



REGOLAMENTO AMATORI

Olimpiadi della Vera Pizza Napoletana 2022

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 do not respect them.

WHO PARTICIPATES

The first 10 classified of the "Vera Pizza Contest - 2022 edition" and the classified in the first 3 places during the preliminary rounds organized by the AVPN and 10 members of the Club degli Amici della Vera Pizza Napoletana participate in the amateur category. Each competitor participates in the True Neapolitan Pizza discipline.

Participants must be 16 years old.

The registered competitor cannot strictly cooperate in any form during the competition days and in the event area in favor of the sponsoring companies of the event.

DISCIPLINE

True Neapolitan Pizza * (according to ancient tradition):

It must be carried out according to the AVPN Regulations, limited to the Margherita Verace and Marinara only. You can use peeled tomatoes, fresh tomatoes and the mixture of fresh and peeled tomatoes together, fiordilatte or buffalo mozzarella, grated cheese, extra virgin olive oil, basil and cooked in an Oonikaru 16 wood-fired oven.

* The use of ingredients not provided for in the following regulation will result in disqualification.

CLOTHING EQUIPMENT

Equipment provided to participants: 2 t-shirts, 1 apron, 1 hat and 1 backpack. Competitors must wear the uniform provided.

In no way will it be possible to participate wearing other uniforms and / or accessories with brands of companies under penalty of disqualification.

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

TECHNICAL EQUIPMENT

A special AVPN splint / spatula will be provided for participants to use during the competition (optional use). It is mandatory to prepare the dough at the AVPN headquarters (by machine or by hand). The organization provides participants with the equipment for making the dough for the preparation and cooking of pizza (Oonikaru 16 wood-fired oven, Pagnossin mixer, shovels, counter etc.). It is not allowed to use other equipment.

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INGREDIENT SUPPLY

The organization will provide "00" flour (Caputo Pizzeria 1kg, Bongiovanni Vera 1kg, Denti Anima Verace 1kg, Casillo Pizza 00 1kg, Dallagiovanna La Napoletana 1kg), peeled tomatoes, oil, buffalo mozzarella and fiordilatte which must be used by participants by viewing it and communicating it at the registration of the competition, in no case will the use of products other than those listed by companies other than those of the Olympics sponsors be allowed, under penalty of disqualification.

The preparation and arrangement on the workbenches of the ingredients provided by the organization are the responsibility of the participants.

In no way will it be possible to advertise or display the brands of products other than sponsors.

JURY AND EVALUATION

Oven judge: establishes and regulates the order of access to the pizza chefs competition, makes sure that no irregularities are committed during preparation, checking that all the material is removed at each pizza chef change.

Jurors: a minimum number of 2 jurors will fill in the technical evaluation sheet. The jury's decision is unquestionable. One or more juries will be set up according to the number of participants in the competition.

Technical Sheet: The jurors' sheet will compose the vote in 100/100.

Rankings: the ranking will be elaborated on the basis of the average of 100.00 / 100.00 points of each pizza chef obtained from the simple mathematical average of all the cards filled in by the jurors.

Complaints: the judgment expressed by the jury through the technical data sheets is final and unappealable. Appeals through video evidence or of any other nature are not allowed. Any irregularities must be reported immediately to the competition judges who will take appropriate measures. The decisions and rankings are final.

Ex aequo cases: In the event of equal points, the winner will be the one who obtained the highest score for the "general harmony" parameter.

Publication of results: the results will be displayed and communicated on the evening of 6 July 2022. In no way will it be possible to access the partial results or to know the outcome of the races in advance. The ranking order will not be communicated for the first three classified until the final award ceremony. All others will be listed in alphabetical order.



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GENERAL RULES OF COMPETITIONS

- ✓ The dough will be made compulsorily by hand or with the Pagnossin mixer according to the order assigned by the competitors directly on site in a preparation room. The processing must take place according to the AVPN Regulations, under penalty of disqualification, therefore only direct-type mixtures are allowed. A tablet / container for the dough will be provided by the organization. The doughs will be identified and stored in a prover set at a controlled temperature of 18 ° and humidity of 65% or they can be left to rise at room temperature.
- ✓ The organization will communicate the order of participation and the time of each individual performance which may fluctuate due to any small delays.
- ✓ The competitor must respond to the appeal of the technical manager of the competition. At the third unanswered appeal, the competitor will be excluded from the competition.
- ✓ For the preparation of the pizza, competitors will have a maximum time of 10 minutes which will run from the assignment of the oven. Competitors must prepare the pizza without the help or assistance of anyone (under penalty of disqualification) except for the oven assistant assigned by the organization who will only be able to hold the shovel.
- ✓ In the event of an error in making the pizza, the participant has the right to make a second attempt (remaining within the total production time made available to the participants). If the second attempt is also unsuccessful then the participant will be eliminated from the race.
- ✓ The competition judges of the competition will supervise that each competitor, having finished the composition, diligently removes all his tools and ingredients and carefully cleans the area used to make room for the next competitor.
- ✓ The organization reserves the exclusive advertising and image rights regarding the participants of each category of competitions for one year and the unlimited use of photographic material, video and so on without any obligation to the participants themselves.

SIGNATURE

The organization reserves the right to make any changes in order to improve the conduct of the event itself.

Date

SIGNATURE
