



2025 International Pizza Challenge OFFICIAL Rules & Regulations

California Style - International Pizza Competition from Across Mexico and Southeast Asia

Hosted by the California Milk Advisory Board

Non-Traditional Division. The dough must be fresh or parbaked. There are no restrictions on dough, sauce, toppings, or styles.

General Rules

- Contestants must provide dough, sauce, cheese, and toppings for three (2-4) 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 the 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.
- Entries close once it reaches the maximum number of participants.

- Ingredient preparation will be allowed in the designated prep areas prior to your table time to allow immediate building of the pizza as soon as a competitor hits their table.
- Pizzas for the California Style competition will be scored by an expert panel of judges based on taste, creativity, and appearance.
- Decisions by the judges are final in all aspects of this contest.