

Voluntary Report – Voluntary - Public Distribution

Date: January 21, 2025

Report Number: CO2025-0001

Report Name: Colombia Approves the Use of Cellulose as Anti-Caking Agent for Cheese

Country: Colombia

Post: Bogota

Report Category: FAIRS Subject Report, Dairy and Products

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Report Highlights:

On January 18, 2025, Colombia's National Institute for the Surveillance of Food and Medicines (INVIMA) confirmed that cellulose is approved by the Colombian government as a cheese additive for use as an anti-caking agent in grated and/or granulated fresh cheese for surface treatment. FAS Bogota reached out to INVIMA for this confirmation after receiving several reports of issues with shipments of U.S. cheese at Colombian ports that contained cellulose. In 2024, U.S. exports of cheese to Colombia reached over \$35 million.

On January 18, 2025, Colombia's National Institute for the Surveillance of Food and Medicines (INVIMA) confirmed through a letter to FAS Bogota that cellulose is approved as a cheese additive for use as an anti-caking agent in grated and/or granulated fresh cheese for surface treatment. Therefore, when used as such, cheese products containing cellulose do not need to be labeled as imitation cheese (as long as they meet all other Colombian requirements). FAS Bogota reached out to INVIMA for this confirmation after receiving several reports of issues with shipments of U.S. cheese at Colombian ports that contained cellulose.

According to Colombian [Resolution 2310 of 1986](#), in order to be labeled as cheese, products must use only the authorized ingredients, additives, preservatives and food stabilizers contained in Resolution 2310. The use of any other agent, such as cellulose, must obtain previous authorization through the [Specialized Group for Foods & Beverages](#) (SEAB acronym in Spanish). If the additive is not authorized, the product must be labeled as “imitation” cheese. In July 2021, the SEAB approved cellulose use as an anti-caking agent in cheese products.

Importers are advised to include the specific use of cellulose approved by INVIMA, as well as the number of INVIMA’s concept note #20241302032 (attached to this report), when requesting the import license through the “Unique Window for Foreign Trade” ([VUCE](#)) in order to avoid delays at the port. Any different use of cellulose in cheese, or the use of any other agent not included in Resolution 2310, must be previously approved by INVIMA.

For assistance on trade policy and port issues in Colombia, U.S. exporters are encouraged to contact FAS Bogota at agbogota@fas.usda.gov or jose.quintero@usda.gov.

Attachments:

[INVIMA s concept \(cellulose Spanish\).pdf](#)

[INVIMA's concept \(cellulose English translation\).pdf](#)