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New system lets restaurants mimic New York water, baked goods

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By Canadian Pizza



Photo courtesy Scott's Pizza Tours, 2015

Are you looking to try New York-style pizza or bagels in your restaurant? New York WaterMaker has produced a patent-pending water source replication system designed to give restaurants, pizzerias, bakeries and bagel shops the perfect recipe to replicate New York dough.

The system can replicate the specific type of water used in any key geographic location so any business, regardless of where they are located, can mimic the water they want when making their fresh goods. The company is also expanding its focus beyond pizzeria's, bagel shops and bakeries to other food and beverage manufacturers nationwide, like coffee shops and cafés.

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"Water makes up approximately 60-70 per cent of bagel and pizza dough, making water a key ingredient of most of these recipes. Unfortunately, a lot of people do not think about the quality of the water they use when it comes to taste," said Paul Errigo, CEO of the company.

"Minerals dissolved in water (mostly magnesium and calcium) can help proteins in the flour bond together more tightly, forming a stronger gluten structure, the network of interconnected proteins that give dough its strength and elasticity," Errigo said in a news release. "In short, the higher the mineral content of water (measured in parts per million or ppm), the stronger and chewier the dough. New York water has the ideal characteristics for dough and baking."

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"We installed a New York WaterMaker in our state-of-the-art dough room at the North American Pizza & Culinary Academy because we know how important water is as an ingredient in dough and pizza," said Leo Spizzirri, Master Istruttore, PFC. "You need great dough to make great pizza, and you need ideal water to make great dough. The importance of water as an ingredient cannot be understated."

This YouTube video describes the characteristics of New York water: https://www.youtube.com/watch?v=q_louycAXGY&feature=youtu.be

newyorkwatermaker.com