



YOU ARE INVITED TO TAKE PART IN THE ANNUAL NATIONAL PIZZA BAKING COMPETITION IN ESTONIA!

ON SEPTEMBER 23rd IN TALLINN, THE MOST SKILLED PIZZA CHEFS WILL FACE OFF IN AN EXCITING CULINARY SHOWDOWN.

ESTONIAS NATIONAL PIZZA TROPHY 2026 RULES

The **NATIONAL PIZZA TROPHY 2026** is organized by Eesti Peakokkade Ühendus in Collaboration with Reaton Food.

The purpose of the competition: To celebrate and develop Pizzaiolo and pizza culture in Estonia.

1. CONTESTANTS

- 1.1. The **ESTONIAS NATIONAL PIZZA TROPHY 2026** is open to all pizza makers working at the enterprise in the represented country.

2. REGISTRATION PROCESS

- 2.1. The application must be sent no later than September 14th, 2026
- 2.2. Competition time: September 23th, 2026
- 2.3. Competition place: Tallinn Food Fair, Arena UA0, Tallinn
- 2.4. On the September 23rd registration for the competitions will be open from 08:00. Time might change in accordance to the number of the contestants. Can be moved to as early as 11:00. Information will be updated accordingly.
- 2.5. **Registration will be allowed online by sending an application confirmation to pizzatrophy2024@gmail.com**
The application will be valid only if including personal details such as, name, last name, company or the venue representing.
- 2.6. Each contestant should make "Classic Pizza Margarita" and "Pizza on the Peel" with pizza of their choice.
- 2.7. The registration fee of 40 Euro should be transferred to the:
EESTI PEAKOKKADE ÜHENDUS

Registration number: Rg-kood 80136848; KMKR nr EE102217940

Account number: LHV pank EE927700771003115409

SWIFT LHVBE22

3. CLOTHING

- 3.1. To compete in the event, it is mandatory to wear an appropriate and clean uniform consisting of: hat/bandana, shirt/jacket/t-shirt, kitchen trousers and appropriate footwear. It is also forbidden to wear jewellery, bracelets, rings, or watches.
- 3.2. Contestants may wear the uniform of their association or group or of their restaurant.
- 3.3. It will be the responsibility of the Oven Judge –to verify compliance with the regulations and, in case of any transgressions, to apply the following cumulative penalties: Incomplete/dirty uniform: - 5 points
- 3.4. Jewellery/bracelets/watches/rings: - 5 points



4. INGREDIENTS

- 4.1. The organizers will provide flour from “**Molino Spadoni**”, and selection of toppings to choose from the “**Granterra**” and “**Menu**”. These products will be provided to the contestants prior the competition for the training purposes as well as during the competition.
- 4.2. Contestants may use additional products of their own choosing alongside those provided by the organizers. However, they bear full responsibility for any such items.
- 4.3. The preparation and arrangement on the workbenches of the ingredients provided by the organization and products that are brought by the contestants are the responsibility of the participants.
- 4.4. Contestants are bringing their dough. Storage of dough will be the sole responsibility of the contestant at all times.
- 4.5. If there are other product the organizers do not provide, the participants should take the full responsibility for the training purposes and during the competition.
- 4.6. During the competition, contestants must remain in their assigned position at the ovens and will not be allowed to leave until their pizza is ready.

5. CATEGORY SPECIFICATIONS AND TIMING

- 5.1. Two (2) competitors will compete at the same time
- 5.2. From 08:00- 08:30 Contestants familiarize themselves with the equipment and workplaces and receive products that must be used.
- 5.2.1.

Contestant	Starting time	1st serving	2 nd serving
1	9:00	9:15	9:35
2	9:10	9:25	9:45
3	9:55	10:10	10:30
4	10:05	10:20	10:40
5	10:50	11:05	11:25
6	11:00	11:15	11:35
7	11:45	12:00	12:20
8	11:55	12:10	12:30
9	12:40	12:55	13:15
10	12:50	13:05	13:25
11	13:35	13:50	14:10
12	13:45	14:00	14:20
13	14:30	14:45	15:05
14	14:40	14:55	15:15
15	15:25	15:40	16:00

- 5.2.2. Starting time might change in accordance to the number of the contestants. First start can be moved to as early as 11:00. Information will be updated accordingly.

5.3. Classic Pizza:

- 5.3.1. The "Classic Pizza Margarita" competition will take place with electric ovens. The weight of the dough is 210 g - 260 g
- 5.3.2. For this category the maximum competition time is 15 minutes.



5.4. Pizza on the Peel:

- 5.4.1. The "Pizza on the Peel" weight of the dough is 210 - 260 g. Pizza diameter 28-32 cm.
5.4.2. For this category, the maximum competition time is 20 minutes.

6. TECHNICAL EQUIPMENT

- 6.1. The organization provides participants with equipment for pizza preparation and baking oven that to be confirmed. Peel by **GI metal**, pizza knife, metallic countertop etc. If the contestant is willing to bring own pizza knife, it is allowed.

	ANE-32RF	33x33 with handle 120 cm	2
	I-20F/120	Head 20 cm handle 120 cm	2
	AC-SP3/120	handle 120 cm	2
	AC-ROM		2
	AC-STF10		2
	AC-TPM		2
	AC-PCP37		2
	AC-BS/H		2

6.2. Contestants must bring their own plate for the pizza serving.

- 6.3. A Championship official will ensure that after the competition each contestant diligently remove from the preparation area all his utensils, ingredients and any other belongings and that they thoroughly clean the space used. Those who do not comply with this provision will be disqualified without the possibility of appeal.
6.4. Organizers provide hygiene products (towels, brooms to clean the work space).

7. JURY, RANKING AND SCORES

- 7.1. A qualified Jury will judge pizzas.
7.2. The Jury will consist of qualified judges. Each of these will give a score between 1 and 100 for TASTE and COOKING, respectively.
7.3. The jury's decision is absolute and final. No appeals shall be made through video or any other evidence. Any complaints may be made in writing to the Championship Organization from the day after the closing of the event and in any case no later than 10 days from its termination. Acknowledgement of the complaint does not entail a review of the jury's decision.
7.4. Scoring Criteria for each pizza
7.4.1. Crispiness of the pizza crust: 30 points
7.4.2. Tomato sauce presentation (tomato flavor clarity): 10 points
7.4.3. Cheese proportion: 10 points



- 7.4.4. Ratio of toppings to pizza base (the base must not bend when the pizza slice is folded): 20 points
- 7.4.5. Overall impression (memorable experience for the consumer): 10 points
- 7.4.6. Taste (flavor harmony and balance): 20 points
- 7.4.7. Workplace cleanliness and organization: 10 points (evaluated separately by the technical judge)
- 7.5. The pizza, cut into eight slices, must be served directly to the panel by the contestant. Assistants are not allowed to serve pizzas. Offering small gifts or souvenirs to the judges is strictly prohibited and may lead to disqualification.
- 7.6. Each judge's evaluation will total 100 points, with an additional 10 points from the technical judge.
- 7.7. Rankings will be determined by the mathematical average of the panel members' scores, expressed as a score out of 100 for each pizza + 10 points from the technical judge for each pizza.

8. OTHER MATTERS

- 8.1. The Organization reserves exclusively the advertising and image rights concerning the participants in each competition category for one year, and the unlimited use of photographic material, video or other without charge or obligations for the participants themselves.
- 8.2. Pizza not consumed during jury tastings remains available to the contestant. If not consumed by the contestant, it may be made available to the audience for tasting.
- 8.3. The Organization reserves the right to make any changes in order to improve the running of the event.

9. PRIZE

- 9.1. The winner of the Estonia's National Pizza Trophy will receive a prize by Reaton Food – a training (including the English translator) with the Neapolitan Pizza Association (Associazione Verace Pizza Napoletana, AVPN) for the Training Vera Pizza in Naples, Italy.
- 9.2. The award ceremony will take place on September 23rd estimated time 17:00, Tallinn Food Fair