



#VERAPIZZACONTEST regulation

The TRUE PIZZA contest offers all pizza lovers the opportunity to express their ability to ***make a Neapolitan Pizza at home*** and to win free training courses.

With the AVPN International Disciplinary's help, available at https://www.pizzanapoletana.org/it/ricetta_pizza_napoletana, participants can choose to make a Margherita, a Marinara or a creative variant with other ingredients or even a fried pizza.

The indispensable requirement, without any derogation, is the home cooking of the pizza, ***in a wood-fired, electric or gas domestic oven otherwise frying in a pan or deep fryer***. Pizzas baked in a domestic gas oven, pizzas cooked with the combination method and those cooked on a refractory stone or steel plate placed inside the oven (electric, wood or gas) are allowed.

The aesthetically judged most beautiful pizza and conforming to a True Neapolitan Pizza will be awarded by an authoritative jury.

Participation in the contest is completely free.

The contest is open to anyone and is divided in two phases:

1. FIRST PHASE

It will last **from 12h00 PM (GMT +1) on Thursday the 24th of February until 12h00 PM (GMT +1) on Thursday the 24th of March 2022.**

Those wishing to participate must:

- follow the Facebook profile [@verapizzanapoletana](https://www.facebook.com/verapizzanapoletana)
- send to the AVPN via Messenger:
 - the photo of your homemade pizza indicating its name, the participant's personal details (name and surname)
 - A photo of the contestant holding the pizza;
 - A photo of the oven or fryer used;
 - For the fried pizza, a photo of the cut pizza and its filling is required.

In order for us to accept the pictures, participants have to make sure they either provide a picture where the pizza is in the foreground or a picture showing the participant holding the pizza in a clear and visible way.

The photos sent will be published in the "Vera Pizza Contest" album on the Facebook page [@verapizzanapoletana](https://www.facebook.com/verapizzanapoletana) and can be voted by everyone with a simple like.



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The 50 most voted photos at the end of the first phase, (12h00 PM GMT +1 on March the 24th) will be entitled to access the second phase.

2. SECOND PHASE

The second phase involves a **final evaluation of the 50 most voted photos** by a jury composed of 10 pizza chef experts who will decide, at its sole discretion, the final ranking by March 30th.

The judges will express themselves taking into account the shape, cooking, flavour and finally the filling of the pizza.

The composition of the jury and its members will be announced by the 24th of March.

AWARDS

The 1st classified will win:

- a 9-day basic professional course to be held at the AVPN School of Naples, as indicated on the website https://www.pizzanapoletana.org/it/corso_base, or alternatively a basic 5-day professional online course, such as indicated on the site https://www.pizzanapoletana.org/it/web_school/2-webcorso_base_vera_pizza_napoletana
- qualification to the finals in the "Amateur" category of the True Neapolitan Pizza's Olympics, with flight and accommodation in Naples from July 3rd to July 6th.
- n.1 Ooni Karu 16 oven
- n.1 kneading trough and Caputo flour supply
- n.1 mixer Mecnosud Massima M7
- n.1 selection of typical products La Fiammante
- n.1 selection of the Latteria Sorrentina products
- "A casa Mia" kit + plate + pastry board from the Amica Gi.Metal line
- n.1 selection of "KBirr" beers.

The 2nd classified will win:

- an advanced professional course of 2 or 3 days to be held at the AVPN School of Naples, freely chosen from those listed on the site https://www.pizzanapoletana.org/it/corsi_avanzati or alternatively an online course 2/3 days advanced, as indicated on the website https://www.pizzanapoletana.org/it/web_school/corsi_avanzati_online



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- qualification to the finals in the “Amateur” category of the True Neapolitan Pizza’s Olympics, with flight to Naples from July 3rd to July 6th.
- n.1 kneading trough and Caputo flour supply
- n.1 selection of typical products La Fiammante
- n.1 selection of the Latteria Sorrentina products
- “A casa Mia” kit + plate from the Gi.Metal Amica line
- n.1 selection of “KBirr” beers.

The 3rd classified will win:

- a 4-hour amateur course to be held at the AVPN School of Naples, as indicated on the website https://www.pizzanapoletana.org/it/pizzaiolo_napoletano_per_un_giorno or, alternatively, a 2-hour online amateur course as indicated on https://www.pizzanapoletana.org/it/web_school/19-pizzaiolo_napoletano_per_un_giorno_on_line
- qualification to the finals in the “Amateur” category of the True Neapolitan Pizza’s Olympics, with accommodation in Naples from July 3rd to July 6th
- n.1 kneading trough and Caputo flour supply
- n.1 selection of typical products La Fiammante
- n.1 selection of the Latteria Sorrentina products
- “A casa Mia” kit from the Amica Gi.Metal line
- n.1 selection of “KBirr” beers.

The winners are allowed to give the prize to another person, with the exclusion of the Olympic’s qualification.

The classified from **4° to 10° position** are automatically qualified for the finals of the “Amateur” category at the True Neapolitan Pizza 2022’s Olympics.

The first 50 classified win free membership to the True Neapolitan Pizza’s club.

The contest is governed by these regulations, such as requirement for participants to consult before joining.

Please note:

The participant assigns and authorises the True Neapolitan Pizza Association to use and publish, both in paper and multimedia (internet, radio and television) versions of the recipe, photos and material sent, created and published for participation in the contest.



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By participating in this contest, the on Facebook photo owners confirm and certify that:

- the material uploaded on Facebook for the purpose of participating in the competition is actually created by themselves;
- each participant has the responsibility to ensure that the published photographs would not raise any kind of legal dispute;
- the organiser has the right to remove from the competition any photographs deemed unsuitable and which don't meet the aforementioned criteria, as well as they may not deem to publish them on their channels, after sending a private message to the participant

The processing of the data collected on the occasion of this initiative will take place, in compliance with the current regulations on privacy, with the DPR Regulation (EU) 2016/679 which entered into force on 25 May 2018, for the purposes of managing the Contest, of the initiatives of AVPN connected to the contest and the assignment of merit awards.



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