



**2026 International Pizza Challenge OFFICIAL Rules & Regulations**  
**A Dairy-Free Pizza Making Competition**  
(Las Vegas Convention Center – Wednesday, March 25, 2026)

**Hosted by Daiya Foods**

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

1. Daiya Foods Dairy-Free Mozzarella Style Cheese
2. Daiya Foods Dairy Free Shredded Cheddar Cheese
3. Daiya Foods Dairy-free Cream Cheese

**Wednesday, March 25 - International Pizza Challenge Area**

**Schedule**

10:00 am – 2:00 pm

**Daiya Foods - Dairy-Free 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 should be prepared to provide enough dough, sauce, cheese, and toppings for two (2) 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 Dairy-Free competition will be scored by an expert panel of judges based on taste, creativity, and appearance.
- Prizes – The winner will receive \$2500. Second and third place prizes are \$1500 and \$500, respectively.
- Decisions by the judges are final in all aspects of this contest.