

AMATEURS REGULATIONS

Vera Pizza Napoletana Champion 2026

Ristorante della Piscina della Mostra d'Oltremare di Napoli

15-17 Settembre 2026

The Associazione Verace Pizza Napoletana guarantees the transparency of the competition and compliance with the rules listed below, reserving the right to exclude competitors who fail to comply with them.

WHO CAN PARTICIPATE

The **amateurs** category includes the top 40 finishers of the “Vera Pizza Contest – 2024 edition”, the top 15 finishers of the “Vera Pizza Contest – 2025 edition”, and those **who placed in the top 3 during the qualifying rounds organized by the AVPN**. Every competitor participates in the *Vera Pizza Napoletana* discipline.

Participants must be at least 16 years old. Registered competitors are strictly prohibited from collaborating in any form with the event's sponsor companies during the competition days and within the event area.

COMPETITIONS

Vera Pizza Napoletana* (according to AVPN International Regulamentation):

It must be prepared according to the AVPN Regulations, limited strictly to Margherita and Marinara. Peeled tomatoes may be used, along with fiordilatte or buffalo mozzarella, grated cheese, extra virgin olive oil, and basil.

CLOTHING AND EQUIPMENT

Equipment provided to participants: 2t-shirt, 1apron, 1cap, and 1backpack. **Competitors are required to wear the uniform provided.**

Participation while wearing other uniforms and/or accessories bearing company logos is strictly prohibited, under penalty of disqualification.

It is also mandatory not to wear jewellery, bracelets, rings, or watches, under penalty of disqualification.

AMATEURS REGULATIONS

Vera Pizza Napoletana Champion 2026

Ristorante della Piscina della Mostra d'Oltremare di Napoli

15-17 Settembre 2026

TECHNICAL EQUIPMENT

A special AVPN peel/spatula will be provided for participants to use during the competition (optional use). Dough must be prepared at the COMPETITION VENUE (by machine or by hand). The organisation will provide participants with equipment for dough preparation and pizza baking (wood-fired Ooni Karu 16 oven, peels, worktop, fryer, etc.). The use of other equipment is not permitted.

INGREDIENTS PROVISION

The organisation will provide flour (Spadoni Chella La 1kg, Caputo Pizzeria 1kg, Polselli Classica 1kg, Dallagiovanna La Napoletana 1kg, Naldoni Smorfia 1kg e Scoppettuolo Reginella 1kg), fresh brewer's yeast, dried brewer's yeast, peeled tomatoes, oil, buffalo mozzarella, and fiordilatte, which must be used by participants after reviewing them and confirming their use at competition registration. Under no circumstances will products other than those listed from companies other than Vera Pizza Napoletana Champion sponsors be permitted, under penalty of disqualification.

The brands of products other than those of the sponsors may not be advertised or displayed in any way.

JURY AND EVALUATION

Oven Judge: establishes and regulates the order in which pizza makers access the competition, ensures that no irregularities are committed during preparation, checking that all materials are removed with each change of pizza maker. Completes the first technical evaluation sheet with scoring.

Jurors: a minimum of 2 jurors, depending on the competition, will complete the technical evaluation sheet. The jury's decision is final. One or more juries will be appointed, depending on the number of contestants.

Technical Evaluation Sheet: The sum of the technical sheets from the jurors and oven judges will constitute the score out of 100/100.

Rankings: for each competition, rankings will be drawn up based on the average score out of 100/100 for each pizza maker, obtained by the simple arithmetic mean of all sheets completed by the jurors.

Appeals: the verdict expressed by the jury through the technical sheets is final and unappealable. Appeals via video evidence or of any other nature are not permitted. Any irregularities must be reported immediately to the competition judges, who will take appropriate action. Decisions and rankings are final and binding.

Tie-breaking for individual categories: In the event of a tie, the competitor with the highest score for the "overall harmony" parameter will be awarded the prize. In the event of a further tie, the winner will be the competitor who obtained the highest score for the "pizza management in the oven/frying" parameter.

Publication of results: the results will be displayed and announced on the evening of 17 September 2026. Partial results may not be accessed, nor may the outcome of the competitions be known in advance. **The**

AMATEURS REGULATIONS

Vera Pizza Napoletana Champion 2026

Ristorante della Piscina della Mostra d'Oltremare di Napoli

15-17 Settembre 2026

ranking of the top three finishers will not be announced until the final award ceremony. All other participants will be listed in alphabetical order.

GENERAL COMPETITION RULES

- ✓ The dough must be prepared by hand or with a mixer, in the order assigned to the competitors directly on-site in a preparation room. Processing must be carried out in accordance with the AVPN Disciplinary Regulations, under penalty of disqualification, and therefore **only direct doughs are permitted**. A dough board/container will be provided by the organisation. Doughs will be prepared September 14 from 04:00 pm to 06:00 pm, which will be labelled and stored in a specific area. Participants can access this area from 11:30 am to 12:30 pm on the race day.
- ✓ The organisation will communicate the participation order and the time of each individual performance, which may be subject to minor adjustments due to possible small delays.
- ✓ The competitor must respond to the call of the competition's technical coordinator. After three unanswered calls, the competitor will be excluded from the competition.
- ✓ For pizza preparation, competitors will have a maximum of 7'30" minutes from the time the oven is assigned. Competitors must prepare the pizza without the help or assistance of anyone (under penalty of disqualification), except for the oven assistant assigned by the organisation, who may exclusively hold the peel.
- ✓ In the event of an error in making the pizza, the participant has the right to make a second attempt (within the total preparation time available to participants). If the second attempt also fails, the participant will be eliminated from the competition.
- ✓ The competition judges will ensure that each competitor, upon completing their pizza, diligently removes all their tools and ingredients and thoroughly cleans the area used, to make way for the next competitor.
- ✓ The organisation exclusively reserves all advertising and image rights relating to participants in each competition category for six years, and the unlimited use of photographic and video material and anything else, without any compensation being due to the participants.

SIGNATURE

- ✓ The organisation reserves the right to make any changes with the aim of improving the running of the event.

Date

SIGNATURE