



PlantCult

INVESTIGATING THE FOOD CULTURES OF ANCIENT EUROPE:
AN INTERDISCIPLINARY INVESTIGATION OF PLANT INGREDIENTS,
CULINARY TRANSFORMATION AND EVOLUTION THROUGH TIME

ORGANIC RESIDUE ANALYSIS WORKSHOP

KEDEK, THURSDAY 14TH FEBRUARY 2019

BUILDING B, ROOM B.0.1.4. – GROUND FLOOR, START TIME: 15.00

1. Soultana Maria Valamoti, Professor, AUTH, PI of ERC PlantCult project

The PlantCult project.

2. Anastasia Dimoula, Postdoctoral Researcher, AUTH, ERC PlantCult

Prehistoric cooking wares and fabrics. An exploration of their variability and uses

3. Oliver Craig, Professor, University of York

Organic residue analysis of pottery focused on the identification of plants.

4. Edward Standall, PhD candidate, British Museum – University of York

Millet processing experiments for archaeological investigations of organic residues.

5. Jessica Henty, Postdoctoral Research Associate, University of York

Ancient proteins and plant identification.



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