**EnWave Receives Additional Patent Approvals and Submits Important New Intellectual Property Applications**

Vancouver, B.C., May 15, 2017

**EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - http://www.commodity-tv.net/c/search_adv/?v=297291)** reports today that it has received forty-three newly issued patents in multiple global jurisdictions. The Company also reports the submission of four new patent applications to the Patent Cooperation Treaty ("PCT") international patent system. EnWave is driven to innovate and continuously commits resources to strengthen its intellectual property portfolio which is the cornerstone for the Company's licensing-royalty business model.

The recently issued patents include the Company's *freeze*REV® equipment patent in Canada and Hong Kong; modular *nutra*REV® patent in Canada, China, Japan and the United States; *nutra*REV® equipment patent from the European Patent Office, Japan, Germany, Chile and the United Kingdom; *powder*REV® apparatus patent in Canada, Australia, Austria, Belgium, Chile, Czech Republic, Finland, France, Germany, Hungary, Ireland, Japan, Mexico, Netherlands, Poland, Portugal, Spain, Switzerland, the United Kingdom and the United States; and, the method for drying biological materials (vaccines) using REV™ technology in China and India.

The first recently filed patent application claims protection for a method for making dried puffed dehydrated food products that are starch-based. The patent application covers the production of vacuum-microwave dried formulations that combine a starch with either fruit purees, vegetable purees, meat emulsions, dairy products and/or any other food material. This is a highly active area of product development for EnWave, which is currently engaged with several companies to refine new formulations using this method to produce products with a clean-label and a variety of attractive new textures.

The second patent application claims methods for making dehydrated fried potato products using vacuum-microwave technology. This patent covers methods for producing shelf-stable, unique, fried potato-based snack products. Thus far, the Company has successfully developed several shelf-stable fry and tater-tot products in both sweet potato and regular potato forms.

The third patent application acclaims methods that use vacuum-microwave technology to produce dried products that are extremely porous. These methods enable EnWave's Radiant Energy Vacuum ("REV™") machinery to create dry products that mimic the textures presented by freeze dried offerings.

The final application claims new improved methods and equipment designs to further accelerate vacuum-microwave drying of very temperature sensitive materials. This process, and the associated REV™ machinery will further broaden the range of commercial products that will benefit from REV dehydration.

If successful, these patent applications will extend EnWave's potential royalty stream until at least 2037.

**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. REV™ technology's commercial viability has been demonstrated and is growing rapidly across



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several market verticals in the food and pharmaceutical sectors. 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 twenty royalty-bearing licenses to date, opening up eight distinct market sectors for commercialization of new and innovative products. In addition to these licenses, EnWave has formed a Limited Liability Partnership, NutraDried LLP, 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. *nutra*REV® 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. *powder*REV® which is used for the bulk dehydration of food cultures, probiotics and fine biochemicals such as enzymes below the freezing point, and

3. *quanta*REV® which is used for continuous, high-volume low-temperature drying.

An additional platform, *freeze*REV®, 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.

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