

Dairy Creamer Composition and method for the production thereof

The present invention relates to a dairy creamer composition and a method of production thereof. In particular, it relates to a creamer composition which provides lower residue levels,
5 especially when dispensed from a beverage capsule, without compromising the flavour or consistency of the product.

Creamers are well-known in the art. A creamer composition is a composition suitable for the whitening of a beverage, such as tea or coffee. It is used as a substitute for milk or cream
10 which would otherwise be used in such beverages. The creamer may take the form of a dry powder or a liquid creamer composition and, when reconstituted in water or a beverage has a whitening effect. This is as a consequence of the dispersion of fine fat droplets from the creamer which diffract light reflected from the beverage.

15 A range of creamer concentrates are known for dispensing from beverage capsules. These are desirably concentrates so that a small volume can be shipped while, on reconstitution with water, a larger milk-like beverage can be achieved by dilution.

Liquid dairy concentrates are disclosed in, for example, EP2809167. This document
20 discloses a concentrated dairy liquid derived from cream (or a combination of milk and cream) which is subjected to ultrafiltration concentration. The ultrafiltration process has an apparently undesirable effect of removing the dairy mineral content, the authors of this Patent replaced them with specific amounts of different dairy mineral supplements (K, Mg, Ca and P). The minerals are included to aid in the flavour of the beverage.

25 A particular problem with some of the known creamer concentrates is that they may be prone to leaving residue in the beverage capsule, particularly in systems which flush the concentrate through the capsule. This can lead to variation in the reconstituted beverage.

30 It is also desirable to produce a creamer composition that meets stricter nutritional requirements. For example, the UK Government has implemented new restrictions targeting products high in fat, sugar and salt (HFSS).

JP2020061996 discloses a coffee whitener that is low in sugar content and yet, by addition
35 to beverage such as coffee and tea, provides a good milky flavor with less sterilization odor and heating odor.

WO2017/134253 discloses a creamer composition, said composition comprising casein or a salt thereof and an oil, wherein the weight ratio of casein or salt thereof to oil is about 0.005:1 to about 0.035: 1.

5 WO2006/043096 provides a pod or pad (10) for preparing a beverage.

WO2023/174784 discloses a creamer composition, particularly a creamer comprising hydrolysed barley and a method of producing the creamer.

10 It is an object of the present invention to provide dairy creamer composition which provides lower residue levels, especially when dispensed from a beverage capsule, or at least to tackle problems associated therewith in the prior art or provide a commercially viable alternative thereto. It is further desirable to provide such a composition which meets tightened HFSS restrictions.

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Accordingly, the present invention provides a dairy creamer composition comprising:

(i) dairy fat;

(ii) sodium caseinate;

(iii) one or more stabilisers;

20 and, optionally, at least one of:

(iv) sugar; and/or

(v) flavourings; and/or

(vi) one or more mouthfeel enhancers;

wherein the composition is:

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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.

30 The present disclosure will now be described further. In the following passages different aspects/embodiments of the disclosure are defined in more detail. Each aspect/embodiment so defined may be combined with any other aspect/embodiment or aspects/embodiments unless clearly indicated to the contrary. In particular, any feature indicated as being preferred or advantageous may be combined with any other feature or features indicated as being preferred or advantageous. It is intended that the features disclosed in relation to the product
35 may be combined with those disclosed in relation to the method and vice versa.

The present invention relates to a dairy creamer composition, i.e. a composition which on reconstitution with water provides an opaque beverage and generally one which is white and resembles milk.

- 5 A dairy creamer composition is one which contains and is preferably based on dairy ingredients. A dairy ingredient is one derived from milk and this therefore covers a full range of milk, cream and butter-type products. It is conventional to produce dairy creamers by concentrating milk and/or cream ingredients. This is in contrast to non-dairy creamers which, in order to replicate the mouthfeel of milk fats, often contain hydrogenated vegetable oils.
- 10 The present creamer contains dairy fat and the caseinate provided by the sodium caseinate may also have a dairy origin. Due to allergy considerations, any creamer which contains milk-derived components should be considered a dairy creamer.

- According to one embodiment, the dairy creamer composition is a liquid dairy creamer composition, further comprising water. Preferably the composition consists of components (i)-(iii) and water, and, when present one or more of (iv)-(vi). When the dairy creamer composition is a liquid dairy creamer composition, it preferably contains at least 30wt% solids (i.e. the non-water portion), preferably 30 to 65wt% solids, more preferably 45 to 57wt% solids. Preferably the liquid dairy creamer contains less than 60wt% solids. A liquid
- 15
- 20 dairy creamer is the most preferred embodiment described herein.

- According to another embodiment, the dairy creamer composition is a powdered dairy creamer composition. Preferably the composition consists of components (i)-(iii) and, when present, one or more of (iv) - (vi). When the dairy creamer composition is a powdered dairy creamer, it preferably has a moisture content of less than 5wt%, more preferably less than 3wt%.
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- The dairy creamer composition is substantially free from native dairy proteins. Native dairy proteins are the proteins in their naturally occurring form, such as casein micelles that would be found in raw milk. The dairy creamer composition is substantially and preferably totally free from such micelles. Casein micelles can be partially disassociated to provide more exposed proteins, however, preferably the dairy creamer composition is substantially and preferably totally free from such partially dissociated micelles. Processes which denature the protein include heat treatments beyond conventional pasteurisation and/or acid treatments.
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- 35 Sodium caseinate is a milk protein derived by using an acid or enzymes to separate the casein from the whey. The casein is then treated with an alkali such as sodium to make the

casein soluble and functional. It contains neither casein micelles nor partially dissociated micelles. Rather, the protein in sodium caseinate is fully dissociated.

Accordingly, the present composition contains no intentionally added source of native dairy proteins, such as would be associated with the addition of milk or cream-based ingredients. Since the preferred source of the dairy fats, as discussed below, is naturally devoid of more than trace native dairy proteins, the requirement to provide a dairy creamer composition which is substantially free from native dairy proteins can be readily met. Sodium caseinate does not contain native dairy protein.

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Preferably the composition comprises less than 40mg/kg of native dairy proteins, based on the total weight of dairy fat. This is a level of native dairy proteins consistent with the levels found in a butter product (i.e. one which is intended to be only-fat) (see "Estimation of protein in Anhydrous Milk Fat" by Johns et. Al. Food Analytical Methods 6:637-642, April 2013).

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Preferably the composition comprises less than 20mg/kg of native dairy proteins, based on the total weight of dairy fat. Preferably the composition comprises no, or only trace native dairy proteins, based on the total weight of dairy fat. Trace levels are, for example, about 1mg/kg of native dairy proteins, based on the total weight of dairy fat.

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Preferably, apart from the sodium caseinate, the composition comprises less than 40mg/kg of dairy proteins, based on the total weight of dairy fat. Preferably, apart from sodium caseinate, the composition comprises less than 20mg/kg of dairy proteins, based on the total weight of dairy fat. Preferably, apart from the sodium caseinate, the composition comprises less than 40mg/kg of any protein, based on the total weight of dairy fat. Preferably, apart from the sodium caseinate, the composition comprises less than 20mg/kg of any protein, based on the total weight of dairy fat. Preferably the composition comprises no, or only trace proteins, based on the total weight of dairy fat. Trace levels are, for example, about 1mg/kg of proteins, based on the total weight of dairy fat.

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Preferably the dairy creamer composition is devoid of any other source of dairy protein, other than trace amounts which might be present in the dairy fats (preferably AMF) or that provided by the sodium caseinate ingredient.

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The dairy creamer composition is substantially free from dairy minerals. This means that there are no intentionally added dairy mineral ingredients. It is known in the art when making dairy creamer concentrates to use additives such as Trucal™ to supplement the levels of minerals in the concentrate. These are entirely excluded in the present invention. Since the

preferred source of the dairy fats, as discussed below is naturally devoid of more than trace dairy minerals, the requirement to provide a dairy creamer composition which is substantially free from trace dairy minerals can be readily met.

- 5 Dairy minerals are generally identified as Na, Ca, K, P and Mg. However, it is possible that certain of these minerals may be present as part of another component of the recipe. For example, Na is provided by the sodium caseinate and K may be present from DKP stabiliser. The presence of these minerals from these other sources would not be present in the relative proportions of a natural milk product and would not resemble known supplemental
- 10 dairy mineral proportions. Moreover, such minerals, rather than being free in the composition may be tied up with the constituent ingredient in which they are provided.

- Accordingly, it is considered most appropriate to assess the content of added dairy minerals by assessing only the calcium content. The calcium content of the product represents a good
- 15 indicative marker for the presence of added dairy minerals. The present composition is substantially free from dairy minerals which means that it has a calcium content of less than 100mg/100g based on the dry weight of the composition. Preferably the calcium content is less than 50mg/100g, and more preferably less than 25mg/100g, and most preferably less than 20mg/100g (dry weight).

- 20 It should be appreciated that butter typically contains, per 100g of butter, about 1mg Mg, 41mg K, 23mg Ca and 24mg P. AMF products can have even lower levels of these minerals. Therefore, if the only source of calcium is the AMF ingredient (which is preferably the case) then the Ca levels may readily be this low.

- 25 The dairy creamer composition comprises dairy fat. Preferably the composition is devoid of any vegetable fats and, preferably the fat in the composition consists of dairy fats. Dairy fats are those derived from milk. As noted above, it is conventional to produce dairy creamers by concentrating milk and/or cream ingredients. However, in view of the requirement to avoid
- 30 native dairy proteins, the easiest approach to achieving the present invention is to start from a butter product. This avoids the need for complex process steps to remove protein and dairy minerals from a milk or cream ingredient. The preferred source of dairy fats is the commercially available anhydrous milk fat (AMF). This is essentially butter and has very low levels of fats and dairy minerals. Preferably, based on the dry weight of the composition, the
- 35 dairy fat is present in an amount of from 20 to 55wt%, preferably 20 to 40wt%, preferably about 30wt%.

The dairy creamer composition comprises sodium caseinate. Sodium caseinate contains protein which is often derived from dairy sources. However, as discussed above it does not contain native dairy proteins as they are denatured in the formation of the salt. Sodium caseinate is a well-known ingredient for acting as a stabiliser and protein supplement. Often, sodium caseinate is obtained through acidification, curd formation, washing and drying of milk to create acid casein. When the curd obtained is neutralized, sodium caseinate is produced. Also, dried acid casein can be used as starting material. Nowadays, also spray-drying and extrusion are widely used to obtain sodium caseinate. Preferably, based on the dry weight of the composition, the sodium caseinate is present in an amount of from 1.5 to 8wt%, preferably 2 to 6wt% and preferably about 5wt%. This amount of sodium caseinate gives good emulsion stabilising effects.

The dairy creamer composition comprises one or more stabilisers. Preferably the one or more stabilisers comprise and preferably consists of disodium phosphate and/or dipotassium phosphate and/or sodium stearoyl lactylate and/or one or more gums. The DSP and DKP are buffers to enhance the stability. SSL is a small molecular weight surfactant. Preferably the composition is free from trisodium citrate since this reduces the sodium levels in the product. TSC is generally employed to dissociate the micelles so that they can get to the fat/water interface faster, but the inventors have found that this is not required in view of the other components of the recipe. A suitable gum is gum Arabic which may be present as a stabiliser and emulsifying agent.

Preferably, based on the dry weight of the composition, the one or more stabilisers are present in a total amount of from 0.5 to 10wt%, preferably about 2.5-7.5wt%.

The dairy creamer composition optionally comprises sugar. Preferably sugar is present and preferably the sugar is glucose and/or sucrose. Preferably, based on the dry weight of the composition, the sugar is present in an amount of from 30 to 75wt%, preferably 45 to 75wt%, preferably about 60wt%. The sugar acts as a bulking agent, but also enhances the flavour and mouthfeel of the reconstituted beverage. Nonetheless, for the avoidance of doubt, sugar is not considered to be a "flavouring" or a "mouthfeel enhancer" as further discussed below.

The dairy creamer composition optionally comprises flavourings. Flavourings include salt and compositions (which are commercially available) for imparting a dairy flavour. The latter typically comprises organic compounds with a characteristic dairy smell and taste. Preferably, based on the dry weight of the composition, flavourings are present in an amount of less than 2wt%, preferably less than 1wt%.

The dairy creamer optionally comprises mouthfeel enhancers. Mouthfeel enhancers are well known in the art and preferably comprise (or consist) of fibers. These act to thicken the final beverage and can be used to permit a reduction in the levels of sugar in the creamer.

- 5 Preferably, based on the dry weight of the composition, mouthfeel enhancers are present in an amount of less than 25wt%, preferably less than 10wt% and preferably are not present.

- 10 Preferably the composition is substantially free from lactose. Preferably the composition comprises less than 0.1wt% lactose based on the dry weight of the composition. This is desirable from an allergy perspective and can be readily achieved through the use of AMF despite the creamer being a dairy creamer.

- 15 The inventors have been trying to tackle problems of residue left in the beverage capsules with existing liquid formulations. The inventors surprisingly found that the residue was tied to the presence of the dairy minerals. Without wishing to be bound by theory, they noted that in these recipes minerals are added to form a supersaturated solution, hence the product is subject to insoluble minerals. The dairy minerals are added to the system through dairy and through separate addition of dairy minerals in a powder form. These minerals provide mouthfeel and taste, and were considered to enhance emulsion stability. Also, trisodium
20 citrate (TSC) is added to cause dissociation of micelles in the emulsion, thereby enhancing the emulsifying properties of the micelles.

- Removing the dairy minerals was then found to cause a different problem of with the dairy proteins becoming unstable. The inventors have found that this problem only affects the
25 native dairy proteins and not those of sodium caseinate which acts as an emulsifier in the formulation. The inventors have surprisingly found that by changing the source of the fat and by excluding both native dairy proteins and dairy minerals, they can arrive at a creamer which has improved stability when in liquid form (i.e. liquid or reconstituted creamer forms). The inventors have found that the absence of dairy minerals does not unduly affect the
30 flavour of the product and that this can be addressed with the inclusion of flavourings.

- According to another aspect there is provided a beverage capsule comprising the creamer composition as described herein. A "beverage capsule" as used herein is synonymous with a beverage cartridge, pod, container, or pad. All of these terms are used in the art to describe
35 the machine-insertable containers used for holding beverage ingredients (liquid or powdered) that are used to form a beverage in a beverage preparation cycle of a beverage preparation machine. Preferably the creamer composition is a liquid creamer composition.

When providing a liquid creamer composition it is, of course, implicit that the beverage capsule must be one suitable for holding such a liquid composition, such as a pouch or a rigid sealed capsule (e.g. plastic or metal). A powdered creamer composition may also be held in such capsules. When the creamer composition is a powder, the capsule may
5 additionally be a pad, such as a filter paper pad.

According to a further aspect there is provided a method for the manufacture of a creamer composition as described herein, the method comprising:

- (i) providing molten anhydrous milk fat;
- 10 (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 40°C to form a mixture;
- (iii) homogenising the mixture to form a liquid creamer composition.

- 15 After homogenising, the liquid creamer composition will preferably be packed into a beverage capsule. The capsule can then be sealed and the product sterilised in a conventional in-pack retort step.

As will be appreciated, this method provides a straight-forward method of forming a creamer
20 while maintaining the AMF in a liquid form so that, when homogenised, it has a stable distribution of fat globules.

When the intended product is a dry powder, the method further comprises:

- (iv) drying the obtained liquid creamer composition to obtain a powdered creamer
25 composition, preferably by spray-drying. The product may be pasteurised before this step.

Preferably the method described herein further comprises loading the creamer composition into a beverage capsule and then sealing the beverage capsule.

- 30 According to a further aspect there is provided a method for the preparation of a beverage, the method comprising reconstituting the creamer composition as described herein with water. Preferably the water has a temperature of from 80 to 95°C. In some embodiments the water further comprises tea, coffee or cocoa solids. This may occur when using a beverage preparation machine such that the creamer is placed in a receptacle and a beverage capsule
35 comprising tea, coffee or cocoa solids is used to prepare a beverage for reconstituting the creamer.

According to a preferred embodiment there is provided a beverage capsule comprising the powdered creamer composition as described herein. This is particularly advantageous because the formulation surprisingly left a reduced residue in the capsule after a beverage preparation and dispensing step.

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Accordingly, preferably there is provided a beverage capsule comprising a dairy creamer composition comprising, preferably consisting of:

- (i) dairy fat;
 - (ii) sodium caseinate;
 - 10 (iii) one or more stabilisers;
- and, optionally, at least one of:
- (iv) sugar; and/or
 - (v) flavourings; and/or
 - (vi) one or more mouthfeel enhancers;
- 15 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.

20 More preferably there is provided a beverage capsule comprising a dairy creamer composition comprising, preferably consisting of:

- (i) 20 to 55wt% dairy fat;
 - (ii) 2 to 8wt% sodium caseinate;
 - (iii) 0.5 to 7wt% of one or more stabilisers, wherein the one or more stabilisers
 - 25 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;
- (iv) 30 to 75wt% sugar;
- and, optionally, at least one of:
- 30 (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
 - 35 100mg/100g based on the dry weight of the composition.

Examples

The invention will now be described further with respect to the following non-limiting examples.

5 Conventional Dairy supplements and creamers

A typical dairy mineral composition analysis is provided below. This is the mineral data for a dairy mineral supplement suitable in prior art applications for addition when preparing a creamer product. As can be seen, there are high levels of all mineral additives, especially
10 calcium:

	Sodium	0.62g/100g
	Potassium	700 mg/100g
	Calcium	24800mg/100g
15	Iron	1.3mg/100g
	Phosphorus	14000mg/100g
	Magnesium	1400mg/100g

In addition, conventional mineral levels were assessed in known commercialised products.
20 Ca levels in a first commercialised product were 523mg in a 26.5g product and 375mg in another 26g product.

Example 1

25 A batch of the inventive recipe was produced which ultimately formed the final composition in the table below.

Ingredient	Composition [wt.%]
Water	55%
Milk fat	15%
Sugar	25%
Sodium Caseinate	2.5%

Stabiliser system	2.5%
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The anhydrous milk fat was melted at a temperature of 60 °C under stirring. Mixing was done through the whole batch making procedure.

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Separately, water was added to a mixing vessel with consistent agitation and temperature and heated to 60°C. The sodium caseinate and DKP were added and dissolved. Once dispersed, the mixture was heated to 75 °C and the melted fat was added and mixed sufficiently to allow for emulsion formation. Remaining at this temperature, the stabilisers were added. Finally, sugar was added to the mixture.

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The resulting mixture was then homogenised (2-stage, high pressure type – first stage: 40 bar, second stage: 270 bar). The resulting liquid was then packed into capsules which were sealed and sterilised via retorting in an autoclave.

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Later, the capsules were brewed to assess residue levels. The results were compared against a standard cream-based dairy concentrate (containing both dairy proteins and dairy minerals) of comparable age. The results of which are shown in the table below.

20 For another comparison, a composition was made which consisted of a standard cream-based dairy concentrate containing dairy protein but without adding dairy minerals. This was homogenised, packed and heat-treated in the same way as the inventive composition. The brew results of this are also included in the table below. Since the results were obviously poor, performing repeat measurements to give meaningful standard deviation data was deemed unnecessary.

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	Residue post-brewing [g]	Standard deviation [g]
Cream-based dairy concentrate containing dairy proteins and no dairy minerals	4	-

Cream-based dairy concentrate containing dairy proteins and dairy minerals	2.3	0.4
Inventive composition containing no dairy minerals and no dairy proteins	1.4	0.2

The mineral content of the inventive recipe containing no dairy minerals and no dairy proteins was analysed with ICP-MS and found to be as follows:

Calcium	170 mg/kg; 17mg in 100g formula
Magnesium	39mg/kg; 3.9mg in 100g formula
Phosphorus	1100mg/kg; 110mg in 100g formula
Potassium	140mg/kg; 14mg in 100g formula
Sodium	1700mg/kg; 170mg in 100g formula

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As can be seen, the levels of the dairy minerals in the composition are markedly lower than in conventional dairy creamer products.

Example 2

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A powdered dairy creamer was obtained by melting AMF and blending into it the further listed ingredients. The mixture was subjected to high-shear mixing while maintaining the temperature. The mixture was then homogenised (two stage) and subjected to a pasteurisation heat treatment. The liquid composition was then passed to a spray-drier.

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The composition was as-follows (by total composition dry weight):

- Milk Fat :15 to 50% (~25wt%)
- Glucose syrup: 50 to 80% (~70wt%)
- Sodium Caseinate: 1.5 to 4% (~2wt%)
- Stabilising System: 1.5 to 3.5% (~2.5wt%)

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Both creamers reconstituted well without precipitated solids. The creamers had a good whitening effect and a desirable flavour.

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All percentages are by weight unless otherwise specified.

The foregoing detailed description has been provided by way of explanation and illustration and is not intended to limit the scope of the appended claims. Many variations in the presently preferred embodiments illustrated herein will be apparent to one of ordinary skill in the art and remain within the scope of the appended claims and their equivalents.

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For the avoidance of doubt, the entire contents of all documents acknowledged herein are incorporated herein by reference.

Claims:

1. A dairy creamer composition comprising:
 - (i) dairy fat;
 - 5 (ii) sodium caseinate;
 - (iii) one or more stabilisers;
 - and, optionally, at least one of:
 - (iv) sugar; and/or
 - (v) flavourings; and/or
 - 10 (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
 - 15 100mg/100g based on the dry weight of the composition.
2. The dairy creamer composition according to claim 1, which is a liquid dairy creamer composition, further comprising water.
3. The dairy creamer composition according to claim 2, wherein the composition
20 consists of components (i)-(iii) and, optionally, at least one of (iv)-(vi), and water.
4. The dairy creamer composition according to claim 1, which is a powdered dairy creamer composition.
- 25 5. The dairy creamer composition according to claim 4, wherein the composition consists of components (i)-(iii) and, optionally, at least one of (iv)-(vi).
6. The dairy creamer composition according to any preceding claim, wherein the dairy fat is anhydrous milk fat.
- 30 7. The dairy creamer composition according to any preceding claim, wherein the composition comprises less than 40mg/kg of native dairy proteins, based on the total weight of dairy fat.
- 35 8. 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.

9. 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 stearyl lactylate and gums, preferably gum Arabic.
10. The dairy creamer composition according to any of the preceding claims, wherein the one or more mouthfeel enhancers comprise fibers.
11. 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 from 30 to 75wt%, preferably about 60wt%.
12. 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.
13. The dairy creamer composition according to any preceding claim, wherein sugar is present and wherein the sugar is glucose and/or sucrose.
14. A beverage capsule comprising the creamer composition according to any preceding claim, preferably wherein the creamer composition is a liquid creamer composition.
15. 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 40°C to form a mixture;
 - (iii) homogenising the mixture to form a liquid creamer composition.
16. The method according to claim 15, wherein the method further comprises:

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

17. A method for the preparation of a beverage, the method comprising reconstituting the
5 creamer composition according to any of claims 1 to 13 with water,
preferably with water:
- (i) having a temperature of from 80 to 95°C and/or
 - (ii) further comprising tea, coffee or cocoa solids.