

Mongolei-Colloquium

Dr. Jessica Hendy, Dr. Christina Warinner

(Das Max-Planck-Institut für Menschheitsgeschichte, Jena)

„Heirloom Dairy Cultures: The Prehistoric Origins And Modern Diversity of Mongolian Dairying“

Within and beyond the human body, human cultures enable microbial ecosystems to grow and thrive. In our cuisine, this process is evident in the creation of dairy products, which have enormous global complexity and diversity in taste, aroma and texture. Thousands of years ago, with the invention of products such as yoghurts and cheeses, people were domesticating and manipulating microbes before they even knew of their existence. However, modern dairy products in industrialized economies are highly regulated in order to maintain hygiene standards and reproducibility, leading to a striking reduction in the number of microbial strains involved in food fermentation. As a result of contemporary food globalization and industrialization, traditional methods of dairying and their unique microbial cultures are being lost at an alarming pace.

In response to these contemporary challenges, the ‘Heirloom Microbes’ project explores the antiquity and anthropology of microbial manipulation, and characterizes the rich diversity of traditional microbial cultures. Here we present new evidence of the long antiquity of prehistoric dairy production in Mongolia, as well as our project progress to date on investigating the culinary practices of small-scale nomadic pastoralists and the nutritional and microbial diversity of contemporary Mongolian dairy products.

Mittwoch, 24. Jan. 2018

18:00 Uhr c. t.

Zentralasien-Seminar, 5. Etage, Raum 507

Invalidenstr. 118 10115 Berlin

(U6 Naturkundemuseum, S-Bhf Nordbahnhof)

Gäste sind herzlich willkommen!