

2019 Caputo Cup OFFICIAL Rules and Regulations

Traditional, Non-Traditional, Pizza Napoletana/STG, Pan and Gluten-Free Divisions

The contest is open only to owners, managers, chefs or employees 18 years or older from the restaurant and pizzeria industries. Pizza Today, Pizza & Pasta Northeast, Orlando Food Sales, Caputo and CMDO employees and their family members, as well as speakers and presenters at Pizza & Pasta Northeast, are not eligible, nor are employees or representatives of advertisers, exhibitors or other suppliers to the industry or their affiliates. Past Caputo Cup winners are not eligible to compete in the same division for a period of two years.

Registration for all five (5) divisions opens online at PizzaandPastaExpo.com on or around May 6, 2019, and will remain open until all available places are taken. Competitors may enter the competition when they register to attend Pizza & Pasta Northeast; or a spot in one of the divisions may be added later to an attendee registration by logging in to the registration system via PizzaandPastaExpo.com. A valid registration will constitute 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 topping of “mixed mushrooms is considered one topping.” A drizzle of extra-virgin olive oil after baking is acceptable; no other drizzles are allowed. Pizzas in this division must be traditional round pizzas ranging in size from 12”-18”. Neapolitan & Chicago Deep-dish style pizzas are excluded from this division.

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

Pizza Napoletana Division 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 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 machinery and may be no more than 3 mm (1/8 in) thick. The pizza must be baked for 60-90 seconds in a 485° C (905° F) pizza oven.

There are three official variants:

Neapolitan STG: (pick one)

1. **MARGHERITA** must contain: dough, tomato, fiore di latte mozzarella, grated cheese (Pecorino or Parmigianino), extra virgin olive oil, basil.
2. **MARGHERITA EXTRA** must contain: dough, tomato, Bufala mozzarella, pomodorini, extra virgin olive oil, basil.
3. **MARINARA** must contain: dough, tomato, garlic, oregano, grated cheese (Pecorino or Parmigianino), extra virgin olive oil, basil.

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.

Gluten-Free Division. There are no restrictions, except that all ingredients must be Gluten-Free.

General Rules

- Each competitor must provide dough, sauce, cheese and toppings for one (1) 12-inch (Napoletana) or 12-inch to -18-inch round (Traditional); size may vary for Non-Traditional, Pan and Gluten-Free. Please note that some products may be available from event sponsors. A dough prep and temporary kitchen area will be available. Entrants will receive an e-mail detailing equipment, storage and other items provided in these areas.
- Competitors will only have 10 minutes to assemble and bake his or her pizza in The Neapolitan/STG division and 20 minutes for all others. Each

competitor will be timed by a member of the competition staff to ensure compliance. Contestants will also be required to clean up their assembly space prior to presenting the pizza for judging. Failure to adhere to time restrictions and/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 five entries per establishment (one per division). Two or more entries in the same division from the same establishment will not be permitted. Only registered contestants will be allowed in the contest area; no assistants may go into the area.
- Entries will not be considered valid until registration and contest fees are paid. No on-site entries will be permitted.
- The competition is **limited to the first 40 registrations** received for the Traditional, Non-Traditional, Pan and Gluten-Free divisions and the **first 60** for the Pizza Napoletana/STG division.
- **The deadline for entries is September 1, 2019.** Entries close in any division once it reaches the above-mentioned maximum number of participants.
- No refunds will be processed after September 15, 2019.
- A prestigious panel of judges will score the pizzas on the basis of taste, creativity and appearance entered in the Traditional, Non-Traditional, Pan and Gluten-Free divisions of the Caputo Cup. The Pizza Napoletana division will be judged on preparation, taste, use of the oven and time.

