OZY-FOODS
INNOVATE. SOLVE. GROW.

CORPFRUT Showcases OZY-FOODS' Food Innovation Portfolio at PLMA Chicago 2026

Innovative, shelf-stable pouch solutions create new opportunities for private label and co-manufacturing.

CHICAGO — November 16, 2026 — CORPFRUT is presenting OZY-FOODS, its food development and innovation platform, at PLMA's 2026 Private Label Trade Show, taking place November 15–17 in Chicago. Buyers can explore the portfolio at Booth F5120 in the North Hall during the exhibition on November 16 and 17.

OZY-FOODS brings together fruit-based products, dairy snacks, desserts and functional concepts designed to help retailers and brand owners expand their offerings across different consumption occasions, from breakfast and lunchboxes to everyday snacking.

Featured innovations include protein pudding, jelly with collagen, functional jelly shots and shelf-stable yogurt snacks. The broader range features fruit purées, smoothies, ice pops, fruit beverages, and fun, ready-to-eat jellies and puddings.

Designed for modern lifestyles, these products combine convenience and portability in mess-free, easy-to-enjoy pouch formats, ideal for on-the-go consumption. With a shelf life of up to 14 months without refrigeration before opening, they offer commercial partners practical solutions to develop differentiated product ranges and reach new consumer segments.

Behind OZY-FOODS is CORPFRUT's manufacturing infrastructure in Ecuador, with production capacity of up to 20 million pouches per month. Its manufacturing facility is BRCGS Food Safety certified under Issue 9 with an AA+ rating, audited by NSF.

Through private label and co-manufacturing partnerships, CORPFRUT works with customers to develop products, flavors and packaging formats aligned with their markets and commercial objectives.

Visit CORPFRUT at Booth F5120, North Hall, on November 16 and 17 to explore OZY-FOODS' innovations and discuss new business opportunities.