



2026 Gold Pizza Competition Rules and Regulations

PRESENTED BY



GENERAL RULES

All competitors must be professionally involved in the pizza industry. **All pizzas must be baked using Saputo cheese.** All Saputo cheeses will be provided at no charge. Please [click here](#) for a list of all cheeses that will be available on-site.

Competitors will have access to a prep area with refrigeration prior to competing. Competitors are responsible for bringing any specialty equipment or tools required to prepare their pizzas.

All ingredients should arrive fully prepared and pre-sliced for competition. Cutting boards and a limited selection of knives will be available on-site; however, competitors should plan to arrive with all ingredients ready for assembly and in sufficient quantities to prepare two pizzas for each division in which they are registered.

Competitors in the Delivery Style, Detroit/Pan Style, Roman (Al Taglio) Style, New York Style, and Creative/Non-Traditional Style divisions will have 20 minutes to make two identical pizzas, one of which will be chosen by the competitor for the judges. The competitors must bake their pizzas and clean up their station within their allotted 20 minutes. Exceeding these 20 minutes will result in a deduction of points from their overall score and a risk of disqualification.

Competitors in the Neapolitan Style division will have a limit of 10 minutes to make two identical pizzas and clean their station. Exceeding these 10 minutes will result in a deduction of points from their overall score and a risk of disqualification. Details to come for specific ovens available during the competition.

DIVISION RULES

Neapolitan Style

Competitors provide the dough, sauce, toppings, and spices. They must submit either a Pizza Margherita, a Pizza Margherita Extra, or a Pizza Marinara as defined below:

- **Pizza Margherita:** crushed plum tomatoes, fresh mozzarella, grated cheese, extra virgin olive oil, fresh basil

- **Pizza Margherita Extra:** crushed plum tomatoes, chopped cherry tomatoes, fresh mozzarella, grated cheese, extra virgin olive oil, fresh basil
- **Pizza Marinara:** crushed plum tomatoes, salt, fresh garlic, oregano, olive oil

Finished pizza must not exceed 35 cm.

Delivery Style

Competitors provide the dough, sauce, toppings, and spices. They must use a red tomato sauce. No more than three (3) 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. NO par-baking. Once the pizza enters the oven, ONLY a drizzle of extra virgin olive oil (infused or not) is acceptable; NO other toppings, fresh basil, cheeses, spices and/or finishes can be added once the pizza enters the oven. Pizzas in this division must be traditional round pizzas ranging in size from 12 inches to 18 inches (30.5 cm to 46 cm). A competitor's pizza will be disqualified if the judges decide it contains too many toppings or impermissible toppings.

New York Style

Competitors provide the dough, sauce, toppings, and spices. Pizzas must be extended by hand, round, thin in the centre, and with a raised lip at the edge. New York Style pizza must be baked directly on the floor of the oven. It must be at least 18 inches (46 cm) in diameter. Pizza toppings should be limited to tomato sauce, cheese blend, and one (1) additional topping.

Detroit / Pan Style

Competitors provide the dough, sauce, toppings, and spices. All pizzas must be baked in pans. Par-baking prior to the 20-minute allotment is allowed. There are no restrictions on toppings. This division includes Sicilian, Detroit, Grandma, Greek, and any other pan style not included in another division.

Roman (Al Taglio) Style

Competitors provide the dough, sauce, toppings, and spices. Roman (Al Taglio) Style includes both thin and thick versions. This style must follow the guidelines below. There are no restrictions on toppings.

- **Teglia Romana:** Baked in a blue steel pan, with dough hydration ranging from 75% to 100%. Par-baking prior to the 20-minute allotment is allowed.
 - **Pala Romana:** Baked directly on the stone, with dough hydration ranging from 70% to 80%.
 - **Tonda Romana:** A very thin, round-style pizza made with approximately 6 oz (180 g) dough balls, opened by hand or with a rolling pin, with dough hydration of approximately 50%.
-

Creative Style / Non-Traditional

Competitors provide the dough, sauce, toppings, and spices. There are no restrictions on dough, sauce, toppings, size, or styles in this category.