



Why **White Cloud Coffee**?

The 7 Critical Differences:

1. All of our coffees are 100% Arabica coffees. Arabica beans are the signature beans of gourmet coffee. Grown at higher altitudes, they have more flavors and a finer taste than a Robusta. Robusta beans are commonly used in the processing of instant and commercial coffees. You will find most of our competition uses Robusta beans for their office service coffees.
2. White Cloud Coffee can be found in the gourmet coffee sections of grocery stores in the western United States, from Utah to Oregon and Montana to California. Customers recognize the quality and value of White Cloud Coffee.
3. All of White Cloud Coffees are custom roasted. This means they are roasted to order for freshness every time. White Cloud Coffee is known for their superb blends - from our Breakfast Blend to the Sun Valley Blend.
4. White Cloud Coffees are 'air roasted' for a superior and consistent taste. We don't use drum roasters where coffee can be inconsistent and burnt.
5. Each and every bag is nitrogen flushed by hand to maintain freshness and taste.
6. White Cloud Coffee guarantees your satisfaction 100%. If you are ever dissatisfied with any coffee, you may return it for a complete credit.
7. White Cloud Coffee, together with Idaho Springs Water offers a wide selection of regular, flavored and de-caf coffees, guaranteed to meet your highest expectation.