



Charles Negaro, CEO, Chabaso Bakery

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.



 **Regional Water Authority**
Tapping the Possibilities™

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