

Luca Brambilla pursued the Bachelor Degree in Biological Sciences in 1988, and the Specialization in Applied Biotechnology in 1993. In the following years he worked on heterologous protein production and development of metabolic engineered yeast strains with research fellowships from Italian Ministry of Education (1990-93), Kabi-Pharmacia (1994, production of IGF-1 in yeast), and from Milano-Ricerche Consortium (1995-96, production of lactic acid in a metabolically engineered yeast). In the years 1996-98 he participated to European Framework IV: : «From gene to product in yeast: a quantitative approach.». Dr. Brambilla has been working since 1999 at the Department of Biotechnology and Biosciences of the Università degli Studi Milano-Bicocca, where he obtained a permanent position as Researcher since October 2000. His studies encompassed heterologous protein production in the yeast *Saccharomyces cerevisiae*, as well as metabolic engineering studies with some conventional (*S. cerevisiae*) and non conventional (*Kluyveromyces lactis*, *Torulaspota delbrueckii*, *Zygosaccharomyces bailii*) yeasts. Nowadays he is responsible of the fermentation units in the Fermentation Chemistry laboratory, pursuing the development of fermentative techniques (fed batch and continuous cultures) for the optimisation of potentially industrial relevant productions. Current fields of interest are the characterisation of acid stress in yeast as well as physiological studies of yeast strains displaying altered cofactors metabolism. Luca Brambilla is author of 24 international publications, one patent and more than 70 communications to national and international Congress.