

This document deals with problems of food preservation in the ancient world focusing on Roman Italy. Attention is concentrated on individual conservation practices, covering the techniques of storage and direct preservative interventions, which include dehydration, salting, sweetening, pickling, smoking or making of dairy products.

The work is mainly based on the study of contemporary literary works particularly Latin agricultural handbooks dating from the 2nd century BC to the 6th century AD. The information obtained is supplemented to the maximum extent by iconographic sources and archaeological evidence of individual installations and their products.

The result is a comprehensive overview of preservation methods, divided into categories and subcategories based on used technology approaches characterized in the introduction to each chapter.