

2 minutes application break

# Non-Dairy Creamer



## Facts

**Origin** America

**Dates back** 1940s

**Ingredients** Vegetable oil, glucose, water, casein/caseinate, flavours, emulsifiers, colours.

Contains casein, a dairy protein, but no lactose.

## MixSing Vacuum



### Design

Shear	CFD simulations confirms >200,000 s <sup>-1</sup>
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Non-dairy creamer, a coffee whitener or liquid creamer, is a dairy-free alternative to traditional cream that adds flavour and texture to coffee and other hot beverages. It is typically made from vegetable oils, sugars, and emulsifiers and is often flavoured with vanilla, hazelnut, or different popular flavours.

The first non-dairy creamer was introduced in the United States in the 1940s and was made primarily from hydrogenated vegetable oils, such as coconut or palm kernel. These early creamers were often criticized for their artificial flavour and chemical-heavy ingredients, but they

remained popular due to their convenience and shelf stability.

In the 1960s, non-dairy creamers began to include more natural ingredients, such as soy or almond milk and began to be marketed as healthier alternatives to traditional cream. However, these creamers were still high in sugar and artificial ingredients. They were not considered viable for those with dietary restrictions, such as vegans or lactose intolerance.

In the 1970s, non-dairy creamers were sweetened with high fructose corn syrup, a cheaper alternative to sugar. But consumers

did not welcome this change as it was considered a less healthy option.

In the last decade, there has been a growing demand for non-dairy creamers made from more natural, plant-based ingredients, such as oat milk, coconut milk, and nut milk. These creamers are often lower in sugar and artificial ingredients and are considered healthier for those looking to avoid dairy. Additionally, these creamers are often labelled as vegan and free from common allergens like soy, nuts, and gluten.