The ingredients come from nature. 
The quality comes from skill. 
The difference is in the RWA’s water.

You need a lot of water to run a successful bakery business. A single ciabatta loaf has almost as much water as it does flour. It’s a major benefit to have the Regional Water Authority (RWA) as our supplier because we never have to worry about the quality of the water. It’s clean, reliable and affordable.

The RWA has invested a lot in its water resources and infrastructure for this region, and that commitment is a big reason why our nationally distributed breads are so delicious. It’s easy to take water for granted, but making great bread would be a lot harder without the RWA’s water.

Charles Negaro, CEO, Chabaso Bakery

To learn more about Quality on Tap at the RWA, visit rwater.com