A Microfiltration Process to Maximize Removal of Serum Proteins from Skim Milk Before Cheese Making, By Nelson and Barbano, page 1891. A microfiltration process was developed that removed about 95% of the serum proteins from skim milk before cheese making. Serum proteins removed from skim milk before cheese making do not contain residual ingredients from the cheese making process and may have improved sensory and functional properties than if recovered from whey. The casein concentrate produced by the process can be used for traditional cheese making.