



EnWave Announces Market Entry into India with LD Food, Signs Technology and Evaluation License Option Agreement

Vancouver, B.C., October 13, 2021

EnWave Corporation (TSX-V:ENW | FSE:E4U) (“EnWave”, or the “Company”) announced today that it has signed a Technology Evaluation and License Option Agreement (the “Agreement”) with M/S Lalsai Dehy Foods (“LD Food”) to evaluate the potential commercial use of the Company’s Radiant Energy Vacuum (“REV™”) dehydration technology on a variety of vegetable, herbs, spices and dairy based products in India.

During the term of the Agreement, LD Food will rent a 10kW REV™ machine for intensive product development at its processing facility in Mahuva, Gujarat – an agricultural hub for onion production in India. If commercially viable ingredient and snack products are developed under the Agreement, LD Food will look to purchase REV™ machinery to commence commercial production at its BRC Global Standard, Gujarat facility.

The company currently has large-scale air-drying infrastructure installed for its existing product portfolio that includes a variety of onion, garlic, carrots and spice ingredient products. Utilizing REV™ technology, LD Food is looking to develop unique commercial scale prototypes and expand its product offering for domestic and international markets.

The expansion of EnWave’s global REV™ technology footprint into India further proves the significant value proposition for food producers seeking to launch new and innovative premium ingredient and snack food applications. EnWave has developed a comprehensive intellectual property portfolio with patents granted in numerous international markets and has licensed REV™ technology to more than forty-five companies in twenty-one countries worldwide.

About LD Food

LD Food is a BRC & FSSC 22000 certified Gujarat based food preservation organization, processing and preserving food especially vegetables through air dried technology. The organization currently majorly operates in the B2B space in domestic and export markets with an impressive clientele spread across categories like seasoning, food service, ready to eat, ready to cook, ready to heat, frozen, blended spices, retail brands and more. Indian or Non-Indian cuisine, LD Food produces safe

and quality food ingredients that are used in almost all meal types – be it breakfast, brunch, main meal or snack.

LD Food is now aiming to speed its sustainability goals, determined to adapt and adopt sustainable practices across all of its business functions right from farm to end consumer level.

For more information about LD Food, please visit <https://www.ldfood.in>

LD Food is a Gujarat-based food manufacturer that specializes in dehydrated vegetable and spice products for domestic and export markets. Primary clientele includes large food companies that specialize in ready-to-eat applications, cooking ingredients and high-quality, name brand sauce manufacturers. LD Food is APEDA, RCMC, BRC Global Standard, FSSC, DIC-MSME, FSSAI, Halal and Kosher certified.

About EnWave

EnWave Corporation, a Vancouver-based advanced technology company, has developed a 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 cannabis through the use of REV™ technology, shortening the time from harvest to marketable cannabis products.

REV™ technology’s commercial viability has been demonstrated and is growing rapidly across several market verticals in the food, and pharmaceutical sectors, including legal cannabis. EnWave’s strategy is to sign royalty-bearing commercial licenses with innovative, disruptive companies in multiple verticals for the use of REV™ technology. The company has signed over thirty royalty-bearing licenses to date. In addition to these licenses, EnWave established a Limited Liability Corporation, NutraDried Food Company, LLC, to manufacture, market and sell all-natural dairy snack products in the United States, including the Moon Cheese® brand.

EnWave has introduced REV™ as a disruptive dehydration platform in the food and cannabis sectors: faster and cheaper than freeze drying, with better end product quality than air drying or spray drying. EnWave currently offers two distinct commercial REV™ platforms:

1. *nutraREV*® which is a drum-based system that dehydrates organic materials quickly and at low-cost, while maintaining high levels of nutrition, taste, texture and colour; and,
2. *quantaREV*® which is a tray-based system used for continuous, high-volume low-temperature drying.

More information about EnWave is available at www.enwave.net.

EnWave Corporation

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