



2025 International Pizza Challenge OFFICIAL Rules & Regulations A Plant-Based Competition featuring Daiya Foods Dairy-Free Cheeses

(Las Vegas Convention Center – Wednesday, March 26, 2025)

Hosted by Daiya Foods

The crust/dough/batter must be fresh or parbaked. In addition, the dough, and all toppings must be plant based. Each competitor's goal will be to showcase Daiya Foods deliciously dairy-free cheeses and blends, including, but not limited to the following.

1. Daiya Dairy-Free Mozzarella Style Cheese
2. Daiya Dairy-free Shredded Italian Blend Cheese
3. Daiya Dairy Free Shredded Cheddar Cheese
4. Daiya Dairy-free Cream Cheese

Wednesday, March 26 - International Pizza Challenge Area

Schedule

1:00 – 5:00 pm

Daiya Foods- Plant-Based Competition (30 competitors)

Winners will be announced after the competition has been concluded and the awards will be presented on Thursday afternoon in the IPC area.

Each Competitor provide the dough, cheese/cheese blend and spices. They must use a red sauce and no more than four (4) of the following traditional plant-based toppings may be added: Pepperoni, Sausage, 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 finishers can be added, including fresh herbs, other drizzles or cheeses are 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.

General Rules

- Contestants must provide dough, sauce, cheese, and toppings for three (3) pizzas.

Please note that some products may be provided by our preferred product sponsors, which would be available for use. A dough prep and temporary kitchen area will be available to all competitors. Entrants will receive an email detailing equipment, small wares, and storage provided by show management.

- 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. 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 30 entries.
- Entries close in any division once it reaches the above-mentioned maximum number of participants.
- Ingredient preparation will be allowed in the designated prep areas prior to your competition/starting time to allow immediate building of the pizza when it's your turn to compete.
- Pizzas for the Plant-Based competition will be scored by an expert panel of judges based on taste, creativity, and appearance.
- Prizes – The winner will receive \$4,000. Second and third place prizes are \$2,000 and \$1,000, respectively.
- Decisions by the judges are final in all aspects of this contest.