Claims:

1. A powdered dairy creamer composition comprising:
(i) dairy fat;
(ii) sodium caseinate;
(iii) one or more stabilisers;
(iv) sugar in an amount of from 30 to 75%;
and, optionally, at least one of:
(v) flavourings; and/or
(vi) one or more mouthfeel enhancers;
wherein the composition is:
a) substantially free from native dairy proteins and
b) substantially free from dairy minerals, having a calcium content of less than 100mg/100g based on the dry weight of the composition,
wherein the composition consists of components (i)-(iv) and, optionally, at least one of (v)-(vi).

2. The dairy creamer composition according to claim 1, wherein the dairy fat is anhydrous milk fat.

3. The dairy creamer composition according to claim 1 or claim 2, wherein the composition comprises less than 40mg/kg of native dairy proteins, based on the total weight of dairy fat.

4. The dairy creamer composition according to any preceding claim, wherein the composition has a calcium content of less than 50mg/100g based on the dry weight of the composition, preferably less than 25mg/100g.

5. The dairy creamer composition according to any of the preceding claims, wherein the one or more stabilisers comprise and preferably consists of one or more selected from the group consisting of disodium phosphate, dipotassium phosphate, sodium stearoyl lactylate and gums, preferably gum Arabic.

6. The dairy creamer composition according to any of the preceding claims, wherein the one or more mouthfeel enhancers comprise fibers.

7. The dairy creamer composition according to any preceding claim, wherein, based on the dry weight of the composition, one or more of the following applies:

(i) the dairy fat is present in an amount of from 20 to 55wt%, preferably about 30wt%;

(ii) the sodium caseinate is present in an amount of from 2 to 8wt%, preferably about 5wt%;

(iii) the one or more stabilisers is present in an amount of from 0.5 to 7wt%, preferably about 5wt%;

(iv) the sugar is present in an amount of about 60wt%.

8. The dairy creamer composition according to any preceding claim, wherein the composition is substantially free from lactose, and preferably comprises less than 0.1wt% lactose based on the dry weight of the composition.

9. The dairy creamer composition according to any preceding claim, wherein sugar is present and wherein the sugar is glucose and/or sucrose.

10. A beverage capsule comprising the creamer composition according to any preceding claim.

11. A method for the manufacture of a creamer composition according to claim 1, the method comprising:

(i) providing molten anhydrous milk fat;

(ii) mixing the molten anhydrous milk fat with water, sodium caseinate, and one or more stabilisers, and optionally, sugar and/or flavouring at a temperature of at least 40ºC to form a mixture;

(iii) homogenising the mixture to form a liquid creamer composition, and

(iv) drying the obtained liquid creamer composition to obtain a powdered creamer composition, preferably by spray-drying.

12. A method for the preparation of a beverage, the method comprising reconstituting the creamer composition according to any of claims 1 to 9 with water,

preferably with water:

(i) having a temperature of from 80 to 95ºC and/or

(ii)further comprising tea, coffee or cocoa solids.