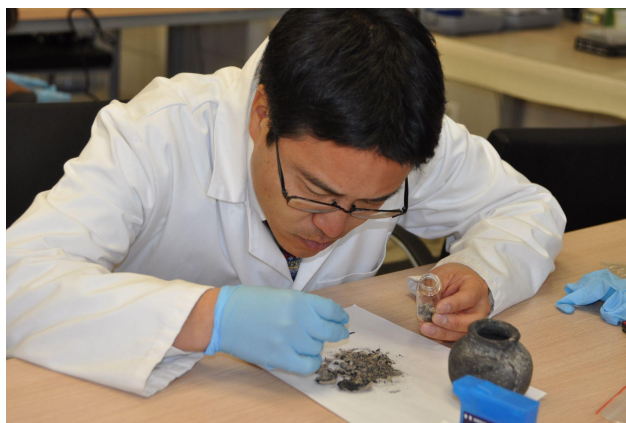




Beyond Fish Soup: Wider Application of Biomolecular Archaeology in Ancient Japanese Culinary Practices

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Biomolecular archaeology, particularly lipid residue analysis of pottery, has shed new light on the long history of pottery use in East Asia, which spans more than 15,000 years. A series of research results show that early pottery in Northeast Asia was used heavily for the processing and cooking of aquatic resources and that this tradition continued for a fairly long period of time in spite of several climatic and ecological changes that happened from Pleistocene to Early Holocene. Here, the next question arises: were they just consuming fish or shell soup cooked in the pottery? How about any other cooking methods or cuisine in the long tradition of the diet and their broad ecosystem? In this talk, the presenter sheds new light on ancient culinary practices using biomolecular analyses as well as ethnological and experimental approaches to cooking, using methods other than boiling in pottery, i.e. fermentation using vessels, or cooking with shells or stones.

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