

REGULATION



Professional pizzaiolos from any corner of the globe are eligible to compete in the championship, provided that they have reached at least 18 years of age. **Those below 18** will compete exclusively 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 submitted via email or through the website www.pizzaiulinapoletani.it.

Registration for the contest necessitates a total payment of €100.00. Any additional competition entry requires a reduced 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.

In the payment reference, you must enter the participant's first and last name.

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 the anonymity and impartiality of the judges, will result in the immediate expulsion or subsequent exclusion of the offending participants.

Those called to compete and remaining 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 Cup 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 parameters that must be met.

Classic Pizza (100 participants)

This category allows for ingredients of your choice.

Seasonal Pizza (80 participants)

In this category, ingredients must be selected 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 be no older than 18 years.

Contemporary Pizza (100 participants)

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

American Pizza (50 participants)

This pizza must 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 blend of different types. Up to three additional toppings are allowed, including: sausage, spicy salami, bacon, ham, olives, onions, mushrooms. Finishing ingredients can include: Extra virgin olive oil, grated cheese, salt, pepper, oregano, basil.

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Acrobatic Competitions (30 participants)

These will only take place at the end of the third day, June 5.

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. Even if the 5 minutes are not yet over, the competitor will have only 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 5 dough discs as quickly as possible. The organization will provide each disc, 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

Pizza & Wine

The Pizza&Wine competition was created to celebrate the art of the pizzaiuolo and the harmony of flavors between pizza and wine. The aim is to highlight the creativity and skill involved in crafting unique and balanced taste pairings. **[RULES >](#)**