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Nota di contenuto	Foreword; Techniques of salt making: from China (Yangtze River) to their world context; Pierre GOULETQUER* and Olivier WELLER**; Pre-Columbian salt production in Colombia - searching for the evidence; The salt from the Alghianu beck (Vrancea County, Romania): a multifaceted ethnoarchaeological approach; First salt making in Europe: a global overview from Neolithic times; A complex relationship between human and natural landscape: a multidisciplinary approach to the study of the roman saltworks in "Le Vignole-Interporto" (Maccarese, Fiumicino-Roma) Ancient salt exploitation in the Polish lowlands: recent research and future perspectives Prehistoric salt production in Japan; New data and observations related with exploitation and transport of salt in Transylvanian prehistory (Romania); Spatial analysis for salt archaeology. A case study from Moldavian Neolithic (Romania); The salt of Rome. Remarks on the production, trade and consumption in the north-western provinces ; Competing on unequal terms: saltworks at the turn of the Christian era; Salt in Roman Britain; Authors info; Blank Page; Blank Page

Sommario/riassunto

Salt is an invisible object for research in archaeology. However, ancient writings, ethnographic studies and the evidence of archaeological exploitation highlight it as an essential reference for humanity. Both an edible product and a crucial element for food preservation, it has been used by the first human settlements as soon as food storage appeared (Neolithic). As far as the history of food habits (both nutrition and preservation) is concerned, the identification and the use of that resource certainly proves a revolution as meaningful as the domestication of plants and wild animals. On a gl
