



Foodservice in South East Asia 2009

Regional Overview

Malaysia ■ Singapore ■ Thailand ■ Vietnam ■ Philippines ■ Indonesia

"Think foodservice, not retail"



EXTRACT TO INDICATE THE GENERAL NATURE OF THE REPORT

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Introduction

Foodservice in South East Asia 2009 addresses key trends, developments, market structure and growth outlook for the six largest foodservice markets in South East Asia including:

- Malaysia
- Singapore
- Thailand
- Vietnam
- Indonesia
- Philippines

The regional overview and the six country reports are contained in separate volumes but are all part of the same research series.

All six country volumes follow the same report format for easy comparison.

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