

**VERA
PIZZA**



Napoletana

*AVPN
International
Regulations*

*Regulations for obtaining use
of the collective trade mark
Verace Pizza Napoletana
(Vera Pizza Napoletana)*



Method of production (Il Disciplinare)

The aim of this regulations ("Il Disciplinare") is to establish the characteristics of the approved "**Verace Pizza Napoletana**" - (Vera Pizza Napoletana).

The association welcomes members in any country of the world that are able to provide a product that meets all of the characteristics outlined below: they can apply for approval, and after, they can display and use the brand name "**Verace Pizza Napoletana**" - (Vera Pizza Napoletana).

The association performs rigorous periodic checks on all of its members to ensure those using the brand name are following the traditional methods described in detail in the regulations to make this "typical dish".

Art. 1

Description of the product

The use and recognition of the of the typical product "**Verace Pizza Napoletana**" - (Vera Pizza Napoletana) is limited to pizzas that are made following the methods described in the regulations outlined below. Primary materials, preparation and baking method, organoleptic properties and the resulting characteristics can be found in the description. Historically, the most common pizzas made following this method were *marinara* (tomato, oil, oregano, and garlic), *margherita* (tomato, oil, mozzarella or fior di latte, grated cheese and basil), *quattro stagioni* (four seasons), *capricciosa* and *ripieno/calzone*. These pizzas require an oven, instead pizza frita (deep fried pizza) is cooked in hot oil.

After baking in the oven, "**Verace Pizza Napoletana**" - (Vera Pizza Napoletana) presents itself as a roundish seasoned disc, with a varying diameter, raised edge (*cornicione* also known as crust) and the center covered by toppings.

The center should be 0.25 cm in height (+/- 10%) and the crust should be 1-2cm in height, even with a good alveolation, without big bubbles and burned spots, and should be golden-brown.

The consistency of the "**Verace Pizza Napoletana**" - (Vera Pizza Napoletana) should be soft, elastic, easy to manipulate and fold, with a characteristic tasty flavor of well-baked bread from the crust. In the fried variant, the disc of dough, rolled out by hand, must be approximately 2-3 mm thick and can be presented either as a half-moon-shaped product closed on itself (*calzone fritto* or *fried calzone*) or as a round-shaped product (*tonda frita* or *fried tonda*), with a soft, fragrant, dry appearance and a characteristic flavor.

The association reserves the right to accept variations of the product and recognize their authenticity if they are informed by the Neapolitan tradition of pizzas and are not in contrast with the rules of gastronomy, with judgment reserved to the Association's committee as stipulated in the first "disciplinare" of the "**Verace Pizza Napoletana**" - (Vera Pizza Napoletana) Association on 14 June 1984.

Art. 2

Description of the method of production

2.1 Preparation of the pizza base

2.1.1 Products

(for further details see the attached appendices)

Wheat flour type "00"/ flour type "0"*: a small amount of **wheat flour type "1"** is allowed to be added, providing the percentage ranges from 5 to 20%.

The optimal values of 00 flour for long rising times in order to obtain a dough with a good extensibility/elasticity ratio are outlined below:

W	250-320
P/L	0,50-0,70 (Ideal 0,6)
Absorption	55-62%
Stability	4-12
Value index - Caduta E10: max 60 Falling	250-400
Dry gluten	9,5-11,5 g%
Protein	11,5-13,5 g%
Ashes	< 0,55

These values are typical of a medium strength flour, balanced and compatible with the right requirements for bread making.

**foreign flour correspondence sheets are attached.*

Inoltre è possibile l'impiego di **farine di tipo 0** se caratterizzate dai seguenti valori:

W	250-320
P/L	0,55-0,70
Absorption	55-62%
Stability	8-14
Value index - Caduta E10: max 60 Falling	>250
Dry gluten	9,5-11,5 g%
Protein	11-13,5 g%
Ashes	< 0,65

Water: Drinking water, non-carbonated, which does not contain microorganisms, parasites and chemical substances in concentrations that represent a danger to human health, used for drinking purposes, for the preparation of food and drinks and other domestic and industrial uses.

Operating temperature: 16°-22°C optimum **STDHardness:** moderately hard pH = 6-7

Salt: coarse sea salt (cooking salt) is preferred. Salt plays a crucial role in the dynamics of the dough. It is an excellent antibacterial. Furthermore, thanks to the presence of calcium, the salt acts on the gluten network, strengthening it; it also gives its characteristic color to the final product.

Yeast: the use of natural yeast is allowed as:

- Compressed fresh brewer's yeast, an organic product with a yellow-grey color, a bland flavor and a low acidity level in packs of 25 - 500 grams (*Saccharomices cerevisiae*) (Ministerial Decree 03/21/1973 and 06/18/1996). (see attached technical data sheets).
- Dry yeast from *Saccharomices cerevisiae* in the proportion of 1/3 compared to fresh.
- Natural "sourdough".

The use of dry chemical yeasts with the addition of food improvement agents is not allowed.

2.1.2 Ingredients and recommended amounts

Essential rules to follow

- Direct dough making method.
- Start with water when preparing the dough.
- Never add any fat or sugar to the dough.

The following doses are based on 1 liter (1000ml) of water:

Water	1 lt
Salt	da 40 a 60 g
Yeast (based on temperature, humidity and timing)	Fresh brewer's yeast 0.1-3 g Dry brewer's yeast: ratio 1/3 compared to the fresh one (<i>example: 1 g dry yeast equals 3g of fresh brewer's yeast</i>) Sourdough < 10% on the quantity of flour
Flour	1,600/1,800 (depending on the degree of absorption)
Kneading time	Adding flour (until the "dough point" is reached) according to the mixing technique and mixer technology
First fermentation	Let the dough rest to trigger the first fermentation
Staglio (portioning in dough balls)	The weight of the portion must be proportionate to the diameter of the pizza to be made, for example 200 g portion (pizza diameter 22-24 cm) - 280 g portion (pizza diameter 28-35 cm)
Second fermentation and maturation	In pizza dough proofing box
Storage	(room temperature or proofing chamber at controlled temperature and humidity)
Overall fermentation times	min 12 - max 24 hours (according to the type of flour used and taking into account temperature, humidity and time of use)

To guarantee the uniformity of the product, as seasonal conditions and processing temperatures may vary, the use of proofing chambers with controlled temperature and humidity level is permitted (ideal parameters 18/20 °C temperature and 60/70% humidity).

2.1.3 Production technique

The mixing technique used is attributable to a direct system.

The preparation of the “**Verace Pizza Napoletana**” - (Vera Pizza Napoletana) includes the following processing steps to be carried out in a continuous cycle in the same place or in its own dedicated laboratory.

Flour, water, salt and yeast are mixed together, starting from the water, making sure that direct contact between salt and yeast does not occur for more than 5 minutes, otherwise the salt will damage the yeast cells.

The dough can be made by hand or worked in a fork, spiral or plunger-arm mixer (all with a rotating basket with rounded corners) until a single compact mass is obtained. To obtain an optimal consistency of the dough, the quantity of water that flour is able to absorb (hydration level) is very important. All the necessary water is placed in the mixer, and the salt and yeast are added in succession (diluted directly in the mixer); start the machine and add the flour gradually to avoid the formation of lumps (takes about 10 minutes) until the desired consistency is reached (also known as “punto di pasta” or “dough point”). The dough is then kneaded for a maximum of a further 20 minutes, depending on the technology of the mixer (punto di corda).

Excessive processing (with the consequent mechanical heating) leads to the “stringing” of the dough, namely the organization of the gluten mesh in the form of fiber with serious damage to the mechanical properties and the beginning of the principle of oxidation of the dough.

The final dough must feel moist, non-sticky, soft and plastic and easily removable from the mixer bowl to be worked.

2.1.4 Leavening process and “staglio”

First fermentation: The dough, once extracted from the mixer, is “*fat*” in appearance and “*smooth*” to the touch; from the point of view of mechanical properties it is “*not very extensible*” and “*very elastic*”. It is placed on a work surface in the pizzeria where it is left to rest covered with a damp cloth so that the surface cannot harden forming a sort of crust caused by the evaporation of the water released by the dough itself. Once the time deemed necessary for the dough to settle and rest has elapsed, the dough portion can be formed, traditionally done by hand.

Portioning (staglio): With the help of a spatula, a portion of leavened dough is cut from the dough placed on the work surface and then shaped into a loaf. In the Neapolitan technique, in the traditional staglio by hand, the dough is shaped (*stagliato*) in the form of balls with a technique that recalls the preparation of mozzarella (*mozzatura*). For the “true Neapolitan pizza” the loaves must respect a proportionality between the weight of the loaf and the diameter of the pizza (200 - 280 g, to obtain a pizza with a diameter between 22 and 35 cm).

Second fermentation and maturation: Once the loaves have been formed (*staglio*), a second fermentation takes place (in food boxes) of variable duration, depending on the temperature and humidity characteristics of the environment and the absorption of the flour used (falling number).

Maturation consists of a series of biochemical and enzymatic processes that break down more complex structures, proteins, and starches into simpler elements. Therefore, the maturation times of the dough vary depending on the quantity of enzymes contained in the flour used.

Good coordination of leavening and maturation ensures the perfect outcome of the final product which will have a “**plastic**” appearance (capable of being molded into a desired shape), *extensible and not very elastic*. These processes, therefore, make the structure of the dough less tenacious, more extensible, and more digestible. Our body, in fact, is not able to assimilate these long chains and needs them to be broken down into simple sugars. A pizza made with a well-fermented and matured dough will require less effort from our digestive system thanks to this early simplification of starches.

2.2 Shaping of the dough disc

Once the leavening hours have passed, the dough is removed from the box with the help of a spatula, quickly dipped in flour (so as not to absorb excessive flour) to prevent it from sticking to the work surface.

At this point, pressure is applied with the fingers of both hands on the dough, from bottom to top, until it reaches the size of your hand. The widening is completed using both hands, providing the coordinated movement of lifting and extending the flap and rotating the disc of dough.

This manipulation of the dough determines the movement of the air contained in the pockets of the dough to move from the center to the edges of the disc, which during cooking process, thanks to the oven temperatures, will give rise to the "cornice", a typical element of the "**Verace Pizza Napoletana**" and which must be about 1-2 cm in height. The center of the pizza, however, must be approximately 0.25-0.30 cm thick after cooking with an allowed tolerance of $\pm 10\%$.

A traditional variant, thinner, with a less pronounced crust that overflows from the plate, is the cartwheel pizza, "*rota 'e carretto*", so defined due to its generous dimensions. For this pizza, born in the neighborhoods of Naples, in the maze of the streets of the Decumanus, intertwining with the events of the city and the stories of the families, the dough must be rolled out a lot, and the edge must come out of the plate.

2.2.1 Shaping for baked pizza

The shaping of the dough disc by hand, depending on the skill of the pizza chef, must be carried out using the smallest quantity of flour possible as any residues of the same would be difficult to digest and unpleasant on an organoleptic level by the consumer. It is possible to use semolina for rolling it out as long as the residual quantity on the dough disc is not such as to compromise the final flavor (it must be considered that it is the humidity of the dough that influences the ability to retain the semolina); the excess flour or semolina retained will be visible on the bottom of the pizza which, once cooked, will have a yellow-ocher color and a bitter taste.

For the preparation of the “**true Neapolitan pizza**” (vera pizza napoletana), other types of processing are not permitted, in particular the use of a rolling pin and/or a disc machine such as a mechanical press.

2.2.2 Shaping for fried pizza

The shaping of the dough disc must be carried out without the use of flour, as any residues of the same would be difficult to manage during the cooking process in hot oil. In the past, in fact, the application was traditionally carried out on a canvas cloth or on a bench greased with oil.

The spreading technique must be carried out with the Neapolitan technique but in such a way that the air is distributed evenly so as to avoid the formation of the cornicione, starting from the outside by applying pressure with the fingertips to form an even disk.

2.3 Cooking

Cooking must take place directly on the oven surface and not on a baking tray. Traditionally, cooking used to take place only in wood-fired ovens; currently, more sustainable alternatives such as gas or electric ovens are possible. The aforementioned ovens must comply with certification parameters approved by the Association.

The pizza chef traditionally transfers the seasoned pizza onto a wooden or aluminum pizza peel, possibly with the help of a little flour and with a rotary movement, the pizza can slide from the peel onto the oven base with a quick movement of the wrist such as to prevent the toppings from leaking or the deformation of the disc.

During cooking process, the pizza chef must check the pizza by lifting one edge laterally, with the help of a metal peel and rotating it towards the fire in the case of a wood-fired oven, always using the same spot in order to prevent it from burning due to different temperatures on the oven's base and ensuring that it is cooked evenly around its entire circumference.

At the end of the cooking process, the pizza chef still using the steel peel (also known as palino) takes the pizza from the oven, lets it rest by the oven entrance for a few seconds before placing it on the serving plate. Cooking times should not exceed 60-90 seconds.

- **Base cooking temperature** approximately 380 - 430 °C
- **Dome's temperature** approximately 485 °C
- **Cooking time** 60-90 seconds

(for the ripieno/calzone the cooking times will be longer given the different composition of the pizza which must be "dried out")

2.4 Cooking fried pizza

The calzone should be cooked in plenty of oil.

In ancient times, both suet and extra virgin olive oil were used for frying.

The choice of oil, preferably seed oil, is fundamental; the selection must be made taking into account the smoke point (temperature at which a food fat heated at high temperatures oxidizes and degrades, releasing volatile substances, which are very harmful).

In general, it is better to prefer oils with a predominance of monounsaturated and saturated fatty acids rather than polyunsaturated seed oils, such as sunflower seed oil, corn seed oil, grape seed oil.

The ideal temperature for frying is around 175 °C, a temperature which causes the rapid evaporation of water from the surface and leads to the formation of the crust.

The oil must be replaced every time it takes on a viscous consistency, changes color and darkens.

The pizza must be completely submerged in hot oil: before put it in the oil, it must be taken by the edges and "dipped" from the closed side to prevent the filling from coming out. The pizza will sink to the bottom and come back to the surface when the cooking process begins, hold it still with the spido (commonly called "spillone", a long pin) and continuously drizzle it with the slotted spoon.

The pizza should not be turned, but the oil should be added to the surface, it can only be turned when it turns golden brown otherwise it will be spongy and unevenly cooked. At the right moment, lift it and leave it to dry in a drip strainer with drip bowl. It is preferably served very hot.

2.5 Conservation and consumption

The "Verace Pizza Napoletana" (true Neapolitan pizza) should be eaten as soon as it comes out of the oven; if it is not consumed in the production room it cannot be frozen or deep-frozen or vacuum-packed for subsequent sale. In particular, it is preferable to consume it within 10 minutes in the production room and within 20 minutes if taken away.

Art. 3

Production equipment

3.1 Mixer

The professional pizza dough mixers used are of the “fork”, “spiral” and “plunging arm” kinds (all with a rotating basket with rounded corners).

3.1.1 Spiral

Equipped with a spiral-shaped arm which, thanks to a rotary movement, determines the formation and strengthening of the gluten mesh very quickly.

3.1.2 Fork

Equipped with a rotating hairpin shaped tool, this type of machine stands out from the other two due to its sturdiness. Its specific operation requires longer processing times than the spiral mixer, with the result that the dough is more oxygenated and less prone to heating.

3.1.2 Plunging arms

By reproducing the movement of the arms, this type of mixer allows you to work the dough delicately, ensuring good oxygenation of the dough.

3.2 Proofing boxes and spatulas

3.2.1 Proofing boxes

The pizza balls resulting from the *staglio* are placed in food boxes called *mattarelle* in which they are left to rise, to be ready for use in the subsequent processing phases such as: shaping, seasoning and cooking.

3.2.2 Spatulas

The pizza chef uses, both in the cutting and shaping phases, a spatula to detach portions of dough or loaves. The spatula is a triangular tool with a variable section blade made mainly of metal, often stainless steel, or plastic.

3.3 Oven and peels

3.3.1 The oven

The shape of the wood-fired oven has remained fundamentally unchanged over the centuries. It is composed of a double dome which creates an air chamber useful for containing heat and for the correct management and extraction of fumes. The domes are made with refractory bricks and/or refractory cement conglomerates and must ensure mechanical stability. There is a correspondence between the height and width of the entrance and, respectively, the height of the dome and the width of the base, formerly measured in palms (corresponding to 26.45 cm).

The floor and the entrance of the oven have very precise measurements: the entrance measures 44/50 cm, with a maximum height of 22/25 cm (corresponding to approximately 50% of the entrance); the height of the vault varies between 40-45 cm, while the floor of a traditional Neapolitan oven measures from 105 to 140 cm in diameter. Any ovens with a larger diameter are not recommended as they do not allow the correct management and cooking of multiple pizzas at the same time. Preferably, the oven base is divided into 4 cone-shaped pieces and is placed on a mixture of sand and salt, which acts as a thermal diffuser, insulator and thermal battery.

Exemption from the wood-fired oven

The possibility of using an oven powered by energy alternative to wood is foreseen.

The oven powered by alternative energy must correspond to the technical parameters and characteristics relating to the cooking methods indicated by the AVPN, and the oven model must be certified and approved by the AVPN with the help of certifying technicians.

3.3.2 Peels and equipment

Normally, there are three kinds of peels:

wooden or aluminum alloy peel: used to put the pizza in the oven. The pizza chef sprinkles the peel with a little flour, to allow the pizza to slide easily from the peel into the oven. This happens with a quick flick of the wrist, holding the peel slightly inclined on the oven surface itself;

steel peel (palino): used to move the pizza into the oven and take it out of the oven after cooking;

steel or iron peel: used to move the embers and manage the wood;

brush: used to clean inside the oven.

3.3.3 Wood

To cook Neapolitan pizza, wood that does not give off smoke or odors that could change the aroma of the pizza itself (generally oak, ash, beech, and maple tree bricks) must be used.

In the Neapolitan tradition, in some cases, the pizza chef increases the oven's inner temperature by adding wood chips (in Neapolitan dialect, "pampuglia"), which allows for a rapid flame and an instantaneous rise in temperature. The wood used must be certified and of known origin. The use of pressed wood logs (selected chips) is permitted as long as they are certified.

3.4 Fryer and equipment

3.4.1 Fryer

It is generally made up of a metal tank, which is filled with edible oil and heated to temperatures generally between 175 °C and 190 °C through electrical resistors.

3.4.2 Drip strainer with drip bowl (Colafritto)

A grid-shaped or perforated metal basket is used to fry freshly prepared foods. A container is placed underneath the basket, into which the oil or fat that the fried food was soaked in drains.

3.4.3 Skimmer

Kitchen utensil, mostly made of metal, consisting of a long handle and a slightly hollowed and perforated round-shaped paddle, used to skim boiling liquids or remove food from the pan, when you want to drain the liquid or the juice.

Art. 4

Types of Traditional Neapolitan Pizzas

4.1 Historical References

True Neapolitan pizza was born around 1600 from Neapolitan culinary talent. The first known pizza was the '*mastunicola*', a pizza dough cooked in a wood oven seasoned with lard, basil and cheese. Then extra virgin olive oil replaced lard and, above all, the discovery of the tomato imported from Peru by the Spanish colonizers led to the first red Neapolitan pizzas.

In 1700, Agerolese fiordilatte or buffalo mozzarella were added and the first "tomato and mozzarella" pizzas were created, later called '*Margherita*' in 1889, during the official visit to Naples of the then sovereigns of Italy King Umberto I and Queen Margherita. Since then, in addition to margherita and marinara, pizzas prepared with the addition of a few simple ingredients have been recognized as traditional.

These variations inspired by tradition and imagination and not in conflict with good taste and the rules of gastronomy were entrusted to the experience of the pizza chef, keeping in mind the principle of balance between the quantity of ingredients and the prevalence of flavors.

When adding other local seasonal foods, such as greens, you must keep in mind that if you add too many, otherwise the pizza will not cook well!

The '*four seasons*' deserves a prominent place in history, a Neapolitan pizza divided into four segments, topped with different ingredients for each segment, a single product with a multiplicity of flavors, which could satisfy all the tastes of Neapolitan families.

As well as fried pizza, which was also prepared in the Neapolitan lowlands on Saturdays and fried itself in the streets; in pizzerias, it was a historic alternative to the oven-baked '*calzone*' (stuffing), another historic Neapolitan pizza.

In reference to the *margherita* and *marinara* pizzas, in the case of the seasoning, the red of the tomato with which the oil has been perfectly blended will stand out and, depending on the ingredients used, the green of the oregano and the white of the garlic, the white of the mozzarella in more or less close patches, the green of the basil leaves, more or less dark from cooking.

The tomato, having lost only the excess water, will remain dense with a sour flavor and a consistent aroma incorporated into that of oregano and garlic, basil and the flavor of cooked mozzarella. Below, we describe the recipes and toppings of some of the best-known classic Neapolitan pizzas.

4.2 Doses and recipes relating to traditional pizzas

Marinara

- Peeled tomato 0 - 100 g
- Extra virgin olive oil 6 - 8 g (tolerance 20%)
- Garlic 1 clove (about 3 g)
- Oregano 0.5 g (a pinch)

The addition of a few basil leaves may be appreciated.

Margherita

- Peeled tomato 60 - 80 g
- Extra virgin olive oil 6 - 7 g (tolerance +20%)
- Buffalo or cow mozzarella/ fiordilatte with characteristics compliant with the parameters of the Association's Supplier Register 80 - 100 g
- Fresh basil some leaves
- Grated hard cheese (optional) 5 - 7 g

Traditional Four Seasons

- Cherry tomatoes 20 g
- Peeled tomato 1 tbsp
- Extra virgin olive oil 5 g
- Fiordilatte with compliant characteristics to the parameters of the Association's Supplier Register 40 g
- Buffalo mozzarella 10 g
- Fresh basil (depending on seasonality) a few leaves
- Naples salami 15 g
- Sautéed champignon mushrooms 20 g
- Artichokes 2 segments
- Pitted black olives 4

Capricciosa

- Peeled tomato 80 g
- Extra virgin olive oil 10 g
- Fiordilatte with compliant characteristics to the parameters of the Association's Supplier Register 80 - 100 g
- Fresh basil some leaves
- Grated hard cheese (optional) 10 g
- Cooked ham 2 slices
- Champignon mushrooms 50 g
- Artichokes 2
- Clove of garlic 1

Ripieno/Calzone

- Peeled tomato ½ tbsp
- Extra virgin olive oil 6 - 7 g (tolerance +20%)
- Roman ricotta 120 g
- Naples salami 40 g
- Fiordilatte with compliant characteristics to the parameters of the Association's Supplier Register 70 g
- Fresh basil some leaves
- Hard grated cheese 5 - 7 g
- Pepper as needed

Deep fried pizza

(for a loaf of approximately 200 g)

- Cow, sheep or buffalo ricotta 80 - 90 g
- Fiordilatte or smoked provola 30 - 50 g
- Neapolitan salami or ciccoli (ciccioli) 50 - 60 g
- Pepper as needed
- Peeled tomato optional

4.3 - Seasoning and filling (most commonly used ingredients)

4.3.1 The Products

(for details see the attached technical data sheets)

Fresh tomato

the variety *S.Marzano of the Agro Sarnese-nocerino*, long Italian Roma type tomato. Corbara cherry tomatoes (Corbarino), "Pomodorino del piennolo del Vesuvio" D.O.P, Datterino tomato or other typical cherry tomato preferably with a delicate balance between the acid and sugar components.

Peeled tomato

Peeled S.Marzano tomato from Agro Sarnese-Nocerino.

D.O.P. The use of fresh or industrial peeled tomatoes "Roma type long tomatoes", preferably Italian, is permitted.

The tomato in the form of "peeled tomatoes" must preferably be crushed by hand, since this technique gives a different consistency to the product and avoids breaking the seeds which would give a bitter taste.

Peeled tomatoes obtained from genetically modified organisms, and which have undergone cultivation and/or conservation treatments acting on DNA and/or with ionizing radiation have to be excluded.

The use of mechanically crushed tomatoes is permitted if they come from long Italian tomatoes and are treated industrially as peeled tomatoes, therefore without any further heat treatment. Any tomato juice or concentrate added to the crushed tomatoes must also come from long tomatoes, preferably Italian.

Mozzarella

Buffalo mozzarella from Campania D.O.P. and traditional mozzarella

Fior di latte

Fresh stretched curd cheese produced with traditional techniques and characteristics compliant with the parameters of the Association's Supplier Register.

Oil

Given the temperature of the chamber, the vault and the floor of the oven and the cooking time, the oil to use is the one with greater resistance to oxidation and stability at high temperatures, namely extra virgin olive oil.

Olive oil obtained by cold pressing olives, and which has not undergone refining processes, i.e. extra virgin oil, contains unaltered natural antioxidants such as tocopherols.

Oils with delicate characteristics should be preferred, avoiding those with a sour-pungent aftertaste. The oil must be added before the cooking phase as it forms an emulsion and contributes to the uniform cooking of the ingredients. It can also be added raw (after cooking) for organoleptic reasons.

Oregano

Origanum vulgare of the Labiatae family.

Basil

Fresh or freshly packaged fresh-cut basil.

Cheese

Hard cheese to grate.

Salt

The procedure involves preparing the tomato sauce by salting it and not adding salt directly to the pizza disc. In detail, for 1kg of peeled tomato the quantity of salt to add is approximately 10-12g, in the case of S. Marzano tomato, which is already a tastier product, the quantity to add is approximately 7-10gr per kg. If you use fresh tomatoes, salt should be added directly on the pizza.

Ricotta

Cow's, sheep's or buffalo ricotta.

Salami

Naples salami.

Cicoli

Product obtained from the processing of the fat present in the internal adipose tissue of the pig.

Champignon mushrooms, artichokes, baked ham, prosciutto

4.3.2 Preparation technique

Marinara

Using a spoon, place the crushed, peeled tomato in the center of the pizza disc (the use of chopped fresh tomatoes in addition to or in place of the peeled tomato is permitted).

The garlic clove, peeled, is cut into thin slices with a “scraper”; the slices are spread on the surface of the tomato.

The oregano is distributed on the surface of the tomato with an orderly movement.

The olive oil is placed with a spiral movement, starting from the center towards the periphery, using an inert container or the traditional copper jar with a thin spout.

Margherita

Using a spoon, place the crushed peeled tomato in the center of the pizza disc (the use of chopped fresh tomatoes in addition to or in place of the peeled tomato is permitted).

If the mozzarella is small in size, it should be cut into slices or half-moons, while fior di latte or large mozzarella should be cut into not very thick strips, the strips will be distributed evenly on the surface of the tomato.

The grated cheese (if used) will be spread on the surface of the pizza with a uniform rotational movement.

Some fresh basil leaves will be placed on the condiments. It is allowed to add the basil before the mozzarella to prevent it from burning during the cooking process in the oven.

The extra virgin olive oil is placed with a spiral movement, if anything forming the number six for simplicity as per tradition. *semmai formando per semplicità il numero sei come da tradizione.*

Quattro stagioni (Four Seasons)

Once the disc of dough has been rolled out, it is divided into 4 parts with thin strips obtained from the basic dough. The seasoning is entrusted to the imagination of the pizza chef, to good taste and in respect for the rules of gastronomy.

Historically, mozzarella and cherry tomatoes were distributed on the first slice, and half a spoonful of peeled tomatoes, ham and salami cut into strips and fior di latte on the second. The third segment was seasoned with the remaining peeled tomatoes, baby artichokes and fior di latte. The mushrooms, fior di latte and a drizzle of oil were placed on the last segment. The center of the pizza was garnished with black olives and basil.

Capricciosa

Using a spoon, place the crushed peeled tomato in the center of the pizza disc, add 2 whole slices of ham, mushrooms and fior di latte. Then add the drained and halved artichokes, grated cheese, oil and basil.

Ripieno/Calzone

Once the pizza disc has been formed, the ricotta filling, previously diluted with a spoonful of water, must be distributed over half of the disc. Then add the julienne cut salami, a sprinkling of pepper, cheese, a drizzle of oil and the pizza closes on itself. On the outside, place a little tomato and a sprinkling of cheese.

Deep fried calzone

Once the disc has been formed, the filling must be distributed over half of the disc.

Traditionally the ricotta used was sheep ricotta, but over the years the use of cow ricotta, fuscilla and buffalo ricotta has spread.

The ricotta must first be diluted with water (approximately 1 and a half tablespoons of water are used for 1/2 kg of ricotta), but this is not necessary for fuscilla and buffalo ricotta.

A variant is adding pepper and/or grated cheese to the ricotta.

The salami should be cut into strips approximately 2-3 mm thick.

The cicoli must be crumbled.

The fiordilatte or smoked provola should be cut into strips for more even distribution, taking care that they are not too moist.

Once the disc is half filled, the calzone must be closed by overlapping the other half with the help of the side of the palm of the hand, taking care to seal the overlapping flaps well and applying a short pressure in the center to improve the distribution of the filling.

Deep fried round pizza

The round version requires the overlapping of two discs of dough whose total weight does not exceed approximately 200gr (approximately 80gr for the upper disc and 120gr for the lower disc), with the filling previously described. A very important step in the preparation of round pizza is the uniform distribution of the filling.

Alongside traditional fried pizza, other commonly used types have spread, such as:

Fried pizza

with escarole (cooked or raw).

Montanara

Fiordilatte, tomato and basil.

4.3 Final appearance and taste

In the case of the traditional margherita and marinara pizzas, the acidic flavor of the tomato, having lost only the excess water, will remain dense and consistent and will combine well with the aroma of the oregano, garlic or basil respectively and the flavor of the cooked mozzarella, in addition to the aromas of the oil which do not undergo alterations in short cooking times.

Art. 5

Exceptions

The Association Verace Pizza Napoletana, without prejudice to the production process of the "**Verace Neapolitan Pizza**" (Vera Pizza Napoletana), reserves the right to grant exemptions to both products and equipment in consideration of particular territorial needs of a technical-regulatory nature and in any case these exceptions must not cause substantial variations in the "**Verace Pizza Napoletana**" product (Vera Pizza Napoletana).

Art. 6

Use of the brand: membership

The Verace Pizza Napoletana Association will evaluate the requests for concession of the use of the “**Verace Pizza Napoletana**” trademark (Vera Pizza Napoletana) of its exclusive property to companies carrying out the Pizzeria activity which will make an explicit request on the basis of the forms prepared and in following appropriate administrative and technical checks and upon resolution of the board of directors. If a gas oven or alternative energy is used, the certification and brand will be modified in order to highlight the differences compared to the traditional one.

The *controls required* for the “**Verace Pizza Napoletana**” (Pizza Napoletana) will concern the following aspects: at the companies, in the mixing phase, fermentation and preparation phase, following the correct execution and correct succession of the phases described; carefully monitoring the company's critical points; verifying the correspondence of the raw materials and equipment to those envisaged in the implementation specifications; verifying the perfect conservation and storage of the raw materials to be used and verifying that the characteristics of the final product comply with the provisions of this production specification. The manager of the pizzeria must also demonstrate knowledge of the product covered by these production specifications.

Where necessary, the Association may request the professional updating of the pizzeria staff through training courses, internships or refresher courses set up or recognized by it.

The Verace Neapolitan Pizza Association reserves the right to establish foreign delegations with memoranda of understanding regarding technical, control and economic management factors.

Art. 7

Use of the trademark: subsequent checks and exclusion

With periodic and random checks by delegates of the Association, compliance with the current rules of the regulations will be verified in all its parts, without prejudice to any exceptions decided by the Board of Directors.

In case of failure to comply with the individual rules of the production specification:

- the adjustment will be requested as soon as the violation is detected;
- after 30 days the implementation of the corrective measures will be verified;
- in the event of persistent non-compliance, the member will be excluded with a resolution of the Board of Directors, the trademark and distinctive signs will be withdrawn, calculating any financial and image damage caused.