



## **EnWave Provides Progress Update on Advanced Development Project with US Army to Create Nutrient Rich Field Rations**

Vancouver, B.C., January 29<sup>th</sup>, 2018

**EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - [http://www.commodity-tv.net/c/search\\_adv/?v=297852](http://www.commodity-tv.net/c/search_adv/?v=297852))** is pleased to announce that it has achieved a series of positive product development results in partnership with the US Army Natick Soldier R&D Center ("US Army") as part of a project to create superior, phytonutrient-rich field rations for soldiers in the field.

Protein is a readily available source of nourishment for field soldiers however, the highly perishable nature of fruits and vegetables presented a challenge for the US Army. By comparison to traditional dehydration techniques, Dr. Tom Yang, leading food technologist for the US Army, has capitalized on the unique solution that EnWave's innovative Radiant Energy Vacuum (REV<sup>TM</sup>) technology provides. By using the Company's REV<sup>TM</sup> technology, nutrient-rich rations can be provided to field soldiers in high volumes, with a longer shelf life, without compromise to food quality or soldier performance.

Furthermore, Dr. Yang believes the initial effort has only scratched the surface for future possibilities. The joint project between EnWave and the US Army has brought together government, academia and industry to advance the US Army's objective of creating new innovative field rations for soldiers. All contracted work is taking place at EnWave's pilot plant facility in Vancouver, Canada. With the first phase of positive results achieved, the US Army and EnWave plan to continue in the project with the ultimate goal of employing REV<sup>TM</sup> on a commercial basis for the production of soldier field rations.

The innovation and success of the Company's ongoing project with US Army is highlighted by the recently published article by NSRDEC Public Affairs entitled "Natick's compressed "Salad Bar" is tip of the iceberg in Soldier food revolution." This article can be accessed via the following web address: [https://www.army.mil/article/199240/naticks\\_compressed\\_salad\\_bar\\_is\\_tip\\_of\\_the\\_iceberg\\_in\\_soldier\\_food\\_revolution](https://www.army.mil/article/199240/naticks_compressed_salad_bar_is_tip_of_the_iceberg_in_soldier_food_revolution)

### ***Cantech Investment Conference***

EnWave will also be presenting at the 2018 Cantech Investment Conference on January 31<sup>st</sup>, 2018, at the Toronto Convention Centre, Canada. With 3,000+ attendees, EnWave will be showcasing to the top thought leaders, fastest growing companies, and the most influential investors in the country. John P.A. Budreski, EnWave's Executive Chairman, will be presenting at 11:40am EST at the TSX Stage. The company will also be occupying Booth #517 for the duration of the conference.

### **About US Army Natick Soldier Research, Development and Engineering Center (NSRDEC)**

The Soldier's RDEC – Ensuring dominance through superior Scientific and Engineering expertise NSRDEC provides the Army with innovative science & technology solutions to optimize soldier/team performance and improve combat readiness. By focusing on the soldier domain, NSRDEC incorporates the latest innovations to maximize the warfighter's survivability, sustainability, mobility, combat effectiveness and field quality of life. Using advanced science and technology generation/application/transition that enables rapid evaluation of new equipment when it is needed, NSRDEC continues to empower, unburden and protect warfighters. NSRDEC's Portfolios and focus areas concentrate on the "The Science Behind the Soldier" and include Soldier & Squad Performance

Optimization, Expeditionary Force Projection, Maneuver and Sustainment, Human Systems Integration, Individual Multi-Threat Protection, and Soldier Systems Engineering Architecture.

### **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 nine 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](http://www.enwave.net).

### **EnWave Corporation**

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