



## **EnWave Signs Equipment Purchase Agreement with Nanuva Ingredients to Expand Commercial Manufacturing Capacity in Chile**

Vancouver, B.C., February 9<sup>th</sup>, 2021

**EnWave Corporation (TSX-V:ENW | FSE:E4U) (“EnWave”, or the “Company”)** announced today that it has signed a third Equipment Purchase Agreement (“EPA”) with Natural Nutrition SpA d.b.a. Nanuva Ingredients (“Nanuva”) for Nanuva’s operations in Chile. This EPA calls for the construction and commissioning of an additional two 10kW Radiant Energy Vacuum (“REV™”) dehydration machines. Nanuva currently uses REV™ technology to produce high-quality fruit snacks, ingredients and powders that are sold on a business-to-business basis internationally. The additional two 10kW REV™ machines will significantly increase Nanuva’s commercial manufacturing capacity, allowing them to meet their growing market demand.

Nanuva first entered a royalty-bearing commercial license to use EnWave’s patented dehydration technology to process premium South American fruits in 2014. Over the duration of this partnership, Nanuva has steadily increased its REV™ manufacturing capacity. Nanuva anticipates additional growth in the coming years and expects to expand upon the five 10kW machines they plan to have in operation by mid 2021.

Nanuva produces a broad portfolio of premium fruit products that includes apple, blackberry, blueberry, and pineapple, as well as superfoods such as maqui berry, and rosehip. Nanuva has experienced growing product demand for export into the U.S. market and gained new contract manufacturing opportunities, resulting in this need for additional REV™ capacity to satisfy demand.

In recognition of increasing demand for small scale REV™ machines, EnWave had previously commenced production of a number of 10kW units. Two of these units will now be dedicated and completed for the Nanuva EPA with anticipated delivery and commissioning in late Spring 2021.

EnWave’s patented vacuum-microwave drying technology is a proven method for producing premium dried fruit products with optimal nutritional retention, enhanced textures and vibrant colours. To date, EnWave has signed 14 royalty-bearing commercial licenses for the processing of premium agricultural products in 12 countries around the world.

In total, EnWave now has 41 active royalty-bearing licenses in place with food, cannabis and pharmaceutical companies for the use of REV™ technology.

### **About Nanuva Ingredients**

Natural Nutrition SpA (d.b.a. “Nanuva Ingredients”) aims to deliver 100% natural products with no additives that are healthy and safe for the global ingredients industry, while minimizing the loss of the nutritional value of the fresh ingredients. Nanuva Ingredients is strategically located near the fruit growing center in the Bío Bío Region, in the South of Chile.

Nanuva Ingredients is at the forefront of agro-industrial innovation, using REV™ technology and sourcing the most premium raw materials to create healthy and sustainable fruit powders, ingredients and fragments for both consumers and industrial clientele. Nanuva Ingredients is recognized by its customers for its premium products that have market-leading flavours, colours shapes and nutritional value like those of fresh fruit. Nanuva Ingredient's products are used as healthy ingredients in the snack food, functional food, nutraceutical and cosmetics industry. For more information on Nanuva Ingredients, please visit [www.nanuva.cl](http://www.nanuva.cl).

### **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 high-quality, 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 forty royalty-bearing licenses to date in twenty countries world-wide. 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](http://www.enwave.net).

### **EnWave Corporation**

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