

## EnWave Signs Technology Evaluation and Licence Option Agreement with Major Australian Dairy Company

Vancouver, B.C., June 25<sup>th</sup>, 2018

**EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - [https://www.youtube.com/watch?v=AyKTfx\\_H0Tk&t=64s](https://www.youtube.com/watch?v=AyKTfx_H0Tk&t=64s))** announced today that it has signed a Technology Evaluation and License Option Agreement (the "TELOA") with a major Australian dairy company (the "Partner") to evaluate the use of the Company's Radiant Energy Vacuum ("REV™") technology for the development of several dehydrated, premium dairy ingredients.

The Partner will rent a small-scale REV™ machine for use in Australia for a maximum of six months. During this term, EnWave's experienced food science team will collaborate closely with the Partner's innovation group to expedite progress.

EnWave has signed a total of four TELOAs with Australian companies and has granted two separate commercial licenses to Australian royalty partners. Ashgrove Cheese Pty Ltd. has launched a premium, shelf-stable cheese snack line called Amazeballs through IGA, Coles and Woolworths locations in Australia. Howe Foods Pty Ltd. is currently developing several banana-based products for commercial evaluation. Each own small-scale commercial REV™ machines.

### 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 Corporation, 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](http://www.enwave.net).

### EnWave Corporation

Dr. Tim Durance  
President & CEO

For further information:

John P.A. Budreski, Executive Chairman at +1 (416) 930-0914

E-mail: [jbudreski@enwave.net](mailto:jbudreski@enwave.net)

Brent Charleton, CFA , Senior Vice President, Sales and Business Development at +1 (778) 378-9616

E-mail: [bcharleton@enwave.net](mailto:bcharleton@enwave.net)

Deborah Honig, Corporate Development, Adelaide Capital Markets at + 1 (647) 203-8793

E-mail: [dhonig@enwave.net](mailto:dhonig@enwave.net)

*Safe Harbour for Forward-Looking Information Statements: This press release may contain forward-looking information based on management's expectations, estimates and projections. All statements that address expectations or projections about the future, including statements about the Company's strategy for growth, product development, market position, expected expenditures, and the expected synergies following the closing are forward-looking statements. All third party claims referred to in this release are not guaranteed to be accurate. All third party references to market information in this release are not guaranteed to be accurate as the Company did not conduct the original primary research. These statements are not a guarantee of future performance and involve a number of risks, uncertainties and assumptions. Although the Company has attempted to identify important factors that could cause actual results to differ materially, there may be other factors that cause results not to be as anticipated, estimated or intended. There can be no assurance that such statements will prove to be accurate, as actual results and future events could differ materially from those anticipated in such statements. Accordingly, readers should not place undue reliance on forward-looking statements.*

**Neither the TSX Venture Exchange nor its Regulation Services Provider (as that term is defined in the policies of the TSX Venture Exchange) accepts responsibility for the adequacy or accuracy of this release.**