**2023 International Pizza Challenge OFFICIAL Rules and Regulations Traditional, Non-Traditional, Neapolitan/STG, and Pan Divisions**

**Eligibility**

The contest is open only to owners, managers, chefs, or employees 18 years or older from the restaurant and pizzeria industries. Pizza Today or Pizza Expo employees and their family members, as well as speakers and presenters at Pizza Expo, are not eligible, nor are employees or representatives of advertisers, exhibitors, other suppliers to the industry, or their affiliates.

Past division winners are not eligible to compete in the same division for a period of two years. In addition, past World Champion Pizza Maker of the Year winners will not be allowed to re-enter in any division but can be invited back to compete in the “Best of the Best” competition.  
Registration for all four (4) divisions is open online at PizzaExpo.com and will remain open until all available places are taken. Competitors may enter the competition when they register to attend Pizza Expo, or a spot in one of the divisions may be added later to an attendee registration by logging in to the PizzaExpo.com registration system. A valid registration is interpreted as the acceptance by the competitor of all contest rules.

**Special Rules by Division**  
**Traditional Division.** Competitors provide the dough, cheese/cheese blend, and spices. They must use a red sauce. No more than two (2) of the following toppings may be added: Pepperoni, Sausage, Bacon, Ham, Mushrooms, Peppers, Tomatoes, Onions, and Olives. Please note that different varieties of these toppings will constitute only one (1) topping. A drizzle of extra-virgin olive oil after baking is acceptable; NO other toppings &/or finishers can be added once the pizza enters the oven, including fresh herbs, other drizzles, or cheeses are NOT allowed once your pizza has entered the oven. Pizzas in this division must be traditional round pizzas ranging in size from 12”-18”. A competitor’s pizza will be disqualified if the judges decide it contains too many toppings or impermissible toppings.

**Non-Traditional Division.** There are no restrictions on dough, sauce, toppings, or styles.

**Neapolitan/STG**. For the Pizza Napoletana style, each competitor must make at least 1 pizza and be prepared for 1 more if they advance. The products that provide the base for “Pizza Napoletana” include wheat-flour type “00” with the addition of flour type “0” natural yeast, water, peeled San Marzano DOP tomatoes and/or fresh cherry tomatoes, marine salt, and extra-virgin olive oil. The dough must be kneaded by hand or with a low-speed mixer. After the rising process, the dough must be formed by hand without the help of a rolling pin or other machine and may be no more than 3 mm (1/8 in) thick. The pizza must be baked for 60-90 seconds in a 485o C (905o F) pizza oven. There are three official variants: Pizza Napoletana Marinara which is made with San Marzano DOP tomatoes, garlic, fresh basil, oregano, and extra-virgin olive oil; Pizza Napoletana Margherita Extra made with pressed, peeled tomatoes or chopped fresh cherry tomatoes, sliced mozzarella di bufala DOP, fresh basil, and extra-virgin olive oil; and Pizza Napoletana Margherita made with San Marzano DOP tomatoes, sliced mozzarella STG, or Fior di Latte Appennino, basil, and extra-virgin olive oil.

**Pan Division.** Styles that fall into this category include, but are not limited to, the following: Roman, Chicago, Detroit, Grandma, Ohio Valley, Old Forge, and Sicilian. There are no restrictions on dough, sauce, or toppings, except that the pizzas must conform to a pan style. This year the top finisher with **Detroit-style** pizza will again receive the Shawn Randazzo Memorial Award. Par Baking of Dough will be allowed on-site which will not count against your time. See an IPC team member for timing etc.

**General Rules**  
• Contestants must provide dough, sauce, cheese, and toppings for three (3-6) pizzas, it’s not a bad idea to have extra dough for potential problems. Please note that some products may be provided by our preferred product sponsors and available for use. A dough prep and temporary kitchen area will be available. Entrants will receive an email detailing equipment, storage, and other items provided in these areas.

• Each contestant will have 30 minutes to assemble and bake his or her pizzas. Contestants will be timed by Pizza Expo staff. In addition, each contestant will be required to clean up his or her assembly space prior to presenting the pizza for judging. Failure to adhere to time restrictions or to clean up in a presentable fashion will result in an automatic deduction of 5 points on each judge’s scorecard.

• Only one entry per contestant will be accepted, with a maximum of three entries per establishment (one per division). Only registered contestants will be allowed in the contest area; no assistants may go into the area. Please note: You must be pre-registered as a Pizza Expo attendee to enter. Entries will not be accepted until registration and contest fees are paid. No on-site entries will be permitted.

• The competition is limited to the first 80 registrations received for the Traditional and Non-Traditional divisions as well as the first 40 for the Neapolitan/STG and Pan.

• Entries close in any division once it reaches the above-mentioned maximum number of participants. No refunds will be processed after Tuesday, February 16, 2023.

• Ingredient preparation will be allowed in the designated prep areas prior to your table time to allow the immediate building of the pizza as soon as a competitor hits their table.

• Pizzas for the Traditional, Non-Traditional, and Pan will be scored by an expert panel of judges based on taste, creativity, and appearance. The Neapolitan/STG-style pizzas will be judged on preparation, taste, use of the oven, and time.

• The winners from the Traditional, Non-Traditional, Pan and Neapolitan/STG divisions based on total points will advance to the Pizza Maker of the Year competition.

• Regional winners from the Traditional and Non-Traditional divisions will receive a recognition plaque and $500. Winners of the Traditional and Non-Traditional divisions will receive a trophy and a check for $7,500. Second and third place will receive $2,000 and $1,000 respectively. The winners of the Neapolitan/STG and Pan divisions will receive $4,000. Second and third place will receive $750 and $500 respectively for all three divisions. The winner of the Pizza Maker of the Year competition will claim the title of World Champion, a trophy, and an additional $5,000 prize.

• Winners will be expected to provide banking information and taxpayer identification number (W-9/8) at the conclusion of the competition to facilitate the payment. Payment terms will be Net 45 days. Payment of any local, state or federal taxes are the responsibility of the winners. There will be no substitutions of prizes as offered except at the discretion of Pizza Expo®. Prizes are non-transferable.

• Decisions by the judges are final in all aspects of this contest.