

Professional pizzaiolos from any corner of the globe are eligible to compete in the championship, given they have reached at least 18 years of age. **Those below 18** will exclusively contend for the Juniors title.

Each participant will be furnished with a t-shirt, an apron, and a cap. The validity of registration hinges upon full compliance with the guidelines stipulated on the participation form, which must be dispatched via email or through the website www.pizzaiuolina-poletani.it.

Registration for the contest necessitates a total payment of €50.00. Any additional competition entry requires a fee of €50.00 per competition. The balance can either be settled on-site at the Organizational Secretariat or prepaid via bank transfer to the following account: Associazione Pizzaiuoli Napoletani, Bank Transfer c/o Banca Popolare Commerciale Spa - Filiale di Napoli, via R. Bracco 31, Iban: IT 79 G 05602 03400 001000015585; Swift Code: poveit33.

Upon reaching the maximum number of registrants for each individual contest, the Organization reserves the right to close registration to ensure the smooth execution of the event.

The competition will be adjudicated by a technical jury, consisting of 5 jurors. Four will assess the pizza based on taste, cooking, and choice of ingredients, while the 5th juror will concentrate on evaluating and overseeing the oven station. The jurors express their approval via a dedicated evaluation form which includes scores from 10 to 500. The competition takes place on wood-fired and electric ovens.

Participants will be asked to proceed simultaneously, without companions, to the communal waiting area. No participant may leave this area until the jury's final vote. Any violation of this behavioral rule, which further ensures anonymity and impartiality of the judges, will result in the immediate expulsion or subsequent exclusion of the offending participants. Those called to compete and remain absent until the third summons within a 15-minute period will be disqualified. Non-compliance with this rule will lead to exclusion from the competition and refunds will not be provided.

Participants are required to prepare one pizza. The maximum time allotted for production, following the competition director's start signal, is 5 minutes for the classic pizza and 10 minutes for other pizzas. The jury's decision is final. Each competitor can garnish the pizza with their own choice of edible ingredients. At the end of the event, every competitor may review their evaluation form at the APN headquarters.

After their performance, each competitor must clear their station of their ingredients, facilitating the subsequent participant's performance.

The competition categories you can participate in are:

Caputo Trophy Neapolitan Pizza S.T.G. (100 participants)

This includes Margherita and Marinara pizzas, with the sole variations of cherry tomatoes and/or sliced tomatoes. Refer to the regulations for all the parameters to be met.

Classic Pizza (100 participants)

This category allows for ingredients of your choice.

Seasonal Pizza (50 participants)

In this category, choose ingredients from the current seasonal produce.

The following categories each allow for 30 participants: Pizza in pan, Fried Pizza, Pinsa/Meter/Paddle Pizza, Gluten-Free Pizza

Juniors Pizza

Participants in the Juniors category must not exceed 18 years of age.

Contemporary Pizza (100 participants)

The diameter of the pizza must be between 30/32 cm. The dough ball should not exceed a weight of 250/270 g. The crust height must be between 3 to 4 cm. The topping for a contemporary pizza is free choice, but it must be balanced. The crust should be cut with scissors, and above all, it must have optimal aeration.

American Pizza (50 participants)

This pizza should be 35 to 45 cm in diameter, baked in a round pan or on a classic mesh, with tomato sauce and cheese. The cheese can also be a combination of different types of cheeses. Up to three other toppings are allowed including: sausage, spicy salami, bacon, ham, olives, onions, mushrooms. Finishing ingredients can be: extra virgin olive oil, grated cheese, salt, pepper, oregano, basil.

Acrobatic competitions (30 participants) (n. 30 partecipanti)

These will only take place at the end of the third day, June 19.

1. Largest pizza. At the judge's signal, the competitor will have a total of 5 minutes to complete the task exclusively by hand. Once the dough is placed on the ground, it cannot be lifted again, and even if the 5 minutes are not yet over, the competitor will only have 10 seconds to arrange it optimally. The dough disc must not have holes; repairs, if necessary, are allowed.

2. Speed. The task consists of stretching as quickly as possible 5 dough discs provided by the organization, each weighing 200 g, at the judge's signal. The disc must completely cover the designated mesh control of 30 cm in diameter; otherwise, the competitor will have to close any holes or stretch the disc until it reaches the required dimensions.

3. Individual freestyle.