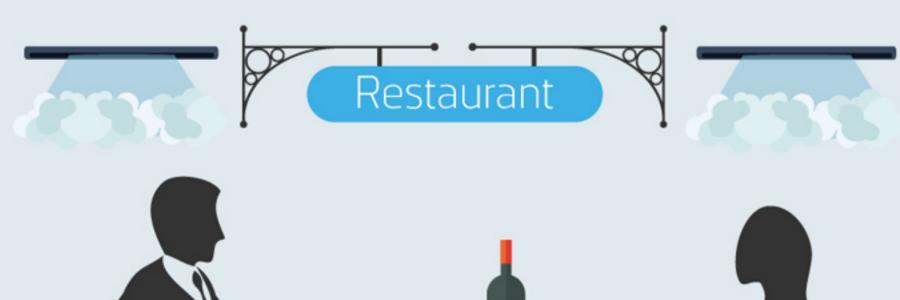
The Realities of Water Use

your actual water footprint





A misting system uses approximately

GALLONS
OF WATER PER GUEST
during a one-hour meal

Lettuce. tomatoes. cucumbers. croutons and salad dressing found in a side salad takes between



Every pound of California beef requires about

2,464

GALLONS OF WATER
TO PRODUCE



That means that the patty in a quarter pound hamburger takes

616

GALLONS OF WATER TO PRODUCE



An 8 oz glass of red wine with dinner takes

58
GALLONS OF WATER TO PRODUCE



GALLONS OF WATER

Enjoying an after-dinner coffee (8 oz) represents 29 gallons of water used during production.



A single trip to the restroom, on average. can use over

5 GALLONS OF WATER

after flushing the toilet and washing your hands



VS



Sources: Restaurant.org. the Water Education Foundation. "The Water Footprint of Food".

Twente Water Centre. University of Twente, the Netherlands