

REFERENCE – drinking water

Bakery LA CIGOGNE ET LE FOURNIL, 67150 Gerstheim, France



products: CLASSIC, VITAL

Gerstheim is a beautiful village on the Rhine, south of Strasbourg.
In the spring of 2018 baker Gilbert Kuntzmann opened his own organic bakery there.

In order to produce the bread, grain from organic farming is sourced from a nearby mill.

Natural yeast and plenty of water are added to that. The water used comes from the local water supply in the village, which has a total hardness of 15.7 ° German hardness and contains chlorine.

In order to improve the extremely important ingredient of water, it was decided to first install a filter with 25µm fineness and after that an activated carbon filter to filter the chlorine and possible pesticides.

Previously, an EWO CLASSIC was installed in the basement, at the beginning of the house water pipe, so that the benefits can be enjoyed everywhere in the house.

In order to obtain perfectly vitalized water in the bakery, an EWO VITAL was installed in the pipe before reaching the tap.

The reason is that there are electromagnetic fields between the cellar and the bakery, which disturb an already good water structure.

That's why it was additionally revitalized. The result: an exceptionally good bread with a fine taste that keeps fresh longer thanks to the better water absorption.

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Master baker Gilbert Kuntzmann explains:

„I work with respect for man and nature and therefore offer healthy products, with strong nutritional and ecological qualities.

I support local production and prefer short delivery routes, which is why I obtain my ingredients from purely organic agriculture from nearby my bakery. I am happy to offer you different sorts of bread that have a unique taste and can be stored longer.

My bread is hand-kneaded and baked in a wood oven, which further reduces my ecological footprint.“



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