabiardakani A., Mohammad H. H. and Kargar H.: Cinnamaldehyde schiff base derivatives: a short review, **World Appl. Program.**, 2012, 2(11), 472-476.
- Khan N., Shreaz S., Bhatia R., Ahmad S. I. and Muralidhar S., et. al.: Anticandidal activity of curcumin and methyl cinnamaldehyde, **Fitoterapia**, 2012, 83(3), 434-440.
- National Libraries, Coumaric acid, Available at (https://en.wikipedia.org/wiki/P-Coumaric_acid) . [Accessed on 12th June 2021].
- Kiliç I. and Yeşilöglu Y.: Spectroscopic studies on the antioxidant activity of p-coumaric acid, **Spectrochimica Acta Part A: Mol. Biomol. Spectrosc.**, 2013, 115, 719-724.
- Pei K., Ou J., Huang J. and Ou S.: p-Coumaric acid and its conjugates: Dietary sources, pharmacokinetic properties and biological activities, **J. Sci. Food Agric.**, 2016, 96(9), 2952-2962.
- Kannan R. R., Arumugam R., Thangaradjou T. and Anantharaman P.: Phytochemical constituents, antioxidant properties and

- p-coumaric acid analysis in some seagrasses, **Food Res. Int.**, 2013, 54(1), 1229-1236.
41. National Libraries, Coumaryl alcohol, Available at. (https://en.wikipedia.org/wiki/Paracoumaryl_alcohol) [Accessed on 12th June 2021].
 42. Quideau S. and Ralph J.: Facile large-scale synthesis of coniferyl, sinapyl, and p-coumaryl alcohol, **J. Agric. Food Chem.**, 1992, 40(7), 1108-1110.
 43. Rothen L.: Schlosser M. A one-pot synthesis of coumaryl, coniferyl and sinapyl alcohol, **Tetrahedron Lett.**, 1991, 32(22), 2475-2476.
 44. National Libraries. Coumaric aldehyde, Available at. (https://www.chemicalbook.com/ChemicalProductProperty_EN_CB41268944.htm) [Accessed on 12th June 2021].
 45. National Libraries. Caffeic acid, Available at. (https://en.wikipedia.org/wiki/Caffeic_acid) [Accessed on 12th June 2021].
 46. Gülçin I.: Antioxidant activity of caffeic acid (3, 4-dihydroxycinnamic acid), **Toxicology**, 2006, 217(2-3), 213-220.
 47. Chen J. H. and Ho C. T.: Antioxidant activities of caffeic acid and its related hydroxycinnamic acid compounds, **J. Agric. Food Chem.**, 1997, 45(7), 2374-2378.
 48. Sato Y., Itagaki S., Kurokawa T. and Ogura J., et. al.: *In vitro* and *in vivo* antioxidant properties of chlorogenic acid and caffeic acid, **Int. J. Pharm.**, 2011, 403(1-2), 136-138.
 49. National Libraries, Caffeyl alcohol, Available at (https://en.wikipedia.org/wiki/Caffeyl_alcohol). [Accessed on 12th June 2021].
 50. National Libraries, Caffeic aldehyde, Available at (https://en.wikipedia.org/wiki/Caffeic_aldehyde) [Accessed on 12th June 2021].
 51. Jiang H., Sun S. L., Zhang C. and Yuan E., et. al.: Antioxidative activities of natural hydroxy-bearing cinnamaldehydes and cinnamic acids: A comparative study, **Trop. J. Pharm. Res.**, 2013, 12(6), 1017-1022.
 52. National Libraries, Ferulic acid, Available at (https://en.wikipedia.org/wiki/Ferulic_acid) [Accessed on 12th June 2021].
 53. Srinivasan M., Sudheer A. R. and Menon V. P.: Ferulic acid: therapeutic potential through its antioxidant property, **J. Clin. Biochem. Nutr.**, 2007, 40(2), 92-100.
 54. Kikuzaki H., Hisamoto M. and Hirose K, et. al.: Antioxidant properties of ferulic acid and its related compounds, **J. Agric. Food Chem.**, 2002, 50(7), 2161-2168.
 55. National Libraries, Coniferyl alcohol, Available at https://en.wikipedia.org/wiki/Coniferyl_alcohol [Accessed on 12th June 2021].
 56. National Libraries, Coniferyl aldehyde, Available at https://en.wikipedia.org/wiki/Coniferyl_aldehyde [Accessed on 12th June 2021].
 57. National Libraries, Sinapinic acid, Available at https://en.wikipedia.org/wiki/Sinapinic_acid [Accessed on 12th June 2021].
 58. National Libraries, Sinapyl alcohol, Available at https://en.wikipedia.org/wiki/Sinapyl_alcohol [Accessed on 12th June 2021].
 59. National Libraries, Sinapinic aldehyde, Available at <https://en.wikipedia.org/wiki/Sinapaldehyde> [Accessed on 12th June 2021].
 60. Prateek S.: Cinnamic acid derivatives: a new chapter of various pharmacological activities, **J. Clin. Biochem. Nutr.**, 2011, 3(2), 403-423.
 61. Bian H., Zhang H., Yu Q. and Chen Z., et. al.: Studies on the interaction of cinnamic acid with bovine serum albumin, **Chem. Pharm. Bull.**, 2007, 55(6), 871-875.
 62. Kowczyk-S. M., Świsłocka R., Lewandowska H., Piekut J., et. al.: Spectroscopic (FT-IR, FT-Raman, 1H-and 13C-NMR), theoretical and microbiological study of trans o-coumaric acid and alkali metal o-coumarates, **Molecules**, 2015, 20(2), 3146-3169.
 63. Lee H. I., Leon J and Raskin I.: Biosynthesis and metabolism of salicylic acid, **Proc. Natl. Acad. Sci. U.S.A**, 199, 92(10), 4076-4079.
 64. Narasimhan B., Belsare D., Pharande D. and Mourya V., et. al.: Esters, amides and substituted derivatives of cinnamic acid: synthesis, antimicrobial activity and QSAR investigations, **Eur. J. Med. Chem.**, 2004, 39(10), 827-834.
 65. Pérez-A. V., Bobadilla R. A. and Muriel P.: Structure–hepatoprotective activity relationship of 3, 4-dihydroxycinnamic acid (caffeic acid) derivative, **J. Appl. Toxicol.**, 2001, 21(6), 527-531.
 66. Kabankin A. S., Radkevich L. A., Gabrielyan L. I., Zhestkov V. P., et. al.: Relationship between structure and hepatoprotector activity of indole derivatives, **Pharm. Chem. J.**, 2005, 39, 191-196.
 67. Morton L. W., Caccetta R. A., Puddey I. B. and Croft K. D.: Chemistry and biological effects of dietary phenolic compounds: relevance to cardiovascular disease, **Clin. Exp. Pharmacol. Physiol.**, 2000, 27(3), 152-159.
 68. Tichit D., Coq B., Cerneaux S. and Durand R.: Condensation of aldehydes for environmentally friendly synthesis of 2-methyl-3-phenyl-propanal by heterogeneous catalysis, **Catal. Today**, 2002, 75(1-4), 197-202.
 69. Letizia C. S., Cocchiara J., Lapczynski A., Lalko J., et. al.: Fragrance material review on cinnamic acid. **Food Chem. Toxicol.**, 2005, 43(6), 925-943.
 70. Chalabaev S., Turlin E., Bay S., Ganneau C., et. al.: Cinnamic acid, an autoinducer of its own biosynthesis, is processed via Hca enzymes in *Photobacterium luminescens*, **Appl. Environ. Microbiol.**, 2008, 74(6), 1717-1725.
 71. Sotgiu G., Centis R., D'Ambrosio L., Tadolini M., et. al.: Do we need a new Fleming époque: The nightmare of drug-resistant tuberculosis, **Int. J. Mycobacteriol.**, 2013, 2(3), 123-125.
 72. Bae E. A., Han M. J., Kim N. J. and Kim D.H.: *Anti-Helicobacter pylori* activity of herbal medicines, **Biol. Pharm. Bull.**, 1998, 21(9), 990-992.
 73. Barnes C. C., Smalley M. K., Manfredi K. P., Kindscher K., et. al.: Characterization of an anti-tuberculosis resin glycoside from the prairie medicinal plant *Ipomoea leptophylla*, **J. Nat. Prod.**, 2003, 66(11), 1457-1462.
 74. Seelolla G., Cheera P. and Ponneri V.: Synthesis, antimicrobial and antioxidant activities of novel series of cinnamamide derivatives having morpholine moiety, **Med. Chem.**, 2014, 4(12), 778-783.
 75. Hadjipavlou-L. D., Pontiki E.: Aryl-acetic and cinnamic acids as lipoxygenase inhibitors with antioxidant, anti-inflammatory, and anticancer activity, In *Advanced Protocols in Oxidative Stress III.*, 2015 (pp. 361-377). Humana Press, New York, NY.
 76. Kakwani M. D., Suryavanshi P., Ray M., Rajan M. G., et. al.: Design, synthesis and antimycobacterial activity of cinnamide derivatives: A molecular hybridization approach, **Bioorg. Med. Chem. Lett.**, 2011, 21(7), 1997-1999.
 77. Rabbani G.: A concise introduction of Perkin reaction, **Org. Chem.: Curr. Res.**, 2018, 7(2), 4172.
 78. Davies H. M. and Pelphey P. M.: Intermolecular C–H insertions of carbenoids, **Org. React.**, 2004, 75, 75-212.
 79. Veverkova E., Pacherova E. and Toma S.: Examination of the Perkin Reaction under Microwave Irradiation, **Chem Paper.**, 1999, 53(4), 257-259.

80. Dippy J. F. and Evans R. M.: The nature of the catalyst in the Perkin condensation, **J. Org. Chem.**, 1950, 15(3), 451-456.
81. Mobinikhaledi A., Foroughifar N. and Jirandehi H. F.: Microwave-assisted synthesis of cinnamic acid derivatives in the presence of PPE and under solvent-free condition, **Inorg. Nano-Met. Chem.**, 2008, 8(5), 428-430.
82. Chiriac C. I., Tanasa F. and Onciu M.: A novel approach in cinnamic acid synthesis: direct synthesis of cinnamic acids from aromatic aldehydes and aliphatic carboxylic acids in the presence of boron tribromide, **Molecules**, 2005, 10(2), 481-487.
83. Yabe T., Hirahara H., Harada N., Ito N., et al.: Ferulic acid induces neural progenitor cell proliferation *in vitro* and *in vivo*, **Neurosci.**, 2010, 165(2), 515-524.
84. Mantovani M., Pértile R., Calixto J. B., Santos A. R., et al.: Melatonin exerts an antidepressant-like effect in the tail suspension test in mice: evidence for involvement of *N*-methyl-D-aspartate receptors and the *L*-arginine-nitric oxide pathway, **Neurosci. Lett.**, 2003, 343(1), 1-4.
85. Yu L., Zhang Y., Ma R., Bao L., et al.: Potent protection of ferulic acid against excitotoxic effects of maternal intragastric administration of monosodium glutamate at a late stage of pregnancy on developing mouse fetal brain, **Eur. Neuropsychopharmacol.**, 2006, 16(3), 170-177.
86. Cheng C. Y., Su S. Y., Tang N. Y., Ho T. Y., et al.: Ferulic acid provides neuroprotection against oxidative stress-related apoptosis after cerebral ischemia/reperfusion injury by inhibiting ICAM-1 mRNA expression in rats, **Brain Res.**, 2008, 1209, 136-150.
87. Zhang Y. J., Huang X., Wang Y., Xie Y., et al.: Ferulic acid-induced anti-depression and prokinetics similar to Chaihu-Shugan-San via polypharmacology, **Brain Res. Bull.**, 2011, 86(3), 222-228.
88. Adisakwattana S., Moonsan P. and Yibchok-A. S.: Insulin-releasing properties of a series of cinnamic acid derivatives *in vitro* and *in vivo*, **J. Agric. Food Chem.**, 2008, 56(17), 7838-7844.
89. Adisakwattana S., Roengsamran S., Hsu W. H. and Yibchok-anun S.: Mechanisms of antihyperglycemic effect of *p*-methoxycinnamic acid in normal and streptozotocin-induced diabetic rats, **Life Sci.**, 2005, 78(4), 406-412.
90. Adisakwattana S., Chantarasinlapin P., Thammarat H. and Yibchok-Anun S.: A series of cinnamic acid derivatives and their inhibitory activity on intestinal α -glucosidase, **J. Enzyme Inhib. Med. Chem.**, 2009, 24(5), 1194-1200.
91. Adisakwattana S., Hsu W. H. and Yibchok-A. S.: Mechanisms of *p*-methoxycinnamic acid-induced increase in insulin secretion, **Horm. Metab. Res.**, 2011, 43(11), 766-773.
92. Hossion A. M., Zamami Y., Kandahary R. K., Tsuchiya T., et al.: Quercetin diacylglycoside analogues showing dual inhibition of DNA gyrase and topoisomerase IV as novel antibacterial agents, **J. Med. Chem.**, 2011, 54(11), 3686-3703.
93. Yoya G. K., Bedos-B. F., Constant P., Duran H., et al.: Synthesis and evaluation of a novel series of pseudo-cinnamic derivatives as antituberculosis agents, **Bioorganic Med. Chem. Lett.**, 2009, 19(2), 341-343.
94. Bairwa R., Kakwani M., Tawari N. R., Lalchandani J., et al.: Novel molecular hybrids of cinnamic acids and guanylhydrazones as potential antitubercular agents, **Bioorg. Med. Chem. Lett.**, 2010, 20(5), 1623-1625.
95. De P., Koumba Y. G., Constant P., Bedos-B.F., et al.: Design, synthesis, and biological evaluation of new cinnamic derivatives as antituberculosis agents, **J. Med. Chem.**, 2011, 54(5), 1449-1461.
96. Carvalho S. A., da Silva E. F., de Souza M. V., Lourenço M. C., et al.: Synthesis and antimycobacterial evaluation of new trans-cinnamic acid hydrazide derivatives, **Bioorg. Med. Chem. Lett.**, 2008, 18(2), 538-541.
97. Warbasse J. P. I.: Cinnamic Acid in the Treatment of Tuberculosis, **Ann. Surg.**, 1894, 19(1), 102.
98. Anguru M. R., Taduri A. K., Bhoomireddy R.D., Jojula M., et al.: Novel drug targets for *Mycobacterium tuberculosis*: 2-heterostyrylbenzimidazoles as inhibitors of cell wall protein synthesis, **Chem. Cent. J.**, 2017, 11, 1-1.
99. Motamen S. and Quinn R. J.: Analysis of approaches to anti-tuberculosis compounds, **ACS Omega.**, 2020, 5(44), 28529-28540.
100. Patel K. N. and Telvekar V. N.: Design, synthesis and antitubercular evaluation of novel series of *N*-[4-(piperazin-1-yl) phenyl] cinnamamide derivatives, **Eur. J. Med. Chem.**, 2014, 75, 43-56.
101. Carvalho S. A., da Silva E. F., de Souza M. V., Lourenço M. C., et al.: Synthesis and antimycobacterial evaluation of new trans-cinnamic acid hydrazide derivatives, **Bioorg. Med. Chem. Lett.**, 2008, 18(2), 538-541.
102. Guzman J. D., Mortazavi P. N., Munshi T., Evangelopoulos D., et al.: 2-Hydroxy-substituted cinnamic acids and acetanilides are selective growth inhibitors of *Mycobacterium tuberculosis*, **Med. Chem. Comm.**, 2014, 5(1), 47-50.
103. Upare A. A., Gadekar P. K., Sivaramakrishnan H., Naik N., et al.: Design, synthesis and biological evaluation of (*E*)-5-styryl-1, 2, 4-oxadiazoles as anti-tubercular agents, **Bioorg. Chem.**, 2019, 86, 507-512.
104. Hampannavar G. A., Karpoormath R., Palkar M. B., Shaikh M. S., et al.: Dehydrozingerone inspired styryl hydrazine thiazole hybrids as promising class of antimycobacterial agents, **ACS Med. Chem. Lett.**, 2016, 7(7), 686-691.
105. De P., Baltas M. and Bedos-B. F.: Cinnamic acid derivatives as anticancer agents-a review, **Curr. Med. Chem.**, 2011, 18(11), 1672-1703.
106. Chen J. H. and Ho C. T.: Antioxidant activities of caffeic acid and its related hydroxycinnamic acid compounds, **J. Agric. Food Chem.**, 1997, 45(7), 2374-2378.
107. Gülçin İ.: Antioxidant activity of caffeic acid (3, 4-dihydroxycinnamic acid), **Toxicology**, 2006, 217(2-3), 213-220.
108. Kikuzaki H., Hisamoto M., Hirose K. and Akiyama K.: Antioxidant properties of ferulic acid and its related compounds, **J. Agric. Food Chem.**, 2002, 50(7), 2161-2168.
109. Kakwani M. D., Desai N. H., Lele A. C., Ray M., et al.: Synthesis and preliminary biological evaluation of novel *N*-(3-aryl-1, 2, 4-triazol-5-yl) cinnamamide derivatives as potential antimycobacterial agents: An operational Topliss Tree approach, **Bioorg. Med. Chem. Lett.**, 2011, 21(21), 6523-6526.
110. Rajan P., Vedernikova I., Cos P., Berghe D. V., et al. Synthesis and evaluation of caffeic acid amides as antioxidants, **Bioorg. Med. Chem. Lett.**, 2001, 11(2), 215-217.
111. Son S. and Lewis B. A.: Free radical scavenging and antioxidative activity of caffeic acid amide and ester analogues: Structure-activity relationship, **J. Agric. Food Chem.**, 2002, 50(3), 468-472.
112. De Vita D., Friggeri L., D'Auria F. D., Pandolfi F., et al.: Activity of caffeic acid derivatives against *Candida albicans* biofilm, **Bioorg. Med. Chem. Lett.**, 2014, 24(6), 1502-1505.
113. Otero E., Robledo S. M., Diaz S., Carda M., et al.: Synthesis and leishmanicidal activity of cinnamic acid esters: Structure-activity relationship, **Med. Chem. Res.**, 2014, 23, 1378-1386.
114. Khatkar A., Nanda A., Kumar P. and Narasimhan B.: Synthesis, antimicrobial evaluation and QSAR studies of *p*-coumaric acid derivatives, **Arab. J. Chem.**, 2017, 10, S3804-3815.