



EnWave Signs Equipment Purchase Agreement with Bare Foods Co.

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EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - https://www.youtube.com/watch?v=AyKTfx_H0Tk) announced today that it has signed an equipment purchase agreement (the "Agreement") with Bare Foods Co. ("Bare Foods"), a leading American snack food company. Pursuant to the Agreement, Bare Foods has purchased a small commercial-scale Radiant Energy Vacuum ("REV™") machine to begin production in 2018.

About Bare Foods Co.

Bare Foods creates deliciously simple foods to keep consumers healthy and happy. Bare Foods is on a mission to create a healthy eating revolution, motivated by a founding philosophy of creating delicious foods with simple ingredients and nothing artificial ever. Bare Foods believes that the less you add, the more you actually taste. Bare® products are available in the U.S. market in natural and grocery retailers including Whole Foods Market, Sprouts, Safeway and Publix as well as national retailers such as Target and Amazon. More information about Bare Foods can be found at www.baresnacks.com.

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 several market verticals in the food, cannabis 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 over 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. *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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