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Sommario/riassunto

Salt was a commodity of great importance in the ancient past, just as it is today. Its roles in promoting human health and in making food more palatable are well-known; in peasant societies it also plays a very important role in the preservation of foodstuffs and in a range of industries. Uncovering the evidence for the ancient production and use of salt has been a concern for historians over many years, but interest in the archaeology of salt has been a particular focus of research in recent times. This book charts the history of research on archaeological salt and traces the story of its prod

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