?Cheeses used daily and for cooking?

Grated Emmental, Raclette, Mimolette, Comté...

These industrially produced cheeses are made using technology rather than more artisanal methods. Everyone regularly eats “day-to-day” or “cooking” cheeses – they are easily found in large quantities in French fridges. They are used as ingredients, cooking aids, and to add a touch of creaminess. These “easy” cheeses are used in hot or cold classic dishes, as snacks and as nibbles.