



Technical Specifications

Length (mm)	42 ± 0,5
Diameter (mm)	22,0 ± 0,3
Weight (g)	7,5 ± 0,3
Colours	Neutral
Composition	Recycled grape pomace, bland of EU approved thermoplastic elastomers for use in direct food contact.
Certification	EU certificates for use in direct food contact.

Closure produced with **recycled marc and plant-based polymers**.

Use of recycled and regenerated marc with plant base components from renewable sources makes Devin **the first eco-sustainable** closure as part of the integrated circular economy. The marc is regenerated and once again enters the grape wine system in a virtuous cycle where it takes its place at the centre of eco-sustainability.

No glue is used in the production of Devin, no does it contain any TCA and has a natural colour thanks to the pomace which makes it an aesthetically unique product. Devin offers mechanical performance and oxygen seal that make it a **technically advance closure** as well as safe, for all quality wines, bio-dynamic and SO2 free wines.

The internal structure of the closure ensures **maximum seal quality and makes it easy to open**, with a high and controlled barrier effect that allows for a steady, optimal evolution of the wines.

Devin is **fully recyclable and eco-sustainable** with a low environmental impact production cycle and reduced carbon footprint.

Key Performance Features	Devin
Maximum temperature (°C) for closure expansion with residual pressure ≤ 1 bar at 20°C	
17.5 mm bottle finish and 70 mm bottling level	42 ± 3
Finish CE.T.I.E. GME 50.2- 18.5 mm and 63 mm bottling level	40 ± 3
Finish CE.T.I.E. GME 50.2- 18.5 mm and 55 mm bottling level	35 ± 3
Extraction force (kfg) 24h after corking with residual pressure ≤ 1 bar – ISO 9727 test method	
Finish 17.5 mm at 6°C	24 - 36
Finish 17.5 mm at 18°C	24 - 36
Finish CE.T.I.E. GME GME 50.2 - 18.5 mm at 6°C	20 - 32
Finish CE.T.I.E. GME GME 50.2 - 18.5 mm at 18°C	20 - 32
Oxygen permeability at 23°C (cc/atm/g)	0,0032 ± 0,0005
Radial force deterioration over time at 23°C	
From 1 week after corking to 1 year	-26%
From 1 year to 2 years	-5%
Chemical inertia - mg of substance on Kg of food	
Global migration (mg/kg)	
In 50% hydro-alcoholic solution for 10 days at 40°C	< 60
In 3% acetic acid solution for 10 days at 40°C	< 60
Colour migration	
Transmittance value between 400 and 700 nm	> 98%