



## EnWave Wins U.S. Innovation Award for *nutraREV*<sup>™</sup> Food Dehydration Technology

Vancouver, B.C., June 8, 2009

**EnWave Corporation (TSX-V: ENW) ("EnWave" or "the Company")** is very pleased to announce that it has received a 2009 Institute of Food Technologists ("IFT") Food Expo Innovation Award for the Company's *nutraREV*<sup>™</sup> dehydration technology. EnWave was one of four recipients of this award at the IFT Food Expo held this week in Anaheim, California. Dr. Tim Durance, Co-CEO of EnWave was presented the award by incoming IFT President Marianne Gillette and IFT President-Elect Bob Gravani at the conference's keynote session earlier today.

"It is an honour to be recognized by the Institute of Food Technologists which is both an advocate and authority on food science and technology innovation around the world," said Dr. Durance. "Our *nutraREV*<sup>™</sup> food dehydration technology is poised to revolutionize the dehydration industry and being recognized by this important group is a major achievement."

Inaugurated in 2007, the IFT Food Expo Innovation Awards program is designed to honor outstanding innovation in food products, ingredients, applications, instruments, equipment, technology, and services. A panel of eight jurors from industry, academia, and government reviewed 49 entries this year, selecting the top four based on the degree of innovation, technical advancement, benefit to food manufacturers and consumers, and scientific merit.

EnWave's proven *nutraREV*<sup>™</sup> technology uses a combination of vacuum pressure and microwave energy to dehydrate fruits, vegetables, low-fat snacks, herbs, meats and seafood at, or below, room temperatures. *nutraREV*<sup>™</sup> is an effective alternative to the current industry standard of freeze drying, taking minutes or hours to dehydrate products rather than days, and requiring approximately one-third of the energy of freeze drying with one-sixth the capital cost. *nutraREV*<sup>™</sup>-dried products retain excellent colour, flavour and texture, with similar nutrients and shelf-life to freeze drying, and can be dehydrated to a variety of moisture contents as required by the customer.

EnWave initiated commercial production of the continuous *nutraREV*<sup>™</sup> food dehydration technology in March 2009 with its first sale to one of B.C.'s largest blueberry producers, CAL-SAN Enterprises, Ltd. of Richmond, B.C. CAL-SAN is now working towards a number of commercial supply agreements with global producers of snack foods, ingredients and breakfast foods. EnWave has established a reciprocal, non-exclusive sales and marketing agreement with the German engineering group Hans Binder Maschinenbau GmbH. The arrangement allows for the marketing and sales of EnWave's *nutraREV*<sup>™</sup> food dehydration technology by Hans Binder in Western Europe, and for Hans Binder's tray-based vacuum microwave food dehydration technology, MIVAP<sup>™</sup> by EnWave in North America.

### About Institute of Food Technologists

Founded in 1939, the IFT is a non-profit scientific society with more than 20,000 individual members working in food science, food technology, and related professions in industry, academia, and government. IFT serves as a conduit for multidisciplinary science through leadership, championing the use of sound science through knowledge sharing, education, and advocacy. For more information on IFT, visit [www.ift.org](http://www.ift.org).

## About EnWave

Using proprietary technologies developed in conjunction with the University of British Columbia, EnWave is focused on the development of new methods of dehydrating food and biological materials using Radiant Energy Vacuum technology under its *nutraREV*<sup>™</sup>, *powderREV*, *bioREV*<sup>™</sup> and *freezeREV* brands. REV technology combines microwave energy transfer under vacuum to dehydrate and alter structures and drive chemical reactions, thereby creating unique product characteristics for both food products and medical applications that include fruit, vegetables, probiotics, enzymes, proteins, food cultures, vaccines and antibodies. More information about EnWave is available at [www.enwave.net](http://www.enwave.net).

### EnWave Corporation

Mr. John McNicol  
President & Co-CEO

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For further information:

Mr. John McNicol  
President and Co-CEO  
(604) 601-8524  
[john.mcnicol@enwave.net](mailto:john.mcnicol@enwave.net)

Jennifer Thompson,  
V.P. Corporate Development & Investor Relations  
(604) 603-6549  
[jthompson@enwave.net](mailto:jthompson@enwave.net)

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The TSX Venture Exchange has neither approved nor disapproved the information contained herein.

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