

Travelling to a foreign country whether for business or pleasure should be an enjoyable time. However we are very aware that travelling when you have coeliac disease can cause a great deal of concern.

This local food guide aims to identify where to find gluten free products and venues (should they be available), to help you maintain a healthy gluten free diet throughout your visit.

#### Retail outlets

Large supermarkets include Albert, Delvita, Globus, Hypernova, Plus Discount, Penny Market and Tesco. Shops in Prague include LS Zetis and Country Life. Also try health food shops such as Natural, Racio and Zdravá výživa.

#### Gluten free brands

Orgran, Celihope, Novalim and Schar.

#### Hotel and restaurants

The Czech coeliac organisation may have some limited suggestions and has a page in English. Please check the website for further details.

### Local food

As wheat is added to most dishes, the gluten free diet is not well suited to typical Czech cuisine. Soups, sauces, and even most vegetable dishes are thickened with flour. It is safer to stick to grilled meat or fish, with rice or potatoes.

# Allergen labelling

Subject to EU food labelling regulations. 'Bezlepkovy' means gluten free and 'bezlepková dieta' means gluten free diet.

Watch out for:

- · Flour/mouka
- · wheat/pšenice
- rye/žito
- barley/ječmen
- · oats/oves
- · wheat starch /pšeničný škrob.

#### **Avoid**

Dumplings are very popular but are usually made from wheat flour.

#### **Awareness**

Coeliac disease is not well known in the Czech Republic, so it is important to ensure that you are well prepared before you travel.

# Coeliac organisations

# **Czech Coeliac Society**

Kolackova 4, 182 00 Praha 8, Czech Republic

Web: www.celiak.cz

Email: office@coeliac.cz / world@celiak.cz









# **Useful phrases**

I have an illness called coeliac disease and have to follow a strict gluten free diet or I may become very unwell.

Mám celiakii a proto nemohu jíst jídla, která obsahují tyto obiloviny a výrobky z nich: pšenici, žito, ječmen, oves nebo špaldu.

#### Hotels/restaurants

Are there any dishes on your menu without these ingredients? Alternatively, could you possibly prepare a meal without the cereals mentioned above (you could for instance, refrain from thickening my sauce or frying my veal cutlet with wheat flour and bread crumbs) or could you use some other cereals like maize, rice, millet, buckwheat or potato flour. Máte na jídelním lístku jídlo, které by bylo pro mne vhodné, nebo můžete připravit moji porci bez zmíněných obilovin (např. bez zahuštení omáčky nebo osmažit maso bez obalení) nebo místo toho použít mouku či škrob z kukuřice, rýže, jáhel, pohanky či brambor?

Disclaimer: This travel leaflet has been produced in good faith. Coeliac UK is not a medical or professional body and the information in this guide should not be treated as a substitute for medical advice. Every endeavour has been made to ensure that the information in this guide is accurate and up to date at the time of printing. However, Coeliac UK is not in a position to guarantee the accuracy or currency of such information and does not accept responsibility for its use or misuse. If relying on the information contained in this guide when you are overseas, we recommend that you first make contact with the relevant foreign coeliac organisation, contact details for which are listed where available.

# Visit **www.coeliac.org.uk** or call us on **0333 332 2033** for more information.

Whether you're eating out on the move, in restaurants, or shopping for gluten free food for you and your family, look out for our trusted symbols which mean we're working for you to make things better.









0333 332 2033

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