Effect of Protein Composition on the Cheese-Making Properties of Milk from Individual Dairy Cows. By Wedholm et al., page 3296. The milk proteins, especially the caseins, are important for milk clotting properties and cheese yield. However, the casein to total protein ratio has decreased in Swedish bulk milk making it less suitable for cheese making. It could be of economical advantage to the dairy industry if cheese milk were graded according to the concentrations and ratios of some specific individual caseins and whey proteins, as suggested in this work.