EnWave Signs Technology Evaluation and License Option Agreement With Major Australasian Dairy Company, Ships Machine for Testing

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EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - http://www.commodity-tv.net/c/mid,1323,Interviews/?v=295748) today announced that it has signed a Technology Evaluation and License Option Agreement (the "TELOA") with a major Australasian Dairy Company (the "ADC"). The ADC will rent a small commercial-scale Radiant Energy Vacuum ("REV™") machine to conduct a focused research program. This research program is scheduled to take place over the next three months. The ADC will use REV™ technology to dehydrate dairy products with the goal of achieving significant cost savings by using REV™ technology compared to freeze drying.

The ADC is the ninth company that EnWave has formally partnered with to develop dairy applications using REV™ technology. Seven of these companies have signed royalty-bearing license agreements and have purchased industrial-scale REV™ equipment for commercial production. EnWave has proven REV™ technology to be an effective and efficient drying method for cheese, yogurt and milk protein applications.

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. *nutra*REV® (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. *quanta*REV® (food industry applications): designed for high-volume, low-temperature dehydration of solids, liquids, granular or encapsulated products.

3. *powder*REV® (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.).

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

1. *freeze*REV® (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.

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