

EnWave Agrees to Lease Two Additional 10kW REV™ Machines to Dole Worldwide Food & Beverages Group to Support Partnership

Vancouver, BC, October 4th, 2022

EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company") announces that Dole Worldwide Food & Beverages Group, a division of Dole Asia Holdings Pte. Ltd. ("Dole"), has leased two additional 10kW Radiant Energy Vacuum ("REV™") dehydration machines from EnWave. EnWave and Dole previously announced plans for a Global Strategic Partnership in August 2021, and the addition of a third and fourth REV™ machine will further support this strategic initiative.

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**.



EnWave Corporation

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