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## Galacto-oligosaccharides – a strategic review of opportunities and applications

Report #7 in DairyMark.com's 'Target business opportunities' series of publications

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- A longitudinal dairy pricing study
- A strategic review of dairy industry patent activity
- A strategic review of dairy R&D activity
- A strategic review of trends in whey permeate utilization
- A study of the Australasian dairy industry
- Strategic research identifying trends and opportunities in Asian feed markets for dairy ingredients

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