BioBoost
Accelerating biobased horticulture

Coffee made from date stones

Crop	Date palm *Phoenix dactylifera*
Croppart	Seed
Application area	Food & feed
Status	Commercial stage
Public availability	Non-public
Relevant plant compounds	Date stones

Description

In a world where sustainability, health and taste are becoming increasingly important, Daffee offers a revolutionary alternative to traditional coffee. Made from roasted organic date pits, Daffee not only offers a surprising taste experience, but also a circular solution for an often undervalued residual flow from date processing.

What is Daffee?
Daffee is a 100% natural and caffeine-free drink made from the pits of organic dates. These pits are carefully washed, dried, roasted and then ground into a tasty powder. This powder is brewed just like coffee and gives a warm, nutty drink with a subtle caramel flavour.

The name Daffee is a contraction of "date" and "coffee", and symbolises the unique combination of tradition, innovation and sustainability.

From Residual Product to High-Quality Drink
The pit of a date is naturally rich in nutrients, such as antioxidants, fibres and minerals. In the regular food chain, date pits are often considered waste or at most used as animal feed. Daffee shows that these seeds deserve a second life — as raw material for a tasty and functional product.

With this circular approach, Daffee contributes to reducing food waste and optimizing the organic date chain. Date pits that would otherwise be thrown away are now given a valuable destination in the form of a tasty drink.

Organic, Caffeine-free and Stomach-friendly
Unlike regular coffee, Daffee does not contain caffeine and is therefore ideal for people who are sensitive to caffeine, pregnant women, children or people with sleeping problems. At the same time, it is rich in antioxidants that can support the immune system and have an anti-inflammatory effect.

Because Daffee does not contain acids or bitter caffeine, it is also much friendlier to the stomach than regular coffee. This also makes it an excellent alternative for people with stomach or intestinal problems, without compromising the experience of a warm, comforting cup of 'coffee'.

Local Processing, Global Impact
Daffee works with organic date producers in Tunisia and other parts of North Africa and the Middle East, where dates are an important part of local agriculture. The date pits are collected locally and further processed in the Netherlands into a high-quality end product. This ensures a short and transparent chain in which fair trade and cooperation are central.

Who is Daffee for?

- People who want to avoid caffeine
- Conscious consumers who make sustainable choices
- Foodies looking for new flavors
- Hospitality entrepreneurs who want to enrich their drinks menu
- Producers who are interested in circular ingredients

Daffee is available as a loose ground blend for use in cafetières, percolators and espresso machines, but also as handy compostable coffee pads or cups for consumers who want convenience without burdening the planet.

Daffee as an Example of Biobased Innovation
Daffee fits perfectly with the objectives of the BioBoost platform: using plant-based residual flows from agriculture and horticulture to create new, sustainable products. By transforming a 'waste product' into a valuable consumer good, Daffee shows how the circular economy works in practice — tasteful, socially and ecologically responsible.

Examples of end products

Date coffee with different flavors

Daffee currently markets six different flavors: Pure, with Cardamom, with Orange Peel, with Ginger, with Chai, with Cinnamom.

Used conversion methods

Mechanical-Physical processes

Milling

Resources

https://www.daffee.nl Initiative website

The story of Daffee founders Publication