coffee. Even instant coffee has the components responsible for stimulation of our taste buds. The difference, however, is that instant coffee lacks most of the aromatic volatile compounds causing a dramatic decrease in the overall coffee flavor.

Thus there is a need for a coffee composition that can result in enhanced aroma profile. Improved aroma release would be advantageous, and in particular a more efficient and/or reliable process for providing compositions with improved aromas would be advantageous.

EP 1 00 548 describes a self-whitening coffee and method of manufacture by spray drying a caseinate-free aqueous emulsion. US 3653911 describes a coffee composition made by mixing buffered coffee percolate with a coffee lightener composition and homogenizing the mixture. This mixture is spray dried to produce a powder consisting of coffee solids and lightener solids. ~~This~~ These documents ~~do~~es not relate to a obtaining a micronized product. The advantage of the process of the present invention is that mixing oil with micronized roast and ground coffee and mixing this composition with a creamer avoids flocculation, particle sedimentation and phase separation. Furthermore the composition obtained has a consistent homogenous mixture with one color.

Summary of the invention

A creamer component usually contains oil and the present invention relates to a process wherein r&g particles are added into the oil part of a creamer. The r&g particles are mixed with oil during production of the creamer and then the oil and r&g mixture may be wet ground to achieve the desired particle size of r&g particles and to ensure proper dispersion into the oil phase. The oil and micronized r&g mixture is then used to produce a creamer with coffee aroma as conventionally for producing a powdered or liquid creamer. The creamer may be used as an ingredient in food or beverage products, in the case of a powdered creamer the creamer may e.g. be mixed with soluble coffee powder and sweetener to produce a beverage powder useful for producing a coffee beverage containing creamer. The creamer could also be sold as a finished product in its own right. Thus, the invention relates to a process for improving the taste and/or aroma profile of a creamer composition.

Thus, an object of the present invention relates to processes for providing creamers with improved aroma profiles.