

PROFESSIONAL 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

Eligible to register in the categories **Margherita, Marinara, Gourmet Pizza, Fritta, Mastunicola e Calzone Napoletano** are pizza makers **who are owners and/or employees of Pizzerias regularly affiliated with AVPN, those registered in the AVPN Pizza Makers' Register** and professional pizza makers, including non-affiliated ones, who finished in the top 3 in each of the qualifying rounds organized by the AVPN. Each participant may register in a **maximum of 2 categories**.

Registration must be completed exclusively by filling in the electronic form available on the official event website **champion.pizzanapoletana.org**

Participants must be at least 16 years of age.

Registered competitors are strictly prohibited from providing any form of collaboration during competition days and within the event area on behalf of event sponsor companies.

Each competitor may compete representing their country of origin or the country in which they work.

The registration deadline is **MONDAY 31 AUGUST 2026 at 20:00 GMT +1**

AVPN reserves the right to close registrations if the maximum organisational limit is reached (75 participants for the margherita, 75 participants for the marinara, 25 participants for the fried pizza, 50 participants for the gourmet pizza, 25 participants for the mastunicola pizza, 25 participants for the Neapolitan calzone).

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COMPETITIONS

The Vera Pizza Napoletana Champion 2026 will be divided into 6 disciplines:

1) Margherita* (according to AVPN International Regulation):

Must be prepared according to the AVPN Disciplinary Regulations. Peeled tomatoes, fresh tomatoes, or a mix of fresh and peeled tomatoes may be used, along with fiordilatte or buffalo mozzarella, grated cheese, extra virgin olive oil, and basil.

All ingredients not mentioned are the responsibility of the participants

2) Marinara* (according to AVPN International Regulation):

Must be prepared according to the AVPN Disciplinary Regulations. Peeled tomatoes, fresh tomatoes, or a mix of fresh and peeled tomatoes may be used, along with oregano, garlic, extra virgin olive oil, and basil.

All ingredients not mentioned are the responsibility of the participants

3) Pizza per Gourmet (according to AVPN International Regulation)

*The pizza must be large enough to be divided into at least four equal tastings. The maximum number of topping ingredients is 5, chosen by the participant, in compliance with international culinary standards. Oil and basil will not be counted in the ingredient total and **combinations based on fruit or sweet ingredients are not permitted.***

*Pizza can only be baked in the oven during the allotted competition time. Double baking, in the oven and/or fryer, is not permitted. By September 1, 2026 participants must send (email to champion@pizzanapoletana.org) the recipe and the complete list of ingredients (including seasoning) they will use during the race and any need to use a stove and kitchen to prepare pre-race ingredients (**day 16/09 from 9:00 to 11:00**) in order to organize kitchen shifts.*

All ingredients not mentioned are the responsibility of the participants

4) Pizza Fritta* (according to AVPN International Regulation):

Neapolitan pizza dough fried as a filled calzone or round. Only the following ingredients are permitted, individually or in combination, provided they are inside the pizza: fresh ricotta, fiordilatte, buffalo mozzarella, provola, Neapolitan cicoli, Neapolitan salami, grated cheese, tomato, and pepper.

All ingredients not mentioned are the responsibility of the participants

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5) **Mastunicola*** (dough disc seasoned with lard or extra virgin olive oil, basil, cacio cheese and pepper)
A historic Neapolitan pizza designed to showcase the dough. It is prepared like a focaccia and seasoned with lard or extra virgin olive oil, cacio (any grating cheeses). The use of pepper and fresh basil is permitted.

All ingredients not mentioned are the responsibility of the participants

6) **Calzone Napoletano*** (according to AVPN International Regulation):
Neapolitan pizza dough baked in the oven and served as a filled calzone.
Only the following ingredients are permitted, individually or in combination, provided they are inside the pizza: fresh ricotta, fiordilatte, buffalo mozzarella, Neapolitan salami, grated cheese, tomato, and pepper.

All ingredients not mentioned are the responsibility of the participants

**The use of ingredients not provided for in these regulations will result in disqualification.*

CLOTHING AND EQUIPMENT

Equipment provided to participants: t-shirt, apron, cap, and backpack. **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.

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 according to availability). The organisation will provide participants with equipment for dough preparation and pizza baking (oven, peels, worktop, etc.). The use of other equipment is not permitted.

Participants are responsible for bringing their own bowls, containers, and materials for handling ingredients in anonymous boxes with no visible brands or identifying marks.

INGREDIENTS PROVISION

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The organisation will provide flour, fresh brewer's yeast, dried brewer's yeast (li.co.li. or sourdough starter cannot be used for food safety reasons) peeled tomato, oil, garlic, ricotta, buffalo mozzarella, fiordilatte, provola, cicoli, salami, pepper, oregano, basil and grated cheese, 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 participant will be able to choose between the following flours:

- Farina Caputo: Pizzeria tipo 00
- Farina Dallagiovanna : La Napoletana tipo 00 e la Napoletana 2.0 tipo 0 la Napoletana 2.0 plus tipo 0
- Farina Naldoni . Smorfia tipo 0
- Farina Polselli : Classica tipo 00
- Farina Scoppettuolo : Reginella Pizzeria tipo 00
- Farina Spadoni : Chella Ila' tipo 0

All ingredients not mentioned are the responsibility of the participants. The doughs will be labelled and stored in a well-defined area, accessible to participants from 8:30 am to 9:30 am on race day. The organization will supply the ingredients, which will be prepared and arranged on the benches by the organization itself. The only exception will be the ingredients for the Gourmet category, that will be prepared by the participant.

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

REGISTRATION FEES

The registration fee for the two competitions chosen by the participant is €50.00

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.

Pizza runner: ensures the pizza is brought from the "competition area" to the jury while preserving the anonymity of the pizza maker.

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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. For some competitions there will be a different technical sheet that will always express a value out of 100/100.

Rankings: for each competition, rankings will be drawn up based on the average score out of 100.00/100.00 for each pizza maker, obtained by the simple arithmetic mean of all sheets completed by the jurors.

Medal Table: will be an additional ranking in which each nation's medals (gold, silver, bronze) will be displayed. The top 3 nations with the highest number of gold medals will be awarded (and in the event of a tie in gold medals, the highest number of silvers and then bronzes).

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

*A special **Best Oven Manager Award** will be given to the competitor who obtains the highest score from the oven judge on a scale of 1 to 100.*

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 organization. You must cut the dough within 30 minutes of the kneading stage. Doughs will be identified and stored in a proofing chamber set at a controlled temperature 18°C and 65% humidity, or may be left to rise at room temperature.

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- ✓ 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.
- ✓ Starting from the oven assignment, competitors will have an allotted race time based on the category:
 - Total time of 7'30'' – Margherita and Marinara
 - Total time of 10' – Calzone Napoletano, Per Gourmet, Mastunicola and Fried Pizza

Competitors must prepare the pizza without the help or assistance of anyone (penalty disqualification) except for the oven assistant assigned by the organization who can only hold the shovel.

- ✓ In case of a mistake in making the pizza, the participant has the right to make multiple attempts while remaining within the total race time available for the specific category. 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 pizza must be presented anonymously, according to the assigned number, and no distinctive marks or any behaviours that could in any way allow the identification of the pizza maker will be permitted, under penalty of disqualification.
- ✓ 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
