## **Simply Prosecco Allergen Information Sheet**

At Simply Prosecco, we are committed to providing clear information about allergens in our drinks. Please inform a member of our team if you have any allergies or specific dietary requirements. While we take care to avoid cross-contamination, our drinks are prepared in an environment where allergens are present.

## **Alcoholic Beverages**

## 1. Frizzante / Prosecco

o Contains: Sulphites

## 2. Lager

Contains: Gluten (Barley)

# 3. Cider

o Contains: Sulphites

#### 4. Pimm's

o Contains: Sulphites

 Often served with Lemonade or Fruit Garnishes, which may contain additional allergens e.g. Aspartame.

## 5. Aperol Spritz

Contains: Sulphites

# 6. Limoncello Spritz

Contains: Sulphites

## 7. Gin & Tonic

o Contains: None (However, tonic water may contain Quinine)

o Garnishes such as citrus fruits may introduce additional allergens.

## 8. Sambuca

Contains: None (Aniseed-based spirit)

## **Non-Alcoholic Beverages**

#### 1. Soft Drinks

 May contain Sulphites, Artificial Sweeteners, or Colourings. Please check individual labels or ask a staff member for specific information.

#### 2. Water

o Contains: None



#### **Additional Information**

- Sulphites are commonly used as preservatives in alcoholic drinks, especially wines, sparkling wines, and ciders.
- **Gluten** is present in lager due to the use of barley or other grains.
- Quinine in tonic water may cause adverse reactions in some individuals.

#### **Allergen Matrix**

		Gluten		
Drink	Sulphites	(Barley)	Quinine	Other Allergens
Frizzante /				
Prosecco	Yes	No	No	None
Lager	No	Yes	No	None
Cider	Yes	No	No	None
Pimm's	Yes	No	No	Possible Fruit Garnishes
Aperol Spritz	Yes	No	No	None
Limoncello Spritz	Yes	No	No	None
Gin & Tonic	No	No	Yes	Possible Citrus Garnishes
Sambuca	No	No	No	None
Soft Drinks	Possible	No	No	Possible Sweeteners or Colourings
Water	No	No	No	None

# **Allergen Handling Policy**

To ensure the safety of our customers with allergies, we have implemented the following allergen handling procedures:

- 1. **Staff Training:** All staff members are trained to understand allergen risks and how to provide accurate information to customers.
- 2. **Communication:** Customers are encouraged to notify staff of any allergies or dietary requirements before placing an order.
- 3. **Ingredient Management:** We maintain up-to-date ingredient information and monitor suppliers for any changes to product formulations.
- 4. **Cross-Contamination Prevention:** While we cannot guarantee a completely allergen-free environment, we follow best practices to minimize cross-contamination, including proper cleaning protocols and separate preparation areas where possible.
- 5. **Clear Labelling:** All allergen information is displayed on our allergen sheet, and additional information is available upon request.



We recommend anyone with severe allergies exercise caution and consult with our team for further information. Please note that our allergen information may be subject to change based on suppliers and product availability.

For any concerns or specific questions, don't hesitate to ask one of our friendly team members.

Enjoy your Simply Prosecco experience responsibly!

