



The pizza makers who wish to join the APN must meet the following requirements:

- Knowledge and use of the wood-fired oven and cooking techniques at around 450°C;
- Use of fresh and quality ingredients focusing on typical products from Campania;
- Dough preparation by hand or with a dough mixer and manipulation using the Neapolitan technique;
- Preparation of Neapolitan pizza according to the standards of the PRODUCTION DISCIPLINE OF THE TRADITIONAL GUARANTEED SPECIALTY "NEAPOLITAN PIZZA" published in the Official Gazette of the Italian Republic.

**Membership is validated by a visit from an APN representative and the subsequent issuance of a certificate.**

With the registration, the applicant

#### **DECLARES**

To have read and accepted all the rules of the Statute and the Regulations of the Association of Neapolitan Pizza Makers and to be aware that, as a member, they are required to pay the annual fee of €100.00. Regular payment for 10 consecutive years will entitle the member to exemption from paying the fee thereafter.

The annual fee payment can be made according to the following methods:

- Bank transfer to Banca Popolare Vesuviana – San Giuseppe Vesuviano (Na) – Via Passanti, 34 Associazione Pizzaiuoli Napoletani – IBAN: IT 82 R 05602 40170 001000015585 SWIFT code: poveit33
- Bank draft or non-transferable bank draft payable to Associazione Pizzaiuoli Napoletani
- Cash payment at the headquarters of the Associazione Pizzaiuoli Napoletani

To be aware that membership in the Associazione Pizzaiuoli Napoletani is tacitly renewed annually unless canceled by registered letter at least three months before the expiry of the reference year.

To actively participate in the initiatives of the Associazione Pizzaiuoli Napoletani.

To obtain authorization to display the Plaque/Signboard of the Associazione Pizzaiuoli Napoletani, it is mandatory to have at least one Pizzaiuolo registered with the APN in the pizzeria staff and to possess the specified requirements.

***Authorization is granted only after a visit from an APN representative and the subsequent provision of the plaque.***

#### **DECLARES**

To be aware that they are required to pay a one-time fee of €500.00 + shipping costs, payable by:

- Bank transfer to Banca Popolare Vesuviana – San Giuseppe Vesuviano (Na) – Via Passanti, 34 Associazione Pizzaiuoli Napoletani – IBAN: IT 82 R 05602 40170 001000015585 SWIFT code: poveit33



- Bank draft or non-transferable bank draft payable to Associazione Pizzaiuoli Napoletani
- Cash payment at the headquarters of the Associazione Pizzaiuoli Napoletani

Below is the official disciplinary document.

## **PRODUCTION DISCIPLINE OF THE "NEAPOLITAN PIZZA"**

### **Art. 1**

#### Product name

The specificity attestation "Neapolitan Pizza," according to the Neapolitan tradition, is reserved for the bakery product from companies dedicated to production, defined as Pizzerias, and intended for the final consumer, with the characteristics identified in this disciplinary. The "Neapolitan Pizza" is a food preparation consisting of a leavened dough base, seasoned and cooked in a wood-fired oven.

The product is characterized by the use of raw materials selected directly by the producer and by processing techniques.

### **Art. 2**

#### Ingredients

The basic raw materials characterizing the "Neapolitan Pizza" are: soft wheat flour, brewer's yeast, natural drinkable water, peeled tomatoes and/or fresh cherry tomatoes, sea salt or cooking salt, extra virgin olive oil. Other ingredients that can be used in the preparation of the "Neapolitan Pizza" are: garlic and oregano; Mozzarella di Bufala Campana DOP, fresh basil, Mozzarella STG or fiordilatte.

### **Art. 3**

#### Specific method of production and processing

The preparation of the "Neapolitan Pizza" includes only the following processing phases, to be carried out with the raw materials listed in Art. 2 in a continuous cycle in the same establishment.

#### 1) Dough preparation:

flour, water, salt, and yeast are mixed. A liter of water is poured into the mixer, a quantity of sea salt between 50 and 55 g is dissolved, 10% of the flour is added compared to the total expected quantity, then 3 g of brewer's yeast is dissolved, the mixer is started, and gradually up to 1700 g of W 220-380 flour are added until the desired consistency is reached, defined as the dough point. This operation must last 10 minutes.

The dough must be worked in the mixer for 20 minutes at low speed until a single compact mass is obtained. To achieve optimal dough consistency, the amount of water that a flour can absorb is very important. The dough should feel non-sticky, soft, and elastic to the touch.

The commercial characteristics of the flour used for the "Neapolitan Pizza" allow it to absorb from 60 to 65% of its weight in water and to achieve an excellent "dough point," which is identified thanks to the skill of the pizza maker. In the mixer tank, the processing of the ingredients must take place without overheating.



## 2) Leavening:

first phase: the dough, once removed from the mixer, is placed on a work table in the pizzeria where it rests for 2 hours, covered with a damp cloth, so that the surface does not harden, forming a sort of crust caused by the evaporation of the moisture released by the dough itself. After the 2 hours of leavening, the dough is shaped into a dough ball, which must be done by the pizza maker exclusively by hand. With the help of a spatula, a portion of leavened dough is cut from the dough placed on the counter, and then it is shaped into a dough ball. For the "Neapolitan Pizza," the dough balls must weigh between 180 and 250 g.

Second leavening phase: once the dough balls (cut) are formed, a second leavening takes place in food containers, lasting from 4 to 6 hours. This dough, kept at room temperature, is ready for use within the next 6 hours.

## 3) Pizza shaping:

After the leavening hours, the dough ball is removed with the help of a spatula from the container and placed on the counter of the pizzeria on a light layer of flour to prevent the dough from sticking to the workbench. With a movement from the center outwards and with the pressure of the fingers of both hands on the dough ball, which is turned several times, the pizza maker forms a dough disk so that the thickness at the center is not more than 0.4 cm with a tolerance of +10% and the edge does not exceed 1-2 cm, thus forming the "cornicione" (crust). For the preparation of the "Neapolitan Pizza," no other types of processing are allowed, in particular the use of a rolling pin and/or mechanical press type disc.

The "Neapolitan Pizza" is seasoned as follows:

- with a spoon, 70g to 100g of crushed peeled tomatoes are placed in the center of the dough disk;
- the tomato is spread over the entire central surface in a spiral motion;
- salt is added to the tomato surface in a spiral motion;
- a pinch of oregano is similarly spread;
- a clove of garlic, previously peeled, is cut into slices and placed on the tomato;
- using a beak oilcan and a spiral motion, 4 – 5 grams of extra virgin olive oil are distributed on the surface, starting from the center, with a permitted tolerance of +20%.

Or:

- with a spoon, 60 to 80 g of crushed peeled tomatoes and/or fresh cherry tomatoes are placed in the center of the dough disk;
- the tomato is spread over the entire central surface in a spiral motion;
- salt is added to the tomato surface in a spiral motion;
- 80 – 100 g of Mozzarella di Bufala Campana DOP cut into strips is placed on the tomato surface;
- fresh basil leaves are placed on the pizza;
- using a beak oilcan and a spiral motion, 4 – 5 grams of extra virgin olive oil are distributed on the surface, starting from the center, with a permitted tolerance of +20%.

Or:

- with a spoon, 60 to 80 g of crushed peeled tomatoes are placed in the center of the dough disk;



- the tomato is spread over the entire central surface in a spiral motion;
- salt is added to the tomato surface in a spiral motion;
- 80 – 100 g of Mozzarella STG or fiordilatte cut into strips is placed on the tomato surface;
- fresh basil leaves are placed on the pizza;
- using a beak oilcan and a spiral motion, 4 – 5 grams of extra virgin olive oil are distributed on the surface, starting from the center, with a permitted tolerance of +20%.

#### 4) Baking:

The pizza maker transfers the filled pizza to a wooden (or aluminum) peel, using a little flour and a rotating motion, and slides the pizza onto the oven floor with a quick wrist movement to prevent the filling from leaking out. The baking of the "Neapolitan Pizza" takes place exclusively in wood-fired ovens, where a baking temperature of 485°C is reached, essential for obtaining the "Neapolitan Pizza." The pizza maker must check the baking of the pizza by lifting one edge with the help of a metal peel and rotating the pizza towards the fire, always using the same initial oven floor area to prevent the pizza from burning due to two different temperatures. It is important that the pizza is evenly baked over its entire circumference. At the end of the baking, using the metal peel, the pizza maker removes the pizza from the oven and places it on the serving plate. The baking times must not exceed 60 – 90 seconds.

#### 5) Appearance:

The "Neapolitan Pizza" STG is characterized by a raised crust, golden in color, typical of bakery products, soft to the touch and in tasting; by a center with the filling, where the red of the tomato stands out, perfectly blended with the oil and, depending on the ingredients used, the green of the oregano and the white of the garlic, the white of the mozzarella in more or less close patches, the green of the basil in leaves, darker or lighter depending on the baking.

The texture of the "Neapolitan Pizza" must be soft, elastic, easily foldable; the product is soft when cut; with a characteristic, savory taste, derived from the crust, which has the typical taste of well-risen and well-baked bread, mixed with the sour taste of the tomato, the aroma, respectively, of oregano, garlic, or basil, and the taste of the cooked mozzarella.

The pizza, at the end of the baking process, will emit a characteristic, fragrant, and aromatic odor.

### **Art. 4** Storage

The "Neapolitan Pizza" is preferably consumed immediately, as soon as it is baked, on the premises of production; however, if it is not consumed on the premises of production, it cannot be frozen or deep-frozen or vacuum-packed for subsequent sale.