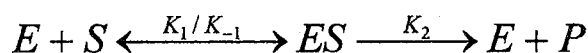


## I. 專業英文填空(30%)：請參考下列答案庫，限用英文、每題 2 分、文法錯誤扣 0.5 分

答案庫(含單數名詞、原型動詞、形容詞與副詞)：activation; active; catalyst; catalyze; competitive; enzyme; first order; higher; intersect; kinetic; logarithmic; lower; gas constant; Michaelis constant; non-competitive; reciprocal; selective; second order; slope; specificity; steady; substrate; thermal; transient; uncompetitive.

Biological reactions \_\_\_(1)\_\_\_ by enzymes are generally very \_\_\_(2)\_\_\_ to certain chemicals known as the \_\_\_(3)\_\_\_ of the enzymes; the chemicals bind to the \_\_\_(4)\_\_\_ site of the enzyme to become an ES complex with a much lower \_\_\_(5)\_\_\_ energy.



The reaction therefore can occur under mild conditions (e.g. temperature and pressure) with sufficient efficiency. Based on Michaelis-Menten model, the reaction rate is related to the concentration of ES complex as the following \_\_\_(6)\_\_\_ kinetics.

$$V = -\frac{d[S]}{dt} = \frac{d[P]}{dt} = K_2[ES]$$

In the \_\_\_(7)\_\_\_ state, the concentration of ES complex can be solved as follows.

$$\begin{aligned} \frac{d[ES]}{dt} &= 0 \\ K_1[E][S] &= (K_{-1} + K_2)[ES] \\ \frac{[ES]}{[E]} &= \frac{K_1[S]}{K_{-1} + K_2} = \frac{[S]}{K_M} \\ \frac{[ES]}{[E] + [ES]} &= \frac{[ES]}{[E]} = \frac{[S]}{K_M + [S]} \\ [ES] &= \frac{[S]}{K_M + [S]}[E]_t \end{aligned}$$

An enzymatic reaction rate therefore increases non-linearly with the substrate concentration and reaches a maximum as the substrate concentration being much higher than \_\_\_(8)\_\_\_.

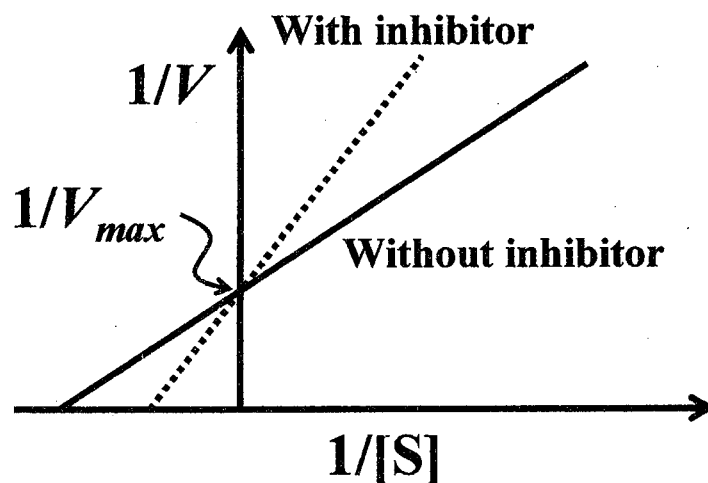
$$V = K_2[ES] = K_2[E]_t \frac{[S]}{K_M + [S]} = V_{\max} \frac{[S]}{K_M + [S]}$$

Since the kinetics is not linear, it will be more convenient to analyze the parameters by plotting the \_\_\_(9)\_\_\_ values of the reaction rate against those of the substrate concentration. The \_\_\_(10)\_\_\_ of the plot will be proportional to the Michaelis constant.

$$\frac{1}{V} = \frac{1}{V_{\max}} \left( \frac{K_M + [S]}{[S]} \right) = \frac{1}{V_{\max}} + \left( \frac{K_M}{V_{\max}} \right) \frac{1}{[S]}$$

見背面

The following plots show the existence of \_\_\_\_\_ (11) \_\_\_\_\_ inhibitors which will alter the apparent  $K_M$  (the slope of the plot) of the enzyme kinetics without changing the  $V_{max}$ . The higher the inhibitor concentration, the \_\_\_\_\_ (12) \_\_\_\_\_ the apparent  $K_M$ .



According to Arrhenius expression, the rate constant ( $k_2$ ) of an enzyme will be affected by the temperature ( $T$ ) and the activation energy ( $Ea$ ). The reaction for the substrate possesses an  $Ea$  \_\_\_\_\_ (13) \_\_\_\_\_ than other chemicals, which is the origin of the substrate \_\_\_\_\_ (14) \_\_\_\_\_ of the enzyme.

$$k_2 = Ae^{-Ea/RT}$$

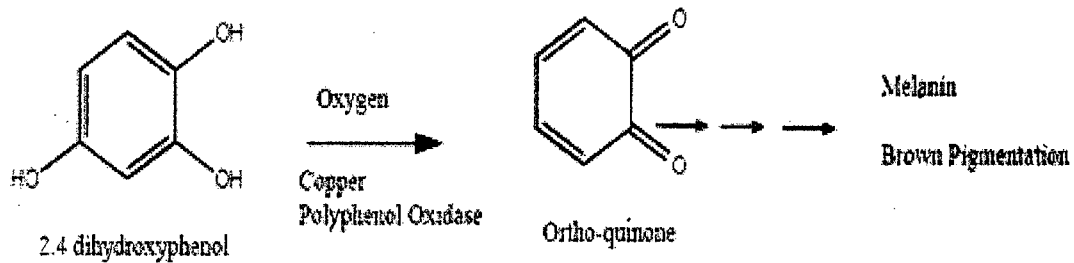
$$V = k_2[ES] = Ae^{-Ea/RT} [ES]$$

$$\ln V = \ln A[ES] - \frac{Ea}{R} \left(\frac{1}{T}\right)$$

The best way to calculate the activation energy is to multiply the slope of the semi-logarithmic plot of  $V$  against  $(1/T)$  with the negative value of \_\_\_\_\_ (15) \_\_\_\_\_.

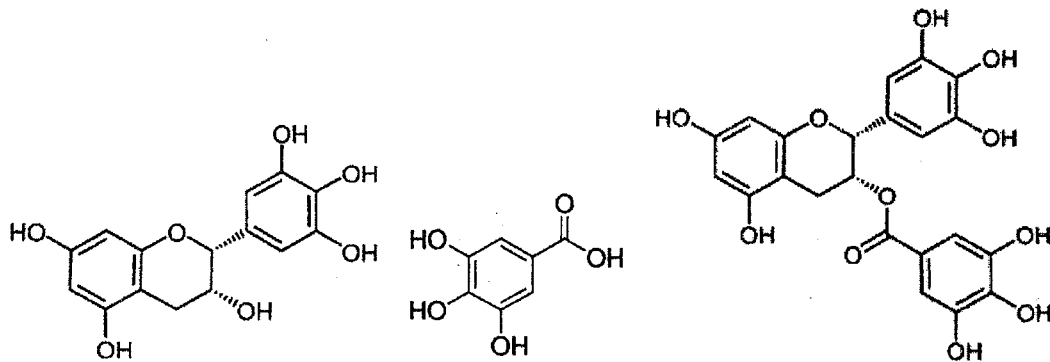
II. 讀完以下文章後簡答文後所列問題，必要時請列出算式，中英文皆可 (70%)

食品褐變(Food browning)有化學性與酵素性反應。如蘋果接觸空氣中的氧分子，會因為組織中 Polyphenol oxidase 的催化，造成 Phenol 類的氧化而產生黃色的 Quinone，濃度一高視覺上就呈現棕色。



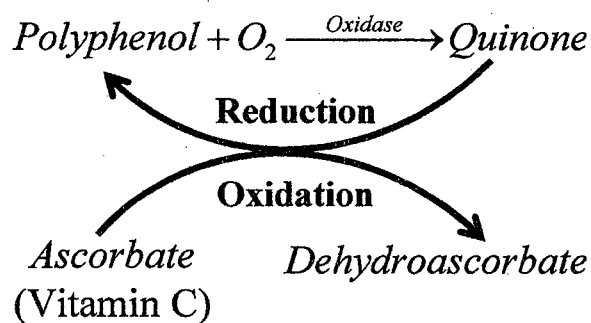
*Browning catalyzed by phenol oxidation or copper ion*

綠茶的澀味主成分的 Epigallocatechin gallate (化學構造如下圖)即是茶品褐變的主因。



*Epicatechin (left), gallic acid (middle) and epigallocatechin gallate (right)*

在茶葉發酵的過程中，上述的 Catechin 類化合物被從新鮮茶葉液泡中所釋放出來的 Polyphenol oxidase 催化其氧化過程而轉化成 Quinone 類化合物。此時新鮮茶葉組織中的維他命 C 會將其還原回來。



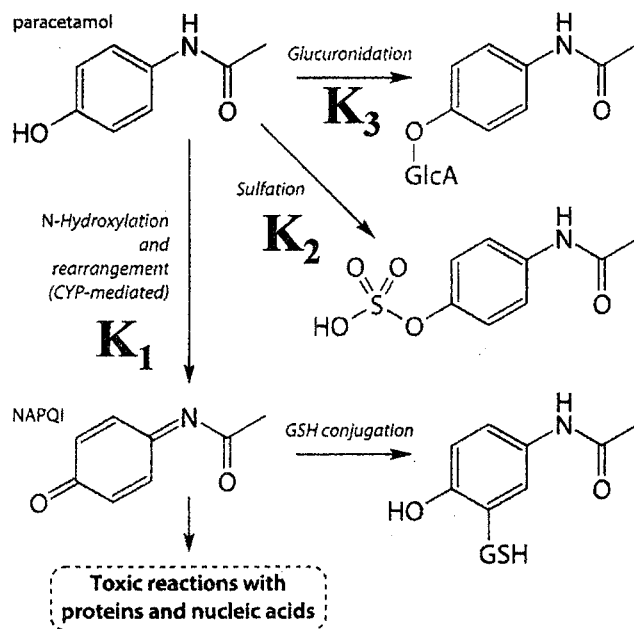
*Chemical process during tea withering*

日本煎茶的製程，即是在上圖的平衡中，以熱處理讓酵素失活。於是 Quinone 一直保持在低含量，沒有明顯的褐變過程，所以茶湯呈現翠綠色。烏龍茶的萎凋(發酵)過程，則是讓酵素作用，等到內含的維他命 C 用完，才開始褐變。

小明分別以放置於 25 度與 85 度 C 保溫箱的熱水泡烏龍茶，因為酵素已於製茶過程中失活，也沒有被萃取出來，但是由茶色發現褐變還是繼續進行。他將茶繼續放在 25 度與 85 度保溫箱中，定時採樣以分光光度計量測褐變速度，發現 85 度的褐變速率為 25 度的 3 倍。小明心想，100 度應該更快吧! 於是用煮沸的水萃取，但發現褐變速度反而比 85 度 C 還慢。百思不得其解後，於烏龍茶中擠入些許檸檬，發現褐變被逆轉了。

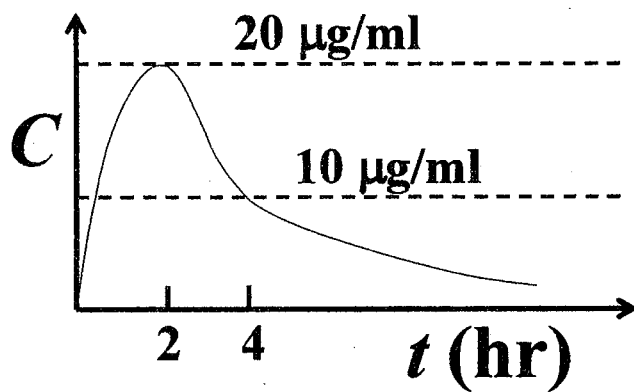
見背面

小明越想越頭痛吃了顆普拿疼，錠劑在胃內崩解後主成分 Paracetamol 於腸道以一定速度( $K_{GI}$ )被吸收，於兩小時內血中達到峰值濃度  $20 \mu\text{g/ml}$ ，頭痛獲得緩解。但是，Paracetamol 於生理 pH (7.45) 中屬於脂溶性，所以，肝臟進行如下圖三種類型的 Biotransformation，將它轉化成水溶性物質由腎臟迅速排除。其中，速率常數為  $K_1$  的代謝路徑，是誘發肝毒性的主因。



**Biotransformation of paracetamol in liver**

所以，好景不常，超過 4 小時後，小明頭又痛了，此時血中濃度( $C$ )降為  $10 \mu\text{g/ml}$ 。



**Plasma concentration of paracetamol after oral administration**

在請問藥學專家後，專家說普拿疼半衰期只有 約 2 小時，你可以試試普拿疼長效錠。然後給他一個微分方程式，說剛開始吃藥後腸道還有普拿疼時血中濃度變化如下式：

$$\frac{dC}{dt} = K_{GI} - (K_1 + K_2 + K_3)C$$

若腸道沒有普拿疼時：

$$\frac{dC}{dt} = -(K_1 + K_2 + K_3)C$$

小明百思不解，找化工系同學用 Laplace transformation 分別解得：

$$C(t) = \frac{K_{GI}}{K_1 + K_2 + K_3} (1 - e^{-(K_1 + K_2 + K_3)t}) \quad (\text{剛吃藥後})$$

$$C(t) = C_p e^{-(K_1 + K_2 + K_3)t} \quad (\text{腸道無藥，血中濃度過峰值 } C_p \text{ 後})$$

有一天，小明頭又痛了，看了方程式心理更是霧煞煞。於是，吃了顆普拿疼，配了杯濃茶.....

**請定性或定量回答以下問題**

- (16) 如何減低蘋果的褐變過程？(6分)
- (17) 如何評估日本煎茶的新鮮度？(6分)
- (18) 烏龍茶的萎凋過程中不時翻動茶葉的作用是什麼？(6分)
- (19) 烏龍茶有分輕度發酵的如包種、中度發酵的如四季春與高山烏龍、與重度發酵的如鐵觀音。請問如何以化學方法區分之？(6分)
- (20) 如果烏龍茶的化學性褐變速度合乎 Arrhenius expression 的推測，試計算其活化能？(6分)
- (21) 使用沸騰過的熱水萃取後的烏龍茶，為何褐變速度反而低於用 85 度 C 的水來萃取？(6分)
- (22) 為何於茶中擠入檸檬會逆轉褐變過程？(5分)
- (23)  $K_{GI}$ ,  $K_1$ ,  $K_2$ ,  $K_3$  的單位為何？(6分)
- (24)  $K_1 + K_2 + K_3$  約等於多少？(6分)
- (25) 小明發現吃普拿疼配茶，可以讓普拿疼藥效超過 5 小時，請問是哪個速率常數發生怎樣的改變？試繪出吃普拿疼配茶與配開水後的血中濃度變化曲線，並比較之。(6分)
- (26) 藥劑師說阿斯匹靈傷胃、不宜配茶。普拿疼傷肝，但配茶卻可以減低普拿疼對肝臟的傷害。為什麼？(5分)
- (27) 小明改天吃了普拿疼長效錠，藥效維持 12 小時，請問是哪個速率常數發生怎樣的改變？試繪出吃一般普拿疼與普拿疼長效錠後的血中濃度變化曲線，並比較之。(6分)