

FREQUENTLY ASKED QUESTIONS



1) When was EnWave founded and when did it go public?

EnWave's technology was invented by Dr. Tim Durance at the Faculty of Land and Food systems at the University of British Columbia. EnWave was established in 1996 and became public on July 14, 1999 through the amalgamation of DRI Dehydration Research Inc. and Commonwealth Assisted Living Inc. The Company is a reporting issuer in the provinces of British Columbia, Alberta and Ontario.

2) What is EnWave's stock symbol?

EnWave is listed on the TSX-Venture Exchange under the symbol ENW and on the Frankfurt Stock Exchange under E4U.

3) Who is EnWave's transfer agent and what is their contact information?

Computershare Investor Services
100 University Ave.
9th Floor, North Tower
Toronto, Ontario M5J 2Y1
Canada
Tel: 1-514-982-7555

4) When is EnWave's fiscal year end?

EnWave's fiscal year end is September 30.

5) What is the share capital structure of the Company?

As of March 31st, 2011:

Common Shares:	70,318,687
Warrants	4,304,856
Options	5,302,333
TOTAL	79,925,876

6) What is management's stake in the Company?

EnWave management owns approximately 14% of the company fully diluted.

7) What is EnWave's commercialization strategy?

EnWave intends to establish strategic collaborations with leading pharmaceutical, nutraceutical and food manufacturers to design, test and commercialize the company's REV technologies. EnWave also intends to partner with an international equipment manufacturer with global sales and service capabilities to market this technology on EnWave's behalf.

8) What is REV's competitive advantage?

REV has been designed to compete with the industry standard of freeze drying in the production of dried food, food cultures, fine biochemicals and pharmaceuticals. EnWave's scientific and engineering test program has shown major advantages of REV over freeze drying including significantly lower energy costs, lower capital costs, and faster processing times. Many products dehydrated using REV technology have shown similar or better post-dehydration survival of live materials or nutrients, with similar or better shelf-life than freeze drying. In the food sector, *nutraREV*[™] permits for a wide variety of moisture content in the final product, allowing for the development of value-added products such as "puffed" fruit.

9) How is EnWave going to generate revenue from its first commercial technology, *nutraREV*[™]?

Enwave intends to develop the market for Radiant Energy Vacuum ("REV") technology by selectively collaborating with strategic partners focused on reducing processing costs and/or creating new or improved product opportunities. The target is to leverage EnWave's strong intellectual property position and REV's unique process advantages into a growing royalty stream by licensing the use of the technology for specific market applications with two tiers of customer.

Tier one customers are leading Multi National's with typically 25% or more global market positions. Under these arrangements EnWave will partner on developing the technology for specific market segments on an exclusive global basis, customizing the REV method to support each customer's individual needs. The advantages developed during these collaborations will be exclusively licensed, enabling the customer to create a unique competitive advantage within their specific market.

Tier two customers are being developed for more fragmented markets with limited regional or product exclusivity. These customers may be entrepreneurs introducing new product concepts or more regional market leaders interested in reducing costs and/or improving product offerings within their specific region.

EnWave designs and builds its own prototypes, however plans to use independent machine building partners to deliver and service commercial equipment under licensing agreements controlled by EnWave. Each license agreement will restrict the customer's use of the technology for specific applications and define the royalty terms, expected to be in the range of 2% to 10% of net sales generated from the use of REV technology.

10) Does EnWave manufacture its own equipment?

EnWave currently manufactures its equipment at its facility in Richmond, B.C. The company's objective is to partner with an established, international machinery manufacturer that would produce and support REV technology on the Company's behalf to our specifications.

11) What is the market for *nutraREV*[™] technology?

The largest market for freeze drying equipment is in the food industry where 400 fruits, vegetables and meats are freeze dried and used as ingredients for instant foods, snack foods, dry soup, cereals, commercial baking, and fast food products. The global market for industrial freeze drying equipment is predicted to increase from USD\$1.74 billion in 2009 to USD\$2.19 billion in 2015, attributable to advancements in biotechnology and biopharmaceuticals. The current North American market for EnWave's *nutraREV*[™] technology is with producers of dried food products including protein foods, potatoes, onions, herbs, blueberries, pineapples, bananas, cranberries, sour cherries, apples and strawberries. The combined market value for these products is estimated to be over USD\$1 billion.