# DIRTEA's mushroom coffee offers a healthier alternative for coffee lovers



DIRTEA's Mushroom Coffee, an innovative beverage blending 100% arabica beans with adaptogenic mushrooms, is gaining popularity among coffee enthusiasts for its promise of delivering energy and mental clarity without the common side effects associated with traditional coffee. The product combines arabica coffee with 1,000mg of Lion’s Mane mushroom and various B vitamins, including B6, B12, Pantothenic Acid, and Folic Acid, which are claimed to support overall well-being as well as energising the nervous system.

Launched to offer coffee drinkers a healthier alternative, DIRTEA Mushroom Coffee has captured consumer interest by addressing common issues faced by coffee consumers, such as jitters and energy crashes. According to the Mirror, DIRTEA advocates that their product provides a more stable energy release, evidenced by the assertion that their mushroom-infused coffee contains up to 80% less caffeine than standard coffees.

Dr Tara Swart, a neuroscientist and Chief Science Officer at DIRTEA, has expressed her support for the brand, stating, “We stand for health, education and community. I have used adaptogenic mushrooms for many years and this is the brand I love on so many levels.” This endorsement underscores the scientific backing behind the product, enhancing its credibility among health-conscious consumers.

Available for £38 per pouch, DIRTEA Mushroom Coffee can be purchased at a discounted price of £26 with a subscription, which also includes a complimentary mug and storage jar. The product has garnered positive reviews, achieving a noteworthy 4.9-star rating from over 19,000 users on the brand's website. Customers have highlighted its benefits for mental productivity and energy management. One user noted, "Love the flavour of this coffee and the fact that it offers healthy benefits is an added bonus," while another remarked, "I'm sharp, aware on this coffee with loads of energy, without the cons. Highly recommend."

As the trend of adaptogenic coffee rises, DIRTEA is competing with other brands such as London Nootropics and Javasu, which are also tapping into the growing consumer interest in health-focused coffee alternatives. The positive customer reviews are a testament to its appeal, with many users reporting an improved experience compared to traditional coffee. However, some users have pointed out that while the coffee is generally well-received, mixing it with whole milk may lead to an earthy aftertaste.

Overall, DIRTEA Mushroom Coffee stands as a notable entrant in the beverage market, aimed at providing health-conscious consumers an alternative to traditional coffee, and capturing the attention of those looking for a more balanced energising drink.

Source: [Noah Wire Services](https://www.noahwire.com)

## References

* <https://us.dirteaworld.com/products/coffee-super-blend> - This URL supports the claim about DIRTEA Mushroom Coffee being made from 100% arabica beans combined with Lion's Mane mushroom and other ingredients like Chaga, Cordyceps, Maca, and Ashwagandha, offering sustained energy and mental clarity.
* <https://us.dirteaworld.com/blogs/news/boost-your-energy-and-productivity-with-dirtea-coffee> - This article explains how DIRTEA Coffee combines functional mushrooms like Lion's Mane and Chaga with adaptogens to boost energy, improve focus, and enhance immune function.
* <https://eu-eur.dirteaworld.com/products/dirtea-coffee-int> - This URL provides details on DIRTEA Mushroom Coffee, highlighting its formulation with Lion's Mane and B vitamins to support energy and focus without jitters.
* <https://www.google.com/search?q=Lion%27s+Mane+cognitive+benefits> - This search query yields results supporting the cognitive-enhancing properties of Lion's Mane mushroom, which aligns with DIRTEA's claims about their coffee.
* <https://www.healthline.com/nutrition/chaga-mushroom> - This article details the health benefits of Chaga mushrooms, including their ability to boost the immune system, which is mentioned in DIRTEA's blend of ingredients.