CLAIMS

1. Powdered beverage or food composition comprising *:*
- up to 5 % in weight of calcium carbonate, and
- up to 3 % in weight of plant fibres.

2. Powdered beverage or food composition according to Claim 1 comprising *:*
- at least 0,1 % by weight of calcium carbonate, and
- at least 0,05 % by weight of plant fibres.

3. Powdered beverage or food composition according to Claim 1 or 2 comprising *:*
- between 1 and 2,5 % by weight of calcium carbonate, and
- between 0,5 and 2 % by weight of plant fibres.

4. Powdered beverage or food according to any one of the precedent claims, wherein said powder is void of SiO_2.

5. Powdered beverage or food composition according to any one of the precedent claims, wherein the powder is a water soluble beverage or food powder composition for reconstitution in water or aqueous based liquid to form a beverage or food.

6. Powdered beverage or food composition according to the precedent claim, wherein the beverage powder is selected from the group of :
- dairy creamer powder,
- non-dairy creamer powder,
- filled dairy creamer powder,
- fully plant based creamer powder,
- coffee mixes powder,
- chocolate powder,
- soup powder,

or a combination thereof.

7. Powdered beverage or food composition according to Claim 5, wherein the food powder is selected from the group of :
- smoothie powder,
- fruit puree powder,
- mashed vegetable powder

or a combination thereof.

8. Powdered beverage or food composition according to any one of the precedent claims, wherein said plant fibres are selected from vegetable fibres, cereal bran or a combination thereof.

9. Powdered beverage or food composition according to any one of the precedent claims, wherein said plant fibres are pea fibres.

10. Powdered beverage or food composition according to claim 9, wherein said pea fibres are non-extracted natural pea fibres comprising soluble and insoluble pea fibres.

11. Use of a mixture of calcium carbonate and pea fibres as an anti-caking agent for soluble beverage or food powder, wherein the components of said mixture are mixed with the soluble beverage powder in a proportion such that the resulting powdered beverage or food composition comprises :
- up to 5 % in weight of calcium carbonate, and
- up to 3 % in weight of plant fibres,
preferably
- at least 0,1 % by weight of calcium carbonate, and
- at least 0,05 % by weight of plant fibres.
even more preferably :
- between 1 and 2,5 % by weight of calcium carbonate, and
- between 0.5 and 2 % by weight of plant fibres.

12. Use of a mixture of calcium carbonate and pea fibres for controlling powder caking in a soluble beverage or food powder, wherein the components of said mixture are mixed with the soluble beverage or food powder in a proportion such that the resulting powdered beverage or food composition comprises :
- up to 5 % in weight of calcium carbonate, and
- up to 3 % in weight of plant fibres,

13. A method for controlling powder caking in a soluble beverage or food powder, wherein calcium carbonate and plant fibres are mixed with the soluble beverage powder in a proportion such that the resulting powdered beverage or food composition comprises :
- up to 5 % in weight of calcium carbonate, and

- up to 3 % in weight of plant fibres.

14. Use of the powdered beverage or food composition according to any one of Claims 1 to 10 in a beverage preparation machine comprising a storing container and a dosing device.

15. Packaging comprising the powdered food or beverage composition according to any one of Claims 1 to 10.