Claims:

1. A non-fat creamer powder having less than 1wt% fat comprising:

5 to 15wt% of hydrothermally treated long chain fibre inulin having a chain length of from 14 to 60;

5 to 20wt% micellar casein, and

the balance comprising one or more sweetening and/or bulking agents,

wherein the balance comprises 15 to 40wt%, by weight of the non-fat creamer powder, of short chain fibre inulin having a chain length of from 10 to 12, and

wherein the balance comprises 20 to 50wt%, by weight of the non-fat creamer powder, of corn fibre syrup.

2. The non-fat creamer powder according to claim 1, wherein the balance comprises 2 to 20wt%, by weight of the non-fat creamer powder, of fructo-oligosaccharides (FOS).

3. The non-fat creamer powder according to claim 1 or claim 2, further comprising oat starch, preferably in an amount of from 3 to 15wt%, by weight of the non-fat creamer powder.

4. The non-fat creamer powder according to any preceding claim, further comprising sodium caseinate, preferably in an amount of from 1 to 8wt%, by weight of the non-fat creamer powder.

5. The non-fat creamer powder according to any of claims 1 to 3 which is free from:

(i) sodium caseinate; and/or

(ii) colours, preservatives and stabilisers; and/or

(iii) added fructose, sucrose or glucose.

6. A coffee beverage powder comprising the non-fat creamer powder according to any preceding claim and a coffee powder.

7. A method for the manufacture of a non-fat creamer powder having less than 1wt% fat, the method comprising:

(i) mixing together water and long chain fibre inulin having a chain length of from 14 to 60 at a temperature of from 50ºC to 70ºC for a time sufficient to at least partially swell the long chain fibre inulin and form a first mixture;

(ii) adding with mixing micellar casein to form a second mixture;

(iii) adding with mixing the balance comprising sweetening and/or bulking agents to form a third mixture; and

(iv) spray-drying the third mixture to form the non-fat creamer powder.

8. The method according to claim 7, wherein the balance comprises short chain fibre inulin having a chain length of from 10 to 12, and corn fibre syrup, wherein the method further comprises adding with mixing the short chain fibre inulin before adding with mixing the corn fibre syrup.

9. The method according to claim 8 for the manufacture of the non-fat creamer powder according to any of claims 1 to 5.

10. The method according to any of claims 7 to 9, wherein steps (ii) and (iii) are conducted at a temperature of from 50ºC to 70ºC.

11. The method according to any of claims 7 to 10, wherein step (i) and preferably steps (ii) and (iii) are conducted at a temperature of about 60ºC.

12. The method according to any of claims 7 to 11, wherein the mixing is performed with a high-shear mixer.

13. The method according to any of claims 7 to 12, wherein step (ii) and/or step (iii) further includes adding with mixing sodium caseinate and/or oat starch.

14. Use of the non-fat creamer powder according to any of claims 1 to 5 for forming a whitened beverage on reconstitution in water.