



EnWave Receives Second Machine Purchase Order from Natural Nutrition d.b.a. Nanuva Ingredients

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EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - http://www.commodity-tv.net/c/search_adv/?v=295748) today announced that it has received a second purchase order and deposit from Natural Nutrition, d.b.a. Nanuva Ingredients ("Nanuva"), for a Radiant Energy Vacuum ("REV™") machine. This second REV™ machine will double the processing capacity of Nanuva and is scheduled for delivery in 2016.

Nanuva currently processes over thirty high quality fruit products using REV™ technology including maquiberries, blueberries, strawberries, rosehip, pineapple, grapes and cherries. As Nanuva grows their business, they plan to be a leader in the production of high-value, nutrient rich, nutraceutical ingredients.

Nanuva is one of six licensed partners of EnWave that are actively producing commercial fruit and vegetable products. Each partner pays EnWave a quarterly royalty based on the wholesale value of the total amount of REV™-dried product sold.

About Natural Nutrition d.b.a Nanuva Ingredients

Nanuva Ingredients aims to deliver one-hundred-percent natural (with no additives), healthy and safe products for the global ingredients industry, minimizing the loss of fresh fruits' natural properties. Nanuva is strategically located near the fruit growing center in the Biobío Region, in the south of Chile.

Currently, Nanuva is positioned as a leader in Agro-industrial innovation, using low temperature and high efficiency drying processes (REV™ technology) unique to the Latin American market. With this, Nanuva Ingredients is recognized by its customers as a dried fruit processor with colors, shapes, flavors and nutrients very similar to those of fresh fruit. Nanuva's products are used as healthy ingredients in the snack food, functional food, nutraceutical and cosmetics industry. For more information on Nanuva Ingredients, please visit www.nanuva.cl.

About EnWave

EnWave Corporation is a Vancouver-based industrial technology company developing commercial applications for its proprietary Radiant Energy Vacuum (REV™) dehydration technology. EnWave aims to sign royalty-bearing commercial licenses with leading food and pharmaceutical companies for the use of its revolutionary technology. To date, the Company has signed fifteen royalty-bearing commercial licenses with various companies, thereby opening up eight distinct market sectors for commercialization. In addition to these fifteen licenses, EnWave has formed a Limited Liability Partnership, NutraDried LLP, to develop, manufacture, market and sell all-natural cheese snack products within the United States of America under the Moon Cheese® brand.

EnWave is introducing REV™ technology as a new dehydration standard in the food and biological material sectors, with benefits including, but not limited to, a faster and cheaper method compared to freeze drying, with better end product quality than air drying or spray drying. EnWave currently has three commercial REV™ platforms:

1. *nutraREV*[®] (food industry applications): designed for quick, low-cost dehydration of fruits, vegetables, herbs, dairy products, meats and seafood, with benefits including improved nutritional content, appearance, flavor and texture relative to conventional methods.
2. *quantaREV*[®] (food industry applications): designed for high-volume, low-temperature dehydration of solids, liquids, granular or encapsulated products.
3. *powderREV*[®] (pharmaceutical applications): designed as a high-speed, lower-energy, continuous alternative to freeze drying for bulk dehydration of temperature-sensitive biomaterials (bacteria, cell-free extracts, enzymes, probiotics, food cultures, etc.).

In addition, EnWave is currently developing a new commercial REV™ platform:

1. *freezeREV*[®] (pharmaceutical applications): a multi-vial prototype technology designed to act as an accelerated freeze dryer to produce room-temperature stable biopharmaceuticals and reagents.

More information about EnWave is available at www.enwave.net.

EnWave Corporation

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