

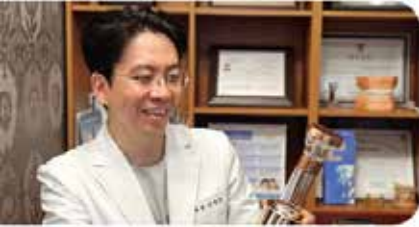
zoenox



SEALVINO



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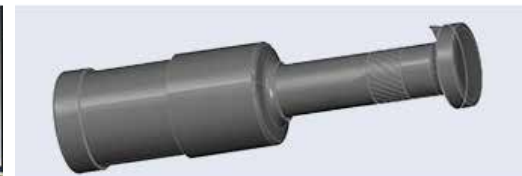
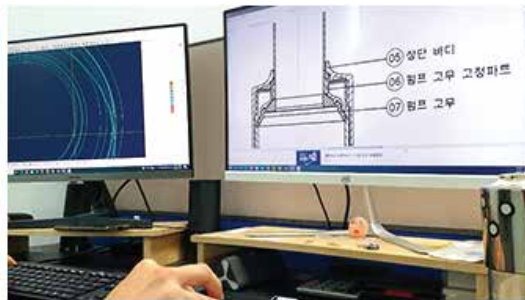


Kim Jun Il
CDO

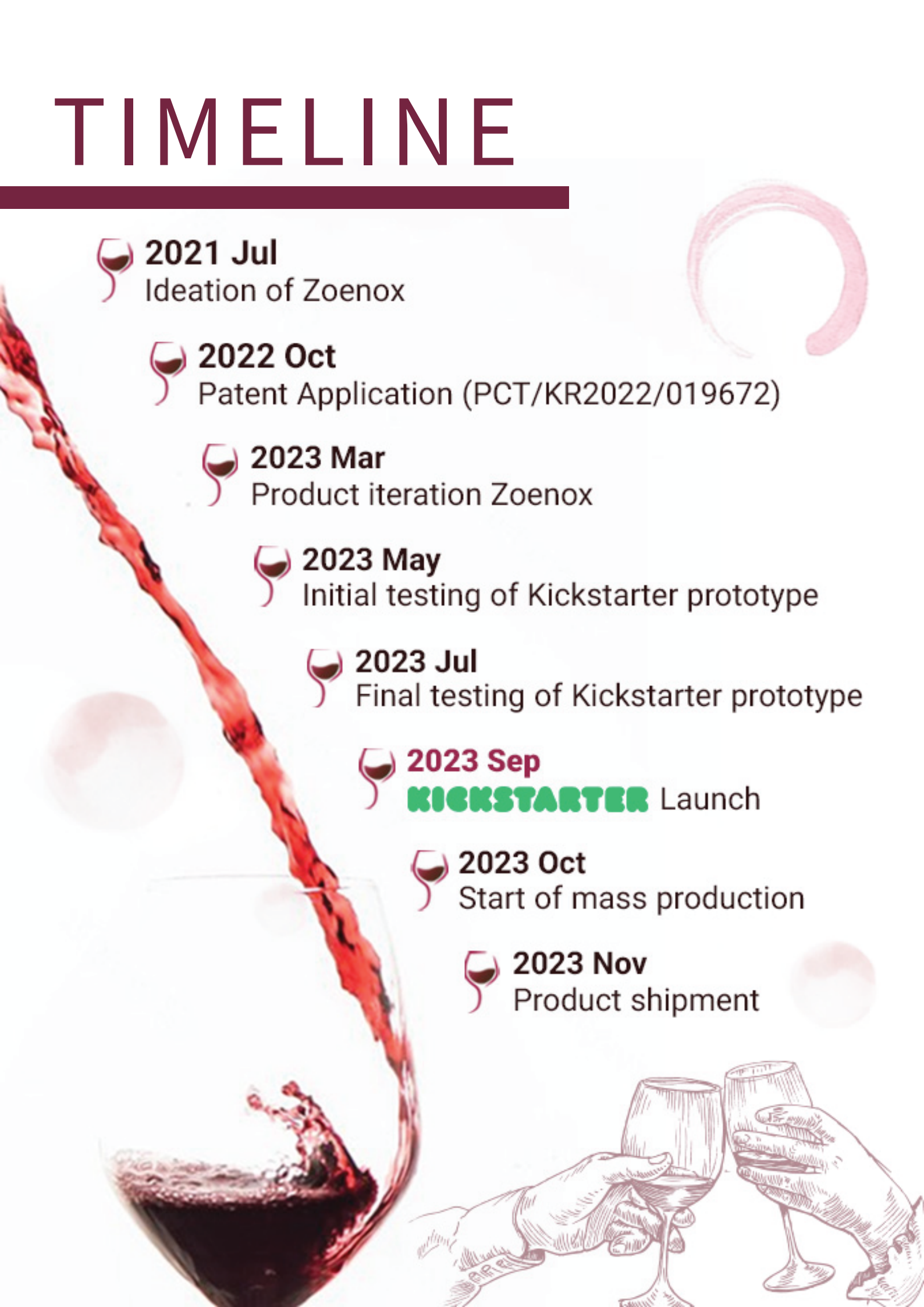
Software Developer



The Team behind Zoenox



TIMELINE



 **2021 Jul**
Ideation of Zoenox

 **2022 Oct**
Patent Application (PCT/KR2022/019672)

 **2023 Mar**
Product iteration Zoenox

 **2023 May**
Initial testing of Kickstarter prototype

 **2023 Jul**
Final testing of Kickstarter prototype

 **2023 Sep**
KICKSTARTER Launch

 **2023 Oct**
Start of mass production

 **2023 Nov**
Product shipment

PATENTS



“Why does Wine Lose its Flavor Once Opened?”



Oxygen and Wine: The Love-Hate Relationship

The moment a bottle of wine is opened, it's immediately exposed to air (aeration). This initiates the process of wine oxidation.

Once wine has oxidized, there's no going back.

The longer wine is left open and unsealed, the quicker it loses its original taste and aroma.

So, how can we keep wine fresh for longer?

Oxygen is the #1 leading cause of spoiled wine. Therefore, it is necessary to limit its contact with air as much as possible.

The trickiest thing about preserving wine, is keeping oxygen out until we revisit the bottle for a glass. We only find commercial wine-savers to have failed doing their job once it's too late. **Wine, meet drain.**

01 VACUUMING

It's Simple. Push to Vacuum, Pour to Serve.

The syringe is no foreign object to us. It adopts the piston mechanism to create a vacuum while releasing liquid through the nozzle. We see the piston mechanism utilised in everyday life- at the dentist, at the zoo, in doctor play sets for children.

It might even be used as part of your morning routine (French press coffee anyone?).

Zoenox applies the same system to preserve and serve wine with ease.

Transfer the remaining contents of your wine bottle to Zoenox, and press down to release air.

It dispenses in the same way as a regular bottle or carafe, but keeps what's left in the bottle unexposed to air.



02 SEALING

The Perfect Seal for Lasting Freshness



It takes very little oxygen to spoil an entire bottle, so it is crucial to **sustain** a solid air vacuum.

Zoenox's **valve system** works by blocking any backflow into the bottle, even when positioned flat or bottom side up. The vacuum supports an **air-tight seal for up to several days**, whichever angle you position it in for storage.

A Vacuum Seal That Holds at Any Angle



03 LOW COST

Saving **Wine** is Good,
Saving **Money** is Better.

ZOENOX
NO NEED



- ✓ **Affordable Price**
- ✓ **No Extra Tools**
- ✓ **Re-usable**
- ✓ **Made to Last**

Conventional wine-saving products require extra maintenance for standard storing.
You may be familiar with the following items:

Argon gas / oxygen absorbers - At risk of consumption.

Electric pumps - prone to malfunction and difficult to use.

Beta-level plugs/stoppers - physically laborious and weak sealing power.

Zoenox allows you to enjoy the taste and aroma of your wine to the fullest, without the additional effort or costs.

What's more, Zoenox is **easy to clean and reuse**, making it an experience to enjoy everytime.

04 MANAGEMENT

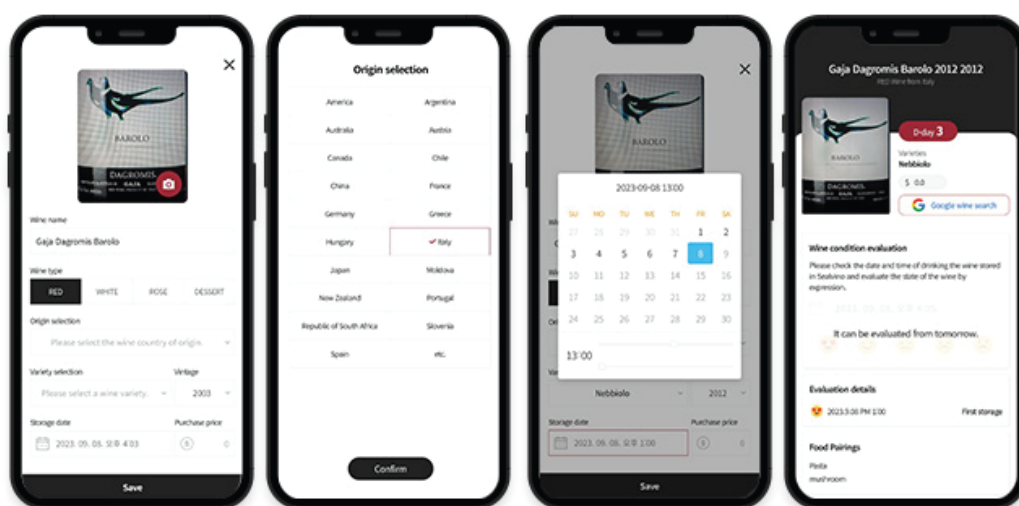
A Personal Wine Sommelier at Your Fingertips

With the Zoenox app, **manage your wine collection with ease.**

Save personalized wine labels and keep a record of details, e.g. where each bottle was sourced, the grape type, best before date etc.

Discovering unfinished wine bottles at the back of your refrigerator is always a bitter-sweet moment. The Zoenox app uses push alerts to remind you when you should consume each wine by, so can end the chapter with your old flame before popping the cork on your new love.

The Zoenox app is the sommelier you can access at the touch of your fingertips.



- Wine Name
- Wine Type
- Origin
- Grape Variety
- Vintage

- Storage Date
- Pairing Food Info
- Rating System
- Online Search
- Etc.

Zoenox App Coming Soon!



COMPARISON OF PRESERVATION STYLES

	 			
Product				
Type	Piston Vacuum	Air Pumps	Oxygen Packets	Gas Additives
No Consumables	●	●	○	○
Re-Usable	●	●	○	○
Long-lasting Storage	●	○	●	●
Flat Storage	●	○	○	●
Back Flow Barricade	●	○	○	○
Inhibition of Oxidation	●	○	○	●
Vacuum Dispensing*	●	○	○	○
External Odor Blocking	●	○	○	○
Oxygen Block Power	100%	60~70%	60~100%	100%

*Dispensing wine does not cause interference with Zoenox's Oxygen-blocking system.

SPECIAL FEATURES



Just the one?

With a volume capacity of 20oz (600ml), Zoenox accommodates for the evenings when one glass is all you want. From a standard 25oz (750ml) bottle, Zoenox can store the remainder of the wine after a medium glass (5oz / 150ml) serving.

The last glass just as good as your first

Enjoy the last of your favorite bottle, carafe-style. Zoenox keeps your wine vacuumed perfectly until the last pour so that you can appreciate the same taste and flavor, as though it's freshly served.



Easy to pour, Easy to clean

Simply disassemble, rinse under running water and air dry your Zoenox until you're ready for your next re-bottling.



Hygienic & Made to last

Zoenox is manufactured using materials safe for beverage consumption. In addition to food-safe plastics and silicone, food-grade SUS 316 stainless steel is also used.



Warning

- High temperatures may cause shape deformation of the Silicone Bung.
Please do not wash Zoenox in water temperatures exceeding 122°F (50°C).
- Zoenox can also be used to store oils and fats such as olive, or grape seed oil. In comparison to regular oil dispensing bottles, Zoenox retained the oil's taste and aroma for longer. However, please be aware that the outer metallic casing of the Zoenox uses ABS coating, which may cause a hazing effect or deformation with repeated contact with oil.

Not just for Wine

You can also use Zoenox to store alternative beverages such as Japanese sake, coffee, tea, and more!

*Zoenox is NOT suitable for sparkling or strong alcoholic content beverages, loose-leaf teas, or oil-based liquids,



Overview

In assessing the oxidability of wine relative to 3 preservation methods, 3 identical bottles of wine was opened, resealed, and stored for refrigeration at 44°F (7°C) for 3 weeks.

#1 Cork #2 Rubber Cap #3 Zoenox



Wine Sample: Cabernet Sauvignon (Chile)

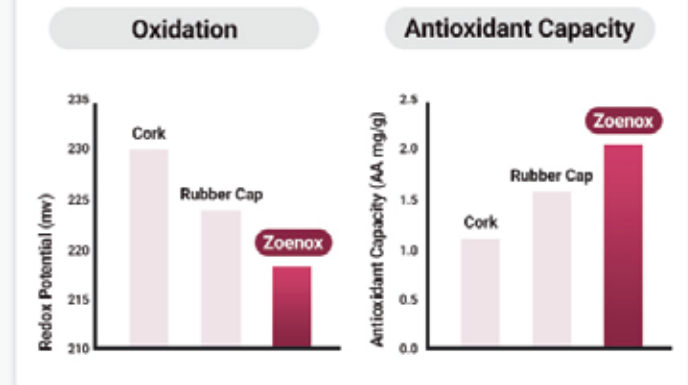
Duration: 3 Weeks (22 days)

Temperature: 44°F (7°C)

Redox Potential Measure: ORP Probe

Antioxidant Capacity Measure: DPPH Absorbance

Test Result



• The higher the measure of **Redox Potential** equates to higher oxidation levels in wine. Results show the cork sealing to have the highest reduction, and Zoenox exposing wine to the lowest amount of oxygen during sealing.

• The Zoenox seal takes to the highest measure of **Antioxidant Capacity**, and the lowest, cork.

Conclusion

Zoenox provides the most effective seal against wine oxidation and ability to retain antioxidants.



Colors



What's in the Box?



Backers will receive their silicone bung (white) pre-assembled with their Reward package.

A complementary blue or red silicone bung will also be included in all rewards package.

Please note that the extra bung color will be selected at random.

Specifications

Height	Max: 12.4" (315mm)
	Min: 7.5" (190mm)
Diameter	Top: 2.6" (65mm)
	Base: 3" (77mm)
Material	PP, ABS, SUS316, Silicone, PET
Color(s)	Dark Silver, Rose Gold, Dazzling Pink, Pearl White
Weight	0.23lb (104g)
Manufacturing Origin	South Korea



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