



EnWave Signs Technology Evaluation and License Option Agreement with Nordic Food Processing Company

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EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - https://www.youtube.com/watch?v=AyKTfx_H0Tk&list=PLBpDIKjdv3ypkh7KAuWE9LkInI4bfY-H&index=1&t=62s) announced today that the Company has signed a Technology Evaluation and License Option Agreement ("TELOA") with a food processing company based in a Nordic country (the "Partner") to develop several dairy, vegetable, meat and seafood products using EnWave's patented Radiant Energy Vacuum ("REV™") dehydration technology.

The Partner and EnWave signed the TELOA after several successful product development sessions conducted at the Company's pilot plant facility in Vancouver, Canada. The Partner will now focus on the refinement of selected product applications and evaluate their commercial viability in both the Nordic market and abroad. The TELOA grants the Partner a six-month exclusive term to evaluate REV™ technology and potentially license its use in the Nordic country. All other terms of the TELOA are confidential.

About EnWave

EnWave Corporation, a Vancouver-based advanced technology company, has developed Radiant Energy Vacuum ("REV™") – an innovative, proprietary method for the precise dehydration of organic materials. EnWave has further developed patent-pending methods for uniformly drying and decontaminating cannabis through the use of REV™ technology, shortening the time from harvest to marketable cannabis products.

REV™ technology's commercial viability has been demonstrated and is growing rapidly across several market verticals in the food, and pharmaceutical sectors including legal cannabis. EnWave's strategy is to sign royalty-bearing commercial licenses with industry leaders in multiple verticals for the use of REV™ technology. The company has signed over twenty royalty-bearing licenses to date, opening up nine distinct market sectors for commercialization of new and innovative products. In addition to these licenses, EnWave has formed a Limited Liability Company, NutraDried Food Company LLC, to develop, manufacture, market and sell all-natural cheese snack products in the United States under the Moon Cheese® brand.

EnWave has introduced REV™ as the new dehydration standard in the food and biological material sectors: faster and cheaper than freeze drying, with better end product quality than air drying or spray drying. EnWave currently has three commercial REV™ platforms:

1. nutraREV® which is used in the food industry to dry food products quickly and at low-cost, while maintaining high levels of nutrition, taste, texture and colour;
2. powderREV® which is used for the bulk dehydration of food cultures, probiotics and fine biochemicals such as enzymes below the freezing point, and
3. quantaREV® which is used for continuous, high-volume low-temperature drying.

An additional platform, freezeREV®, is being developed as a new method to stabilize and dehydrate biopharmaceuticals such as vaccines and antibodies. More information about EnWave is available at www.enwave.net.

EnWave Corporation

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