



# FRIED PIZZA REGISTRATION FORM

Owner/ Partner of .....

**PIZZERIA NAME** .....

Address..... CITY ..... STATE.....

COUNTRY..... ZIP Code .....

Telephone:..... Mobile:.....

Email address (To be published).....

Website..... Facebook.....

Instagram.....

Name first Pizzaiolo.....

## **COMPANY TAX DATA AND OWNER'S DATE**

Business name ..... CITY.....

STATE ..... COUNTRY ..... ZIP Code.....

Address .....

Vat Number..... LICENSE n° .....

Owner's mobile (not to publish) .....

Owner's e-mail (not to publish).....

### **ASK**

**To become member of the Associazione Verace Pizza Napoletana and to commit myself and my restaurant:**

- To accept, respect and promote the tradition of the Neapolitan pizza strictly following the specification of the Vera Pizza Napoletana, on the website [www.pizzanapoletana.org/en/](http://www.pizzanapoletana.org/en/) ;
- to include the "Pizza Fritta Napoletana" in the pizzeria menu as a product of excellence.

**Company stamp and signature for acceptance**

- I allow the processing of data pursuant to the Regulation UE 2016/679 – GDPR

**Company stamp and signature for acceptance**



Sede legale / Head office  
Uffici / Offices

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[www.pizzanapoletana.org](http://www.pizzanapoletana.org)



Below there is an extract of our statute with the necessary requirements and the main obligations of the AVPN and the Affiliate that are the basis for being part of our Association; in addition, on the following pages you will find the list of documents that must be delivered when applying for registration.

### Basic Requirements

**Ingredients:** water, flour 00/0, salt, fresh beer yeast, ricotta, fior di latte cheese, salame and cicoli. Only use is allowed of fresh natural ingredients non treated process food.

**Appropriate Technique:** Handmade or machine dough, working bench (usually marble), Frying temperature (180° C degrees), manipulation, preparation of the pizza with the technique using the guide line of the AVPN.

**Oil:** Choice of the oil, very important the point of smoke, to prefer vegetable oil with high content of oleic acid.

**The affiliate must prove to have a fixed station dedicated to the preparation of fried pizza.**

The visit and the report of a member of the association to verify the ingredients, the technique and the finish product and everything meet the traditional product. In any case we reserve, by the rule, to conduct periodical checks through the visit of our member control, in the interest of all members of the association, the consistent quality of their product. Every single restaurant, pizzeria is required to respect the guide line of the association. As well every business that is member of association is required una tantum a fee for the membership (a volunteer tx that can be request every year to cover the cost of secretary, internet site).

Consequent, the member quote does not apply to the new or existing business that are part of the same group, neither the transfer of the membership from one business another one. Instead, ever business will be judged and registered as member separately. In the event in the lack of respect of the rules of single or more members, the association hold the right to suspend or cancel the membership on the individual or of the collective.

### Obligations of the VPN Association

**The association concerns itself with:**

1. Promoting and advertising the Verace Pizza Napoletana trademark and its requirements with shows, conferences, workshops and other promotional events which can be useful for reaching the goals of the Association and informing the associates regarding all the activities.
2. Assuring the adherence to the Disciplinary by all the associates and provide them a correct training about the technique of making Neapolitan pizza.
3. Giving to all the members all the possible technical assistance in order to facilitate the adherence to the Disciplinary rules;
4. Informing the members about all the Merchant (Vendors) Registry Associates whose equipment and ingredients correspond to the requirements of the Disciplinary;
5. To organize and promote training courses for pizza makers;
6. Organizing information sessions for the responsible parties of the associated businesses;
7. Inform members regarding the work and initiatives undertaken by the association.
8. The Association also undertakes to recognize a right of pre-emption for participation in events organized by you including conventions around the world, as well as providing information about agreements concluded with partner companies.

### Requirements of the Associates

**The associates concern themselves with:**

1. to clearly show the association's trademark inside their premises and, where possible, on the outside of their business and exclusively in that place;
2. Include in their menus the types of pizza promoted by the specification, "Neapolitan fried pizza" to prepare and serve them strictly adhering to the rules of the AVPN specification including the production process and ingredients;
3. The person in charge of the activity must know the True Neapolitan Pizza and its ingredients;
4. The pizza chef must be recognized by AVPN and, in the case of replacement of the recognized pizza chef, the person in charge of the activity is required to immediately notify the association; (by email)
5. The association accepts the membership of associates to other associations as long as they are not in competition or in conflict with the aims and rules of the Association;
6. Members are obliged to communicate and agree with the association any promotional or advertising activity,



participation in trade fairs, training courses, creation of regional and national competitions and everything related to pizza, and which directly or indirectly involves the association itself;

7. We invite you to return a copy of this signed and stamped by the owner or legal representative of the company in addition to the attached form duly completed.

### **Documents to provide in order to become member of Associazione Verace Pizza Napoletana (A.V.P.N.)**

#### **You should prepare and send us the following documentation:**

1. The attached form filled up;
2. Copy of your restaurant business license.
3. The restaurant logo in Jpeg format (300 dpi) or PDF (for magazine publishing and for our web site).
4. Videos of the pizza process: (preparation of the pizza dough, cutting and preparation of the balls, handling and frying until the final presentation of the pizza)
  - a) You will have to tell us in detail the doses of the ingredients used for the dough and the times and the methods of leavening
5. Also, must provide us with photos (also on digital CD 300 dpi) of:
  - a) Photo of the inside pizzeria with customers;
  - b) station dedicated to the preparation of fried pizza;
  - c) Photo of the owner or the management and pizza maker;
  - d) Photo of the Pizzeria from outside with the signboard;
  - e) Photo of the pizza in the dish, as you serve to the customer;

You can send us the documentation:

- via email to [info@pizzanapoletana.org](mailto:info@pizzanapoletana.org)

- by post to: Associazione Verace Pizza Napoletana, Via Capodimonte 19A - 80131 Napoli.

Kind regards and good work

Date: ..... Prot.: .....

Associazione Verace Pizza Napoletana