



## **EnWave Provides Positive Update on Bonduelle's InFlavor® Dehydrofrozen Vegetable Project**

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**EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company" - [http://www.commodity-tv.net/c/search\\_adv/?v=298830](http://www.commodity-tv.net/c/search_adv/?v=298830) )** reports today that Bonduelle Group ("Bonduelle"), a long-time royalty partner of the Company, has officially launched its InFlavor® dehydrofrozen vegetable product line to its food service customers and has confirmed plans to launch retail product in late 2019. Bonduelle's InFlavor® dehydrofrozen vegetables make use of EnWave's proprietary Radiant Energy Vacuum ("REV™") technology to provide a premium frozen vegetable offering to consumers.

Pursuant to this commercial momentum, EnWave has agreed to extend the term of Bonduelle's exclusive right to produce dehydrofrozen vegetables in North America (the "Extension") using REV™ technology. In order for Bonduelle to retain North American exclusivity over dehydrofrozen vegetables it must commit to the purchase of a 400kW REV™ machine before September 30, 2019.

Additionally, Bonduelle will make a milestone payment to EnWave in exchange for the Extension and have agreed to buy-out the operating lease on the 120kW *quantaREV*® machinery currently operating at Bonduelle's plant in Sainte-Martine, Quebec.

Bonduelle has been recognized for its ground-breaking InFlavor® process by the *Association pour le développement de la recherche et de l'innovation du Québec (ADRIQ)* who awarded Bonduelle the Innovation Grande Entreprise award in November 2018. Bonduelle has demonstrated significant commitment to innovation in its field with the commercialization of its InFlavor® dehydrofrozen vegetable products.

### **About Bonduelle**

Founded in 1853, Bonduelle's mission is to become a "world leader advocating wellness through a plant-based diet." The group diversified its operations and increased its geographic reach. Bonduelle is well established in America, with over 3000 collaborators, and a large number of processing facilities, including 8 in Canada, 4 in the United States and 1 in Brazil, where frozen and canned vegetables, as well as a range of sauces, baked beans, beans, soups and a new line of fresh salad bowls are processed. In addition to manufacture products sold to large retailers, the American subsidiary also markets vegetables under its own brand names such as Bonduelle, Arctic Gardens, Del Monte and Graves in Canada.

### **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 plant materials including industrial hemp through the use of REV™ technology, shortening the time from harvest to marketable products.

REV™ technology's commercial viability has been demonstrated and is growing rapidly across several market verticals in the food, and pharmaceutical sectors and has clear benefits in the drying of industrial hemp. 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**

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