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The purpose of this paper is to capitalize on and promote the coliva as a traditional culinary product of the Republic of Moldova and as a tool for communicating the identity values of a people. Over time, the coliva has become the expression of culture, the object and subject of cultural change, a condensate of social, environmental, historical and religious values.

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Cultural and Technological Retrospectives of the Coliva in the Republic of Moldova

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Abstract- Food traditions were created and shaped by the contacts between cultures that met, overlapped and mixed in a history made up of habits, knowledge, specificities, shared experiences that build the personal and collective identity of each people and from which it nourishes the feeling of "pride of belonging". Thus, traditional foods play an important role in local identity, consumer behavior, the transfer of cultural heritage for future generations and the interaction of this heritage with the rest of the world. Coliva is a traditional dish based on boiled wheat that is used liturgically in the Eastern Orthodox Church for commemorations of the dead.

The purpose of this paper is to capitalize on and promote the coliva as a traditional culinary product of the Republic of Moldova and as a tool for communicating the identity values of a people. Over time, the coliva has become the expression of culture, the object and subject of cultural change, a condensate of social, environmental, historical and religious values. He is a formidable driver of well-being and health. Over time, the coliva has symbolically served several areas and meanings of culture, magically providing for the spiritual and material needs of the Moldovan people.

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I. INTRODUCTION

The archetypal binomial, of great charm and meaning, condensing in itself two spheres of existence, which sanction man's belonging to the kingdom of nature on the one hand and, by virtue of his reasoning capacity, to that of culture on the other, is indispensable. The kitchen always keeps nature and culture close. If food is synonymous with subsistence and continuity, a practice necessary for the continuation of life, culture is the result of intellectual and imaginary

activity that places man above other species in the animal kingdom.

Each food culture has its own identity that communicates its origins, transformation processes, economic role played in the past and present and the social composition of the population, the result of conditions, processes, functions, cultural meanings, symbolic values and attributions of values. Therefore, it is obvious the centrality that food, as a crossroads of different cultural realities, assumes in each civilization, not only as a material value, but also for the magnitude of determinations and correlations, as well as for the symbolism it assumes, "Subject" with which the community characterizes the territory and has its roots in it.

It is easy to demonstrate the connection between the different ways of feeding people and the natural environment in which they live and have lived over the centuries. It is just as easy to point out the presence of food from cultural exchanges in their kitchen. In fact, nutrition by reaffirming the unitary status of the human condition, affirms its sacredness by ritualizing its practices. Food philosophy proposes the reading of each dish as a mixture of the history, culture and traditions of a territory and its people (Grimaldi, 2012), (Fieldhouse, 1998).

Food, in its many aspects, is central to national culture, conveying our identity as our mother tongue does. It contains the story of a country, a reference firmly rooted in its lexical and dialectal roots. Through its way of eating, the human being transmits messages, creates identity, establishes such differences, that gastronomy can certainly be considered what distinguishes different civilizations.

Food traditions, like all traditions, related to material culture that maintain a dense network of relationships between them, were in fact created and shaped by the contacts between cultures that met, overlapped and intermingled a history made up of habits, knowledge, specificities, shared experiences that build the personal and collective identity of each people and from which the feeling of "pride of belonging" is nourished. The messages transmitted by a food culture can be of different natures, but, in any case, they always communicate identity values: economic, social, philosophical, ethnic and or religious (Barilaro, Caterina., 2005).

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