

11. Subsistencie v neolite

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Na čo sa pri samoštúdiu zamerat'?

Ako prispeva analýza stabilných izotopov k zloženiu stravy v neolite?

Je možné vysledovať priestorové a časové tendencie v zložení stravy a spôsobe zabezpečovania potravy v priestore Európy? Od čoho záviseli? Čím sú charakteristické?

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