



WATER ISN'T JUST IN THE RECIPE- IT **IS** THE RECIPE

Why Water Matters in Your Kitchen and Beverage Service

Water is the foundation of many restaurant foods and drinks. From brewed coffee to fresh dough, water is often the largest ingredient — shaping taste, texture, and quality every step of the way.

Item	Water Content (%)	Why It Matters
Ice Cubes	100%	Pure water—essential for chilling
Fountain Soda	89-94%	Water + syrup = refreshing taste
Brewed Coffee	98-99%	Water extracts aroma & strength
Brewed Tea	98-99%	Water influences clarity & flavor
Juice (RTD)	85-90%	Water dilutes concentrate naturally
Bread Dough	35-45% (of dough weight)	Water impacts texture & rise
Pizza Dough	35-45% (of dough weight)	Hydration influences chew & elasticity
Pretzel Dough	33-37% (of dough weight)	Firm hydration perfects bite
Soups & Stocks	90-95%	Broth's base for flavor & volume
Sauces	80-90%	Water balances consistency
Vegetables & Fruits	70-95%	Natural water ensures freshness

The Takeaway
Your kitchen's #1 ingredient isn't flour, syrup, or coffee beans – it's water. From mixing dough to pouring drinks, water quality impacts everything.

Choose Quality Water to Elevate Every Dish & Drink
Clean, balanced water ensures your recipes come out consistent, delicious, and customer-approved — every single time.

