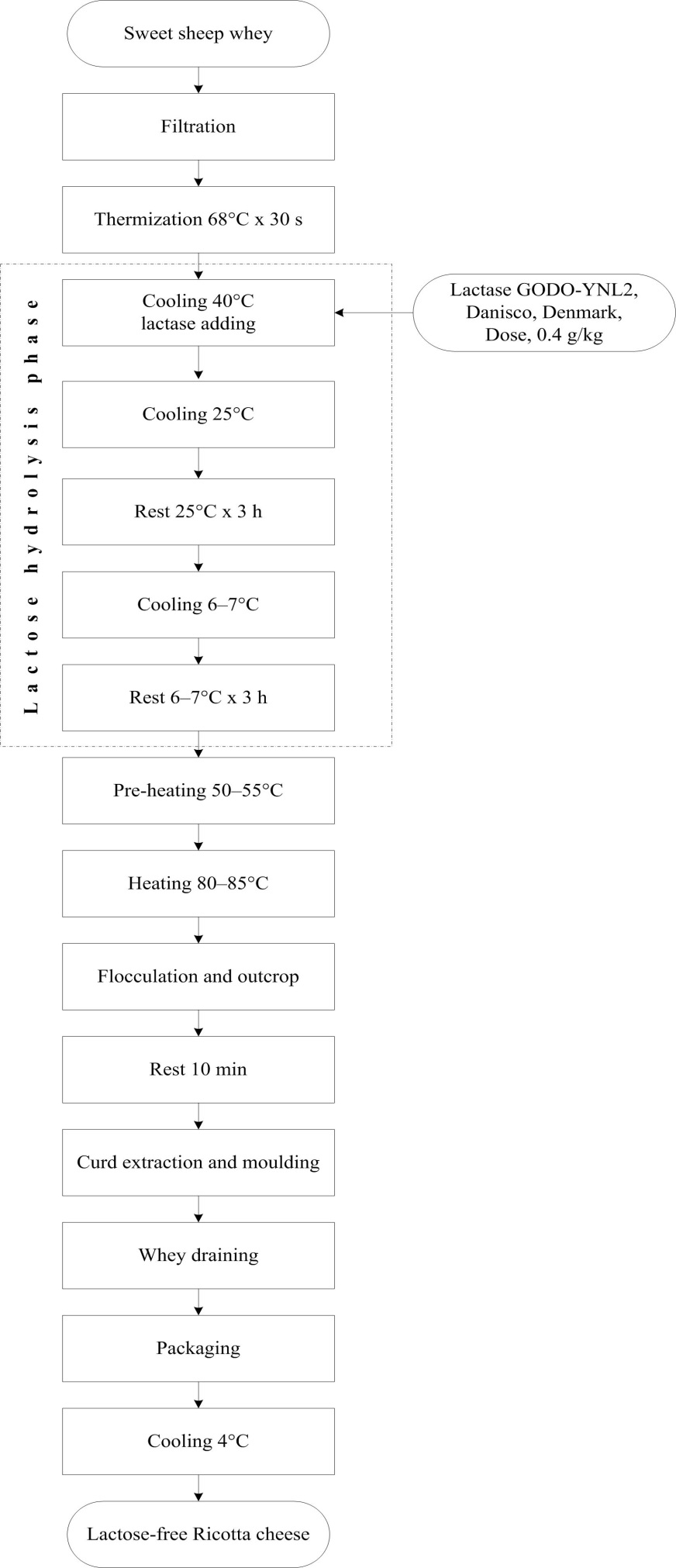
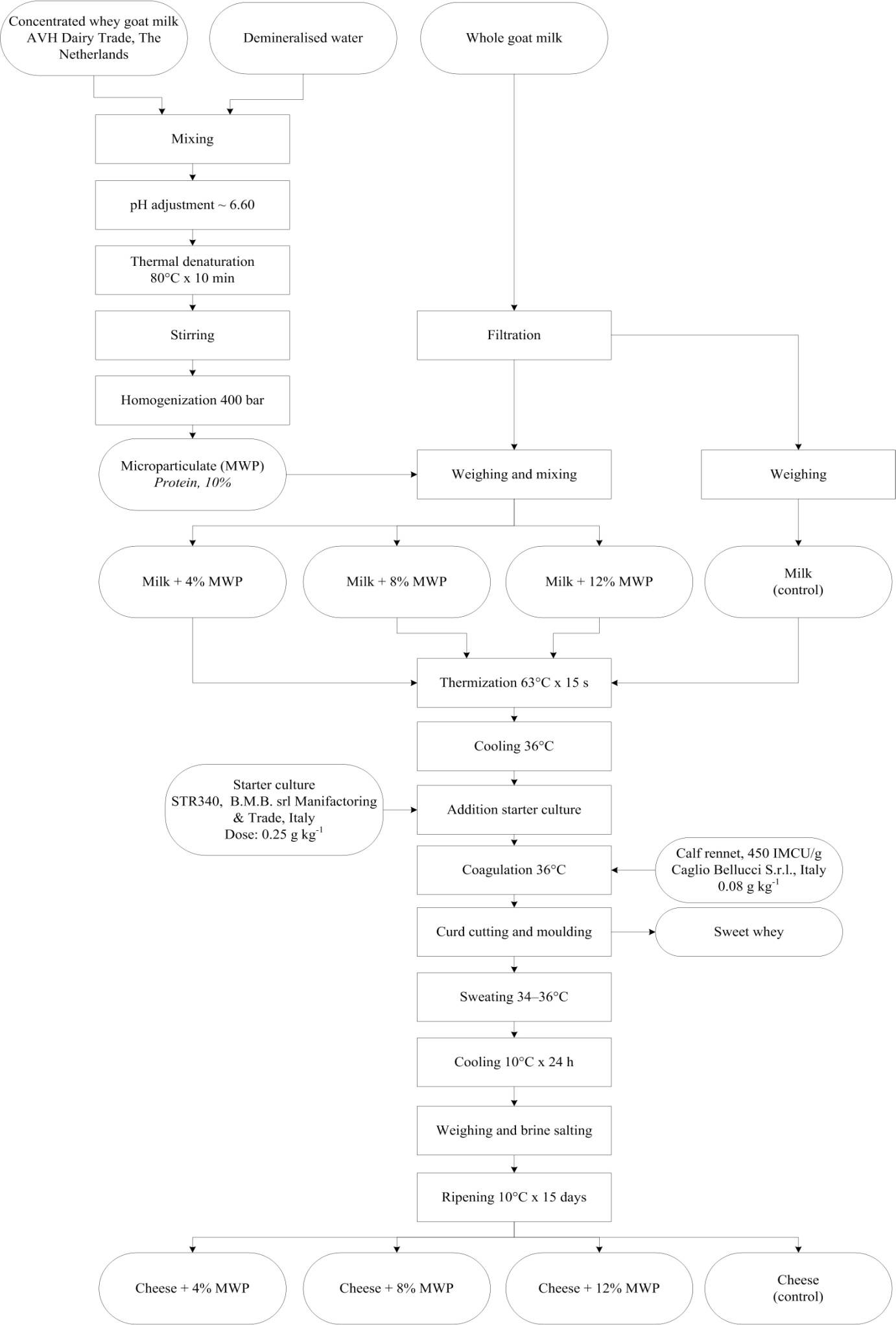
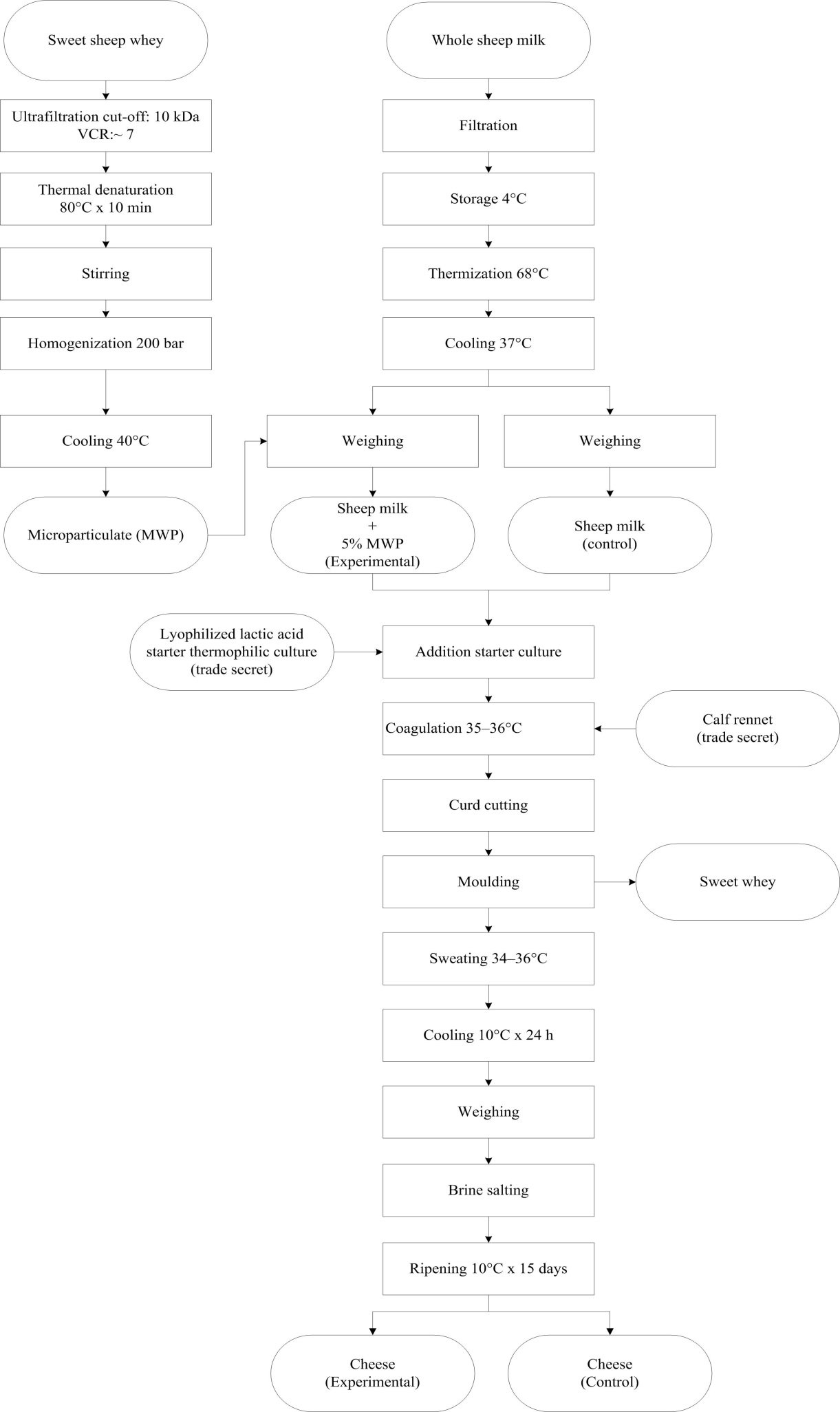
**Supplementary Materials**

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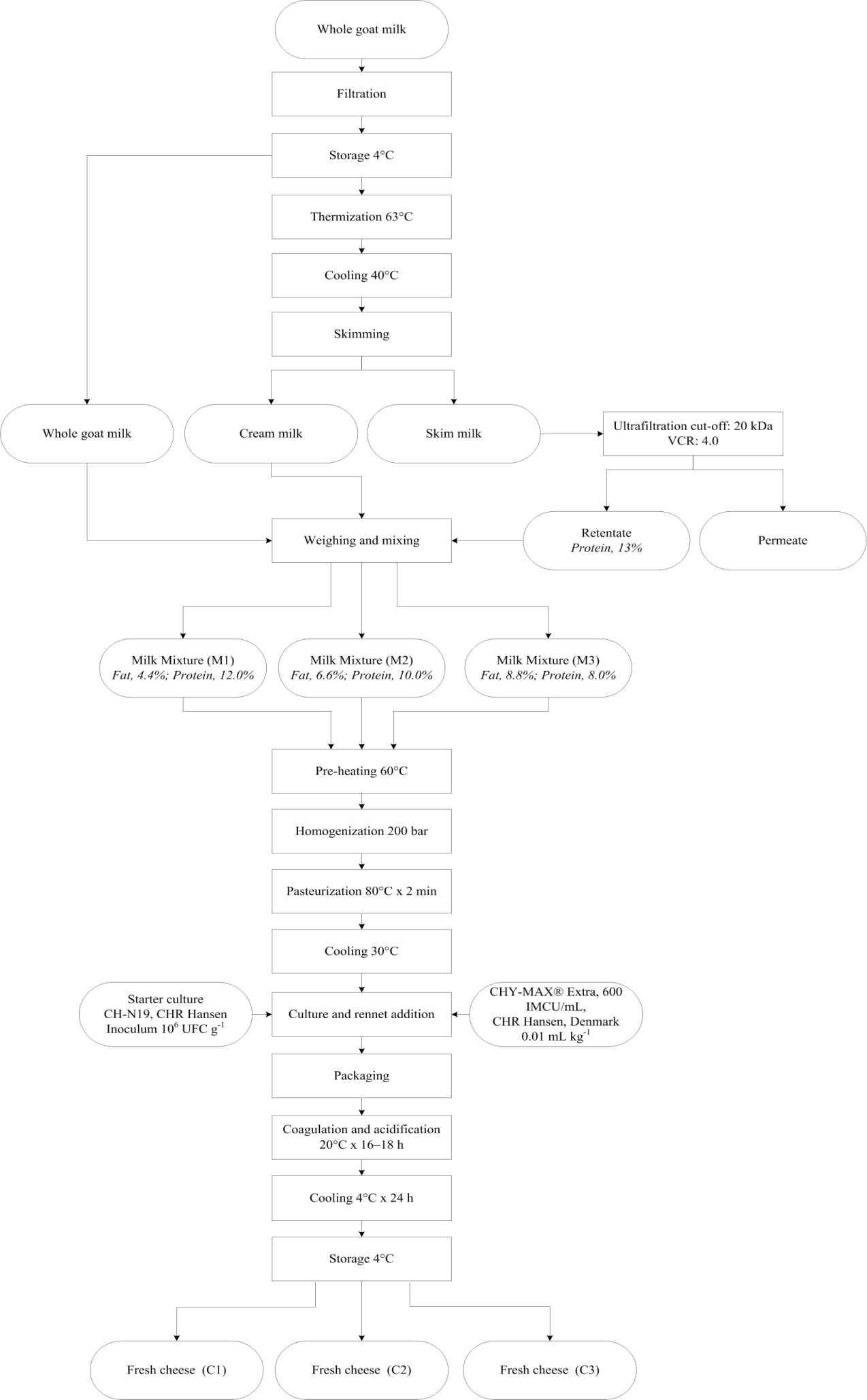
**Figure** **S1.** Process flow diagram of lactose-free Ricotta cheese production.



**Figure S2.** Process flow diagram of a short ripened goat milk cheese production with the addition of microparticulated whey proteins (MWP) obtained from a commercial whey protein concentrate (WPC).



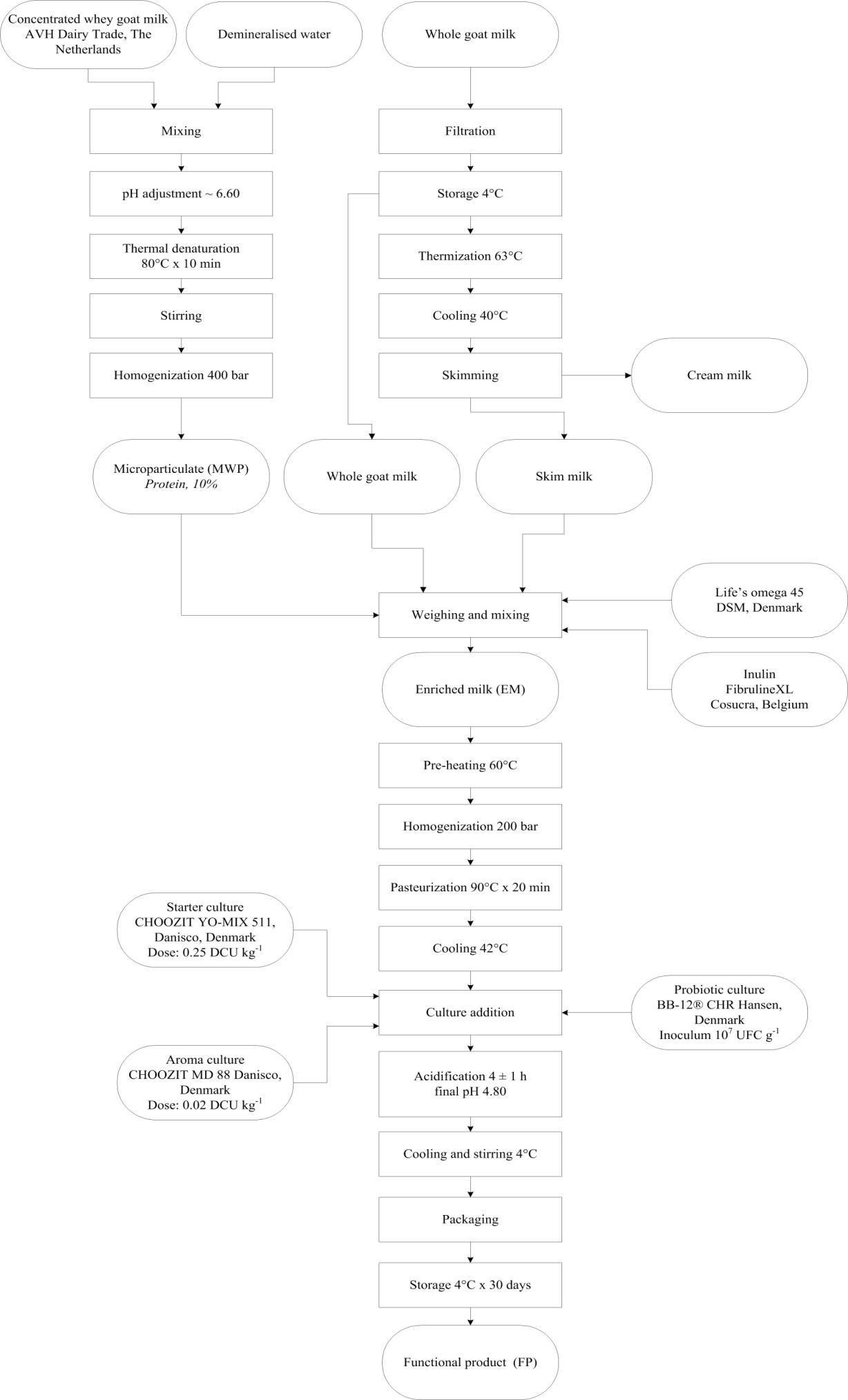
**Figure S3.** Process flow diagram of a soft sheep milk cheese production with the addition of microparticulated whey proteins (MWP) obtained from sweet sheep whey. VCR = volumetric concentration ratio.

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**Figure S4.** Process flow diagram of a fresh goat milk cheese production with a predetermined composition and different fat content. VCR = volumetric concentration ratio.

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**Figure S5.** Process flow diagram of a fresh goat milk cheese production with a predetermined composition obtained by replacing fat with inulin in different amounts. VCR = volumetric concentration ratio.

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**Figure S6.** Process flow diagram of a functional product manufacturing with a predetermined composition from goat milk.