

Invention relates to the food industry, the product can be used in the production of pasta, baked goods, confectionery, and other products. In method for producing flour from ground coffee waste, which includes drying raw material and grinding it, according to invention, wet waste from used ground coffee is used as raw material, dried at a temperature of 40–65 °C until a moisture content of 1.5–2.0% is achieved, ground to obtain a product with particle size fractions of 40–800 µm, and then sieved with simultaneous ultraviolet irradiation in a vertical air stream, and hermetically packaged.