



IWS WATER in Baking and Leavening

When Water Elevates the Art of Bread



Water: The Invisible Ingredient of Perfection

In the world of high-end catering and artisanal baking, every detail tells a story of care and dedication. Water, a primal and fundamental element, becomes the protagonist of an experience that transforms the simple into the extraordinary.

In the kitchen and the baking lab, water is much more than an ingredient: it is the vehicle through which flavors, textures, and aromas express themselves in their fullness. In baking, this role becomes decisive for the final result.



Yeast Activation

Optimizing Fermentation



Gluten Formation

Perfect Dough Structure



Hydration

Superior Elasticity and Workability

Quantum Physics at the Service of Leavening

IWS WATER uses advanced principles of quantum physics to molecularly structure water, creating an unprecedented level of purity and vitality. This technological innovation brings tangible and measurable benefits at every stage of professional bread making.



Half the Yeast Usage

Structured living water interacts more effectively with yeasts, promoting a more stable and harmonious fermentation for consistent results.



Superior Elasticity

Better hydration allows for softer, more homogeneous, and easier-to-work doughs, essential for excellent bread making.



Perfect Crumb Structure

Water control ensures repeatable results, indispensable for achieving the desired structure in every leavened product.



Complex Aromas

Fermentation produces cleaner and more complex aromas, enhancing fine flours and natural yeasts or sourdough.



The Sensory Revolution in Bread

Perceptible Quality in Every Bite

IWS water doesn't change the recipe: it enhances its essence.

The difference is tangible in every aspect of the finished product, from baking to final tasting.

The benefits manifest in superior organoleptic characteristics that immediately distinguish your bread from all others.

Crispy Golden Crust

Perfect coloration and irresistible texture that retains crispiness longer

Soft and Fragrant Crumb

Well-developed structure, soft to the touch, and rich in natural fermentation aromas

Optimal Preservation

Longer shelf life of the finished product thanks to improved molecular hydration

Excellent Digestibility

A distinctive sign of superior quality doughs, appreciated by every customer

The Choice of Professional Excellence

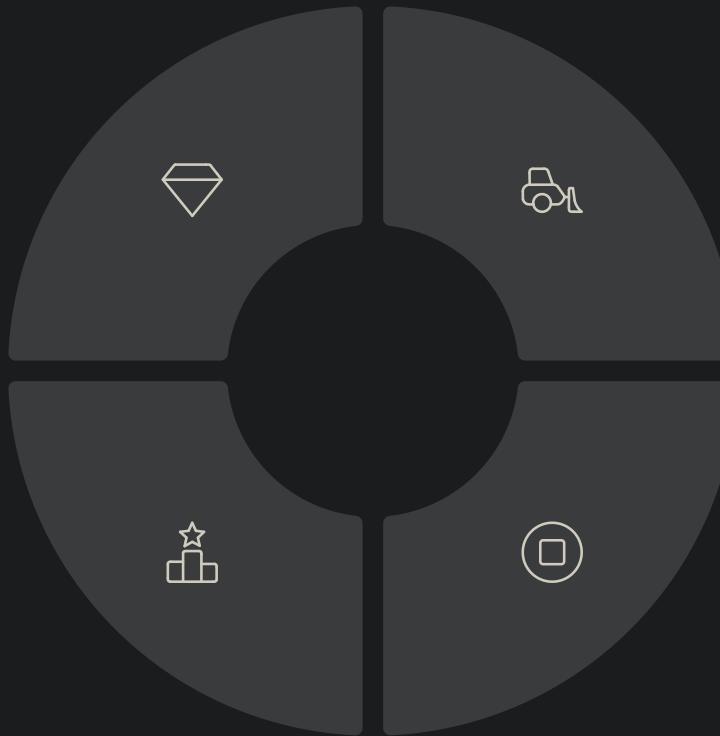
Michelin-starred restaurants and high-end bakeries that have adopted IWS WATER speak of an "invisible but essential partner" in their pursuit of excellence. This choice represents a declaration of intent towards total quality.

Mineralized Purity

Retains essential minerals, improving fermentation and the life of sourdough for superior results

Gastronomic Signature

The house bread becomes a unique calling card, with a clear and recognizable identity



Equipment Protection

Mixers, proofing chambers, and steam ovens work better and longer thanks to the absence of limescale

Consistent Standards

100% consistent quality in every proofing, fundamental for maintaining excellence day after day

"IWS WATER is the luxury that is not seen, but felt. In baking, it translates into more vibrant, harmonious, and balanced doughs — bread that speaks of total care for the simplest ingredient: water. An experience your guests perceive in every bite."