

## EnWave Launches REVworx™, a State-of-the-Art Vacuum-Microwave Toll Manufacturing Facility to Service Global Food Industry

Vancouver, BC, March 1, 2022

**EnWave Corporation (TSX-V:ENW | FSE:E4U) (“EnWave”, or the “Company” - <https://www.commodity-tv.com/ondemand/companies/profil/enwave-corp/>)** announced today that its state-of-the-art vacuum-microwave toll drying facility, REVworx™, is officially open for business. REVworx offers on-demand contract manufacturing services for the production of high-quality, vacuum-microwave dried snack and ingredient applications for food companies of all sizes.



REVworx is the first large-scale vacuum-microwave toll processing facility in North America that is exclusively offering drying services for third-parties. REVworx offers flexible production capabilities, filling the growing demand for innovative consumer products made using EnWave’s proprietary technology.

REVworx will allow companies to bring innovative vacuum-microwave dried products to market and will reduce risk by lowering the upfront capital investment, increasing speed to market, and allowing companies to launch their products and prove out the value proposition of using REV™ technology.

Located at EnWave’s head office in Vancouver, Canada, the REVworx facility incorporates complimentary upstream and downstream equipment required to process food applications at scale. REV technology yields products that retain superior flavour and nutrition, have unique textures and elongated shelf lives. REVworx is equipped with a 60kW tray-based REV machine, a 10kW REV unit for smaller batch production, a commercial scale air dryer for pre-processing, preparation equipment such as cutters, corers and slicers for fruits and vegetables, a fryer and seasoning station, and a bulk packaging area for shipment preparation.



Complimentary food production equipment in REVworx™ including a CDS McKenzie air dryer and fryer

The facility has been designed to meet the highest level of quality standards, and the Company is pursuing Safe Quality Food (“SQF”) certification, confirming the Company’s commitment to a culture of food safety and operational excellence in food safety management. Certification 84 SQF requires three consecutive months of line trial production, which will be completed March to May 2022, with full SQF certification expected for June 2022.

The opening of the REVworx facility will open opportunities for both global and local food manufacturers to not only create new food ingredients and snacks for commercialization, but also enable growers to salvage and process imperfect produce and reduce overall food waste. Lower grade produce can now easily be processed and purposed into consumable food products, such as powders, fragments, and pieces for sale with the support of EnWave’s R&D team of dehydration experts.



Food manufacturing companies interested in exploring REVworx for dehydrated ingredient and snack production are welcome to book a guided drying trial to perfect both product characteristics and product economics prior to processing at scale. Book a call with our technical experts to discuss contract manufacturing and product development services for your products. Email [info@enwave.net](mailto:info@enwave.net) to learn more.



## About EnWave

EnWave is a global leader in the innovation and application of vacuum microwave dehydration. From its headquarters in Vancouver, BC, EnWave has developed a robust intellectual property portfolio, perfected its Radiant Energy Vacuum (REV™) technology, and transformed an innovative idea into a proven, consistent, and scalable drying solution for the food, pharmaceutical and cannabis industries that vastly outperforms traditional drying methods in efficiency, capacity, product quality, and cost.

With more than forty-five royalty-generating partners spanning twenty countries and five continents, EnWave's licensed partners are creating profitable, never-before-seen snacks and ingredients, improving the quality and consistency of their existing offerings, running leaner and getting to market faster with the company's patented technology, licensed machinery, and expert guidance.

In addition, EnWave established a Limited Liability Corporation, NutraDried Food Company, LLC, to manufacture, market and sell REV-dried snack products within North America, including the popular Moon Cheese® brand, and serve as a co-manufacturer for third parties.



EnWave's strategy is to sign royalty-bearing commercial licenses with food and cannabis producers who want to dry better, faster and more economical than freeze drying, rack drying and air drying, and enjoy the following benefits:

- Food and ingredients companies can produce exciting new products, reach optimal moisture levels up to seven times faster, and improve product taste, texture, color and nutritional value.
- Cannabis producers can dry four to six times faster, retain 20% more terpenes and 25% more cannabinoids, and achieve at least a 3-log reduction in crop-destroying microbes.

Learn more at [EnWave.net](http://EnWave.net).

### **EnWave Corporation**

Mr. Brent Charleton, CFA  
President and CEO

For further information:

Brent Charleton, CFA, President and CEO at +1 (778) 378-9616  
E-mail: [bcharleton@enwave.net](mailto:bcharleton@enwave.net)

Dan Henriques, CPA, CA, CFO at +1 (604) 835-5212  
E-mail: [dhenriques@enwave.net](mailto:dhenriques@enwave.net)

For Media Inquiries:  
Email: [media@enwave.net](mailto:media@enwave.net)

In Europe:  
Swiss Resource Capital AG  
Jochen Staiger  
[info@resource-capital.ch](mailto:info@resource-capital.ch)  
[www.resource-capital.ch](http://www.resource-capital.ch)

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