

Table S1. Gros chemical composition (% w/w) of Ras cheese at different ripening times.

Ripening time (Days)	Dry matter (DM)	Fat	Fat in Dry Matter (%)	Protein	Soluble protein	Soluble protein coefficient (%)	Salt
30	63.6 ± 2.4 ^a	33.4 ± 1.6 ^a	52.5 ± 2.8 ^a	25.5 ± 1.2 ^a	3.2 ± 0.1 ^c	12.6 ± 1.2 ^b	2.3 ± 0.1 ^c
90	65.1 ± 2.1 ^a	34.3 ± 2.0 ^a	52.7 ± 1.3 ^a	25.9 ± 1.7 ^a	4.6 ± 0.2 ^b	17.8 ± 1.3 ^a	3.2 ± 0.2 ^b
180	67.3 ± 2.4 ^a	35.2 ± 1.1 ^a	52.3 ± 2.1 ^a	27.8 ± 1.2 ^a	5.3 ± 0.2 ^a	19.0 ± 1.1 ^a	3.9 ± 0.2 ^a