



**EnWave Announces *nutraREV*[™] Pilot-Plant
and Retains Engineering Firm Williams & White**

Vancouver, BC, January 26, 2010.

EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company") is pleased to announce plans to open a pilot plant adjacent to its engineering operation in Delta, British Columbia, where the Company can demonstrate its *nutraREV*[™] and *powderREV*[™] technologies for food dehydration. The facility will allow the Company to expand its marketing and sales efforts to the food industry by providing larger-scale trial runs to potential customers for product development. It will also be used to train food scientists and engineers from partner companies in conjunction with *nutraREV*[™] and *powderREV*[™] machine sales.

To support the new pilot facility, the Company has engaged Williams & White, a British Columbia-based engineering and manufacturing firm, to help design and construct the *nutraREV*[™] pilot machine. Founded in 1957, Williams & White is a world class machinery design and manufacturing organization capable of building and optimizing new process technologies. In response to this new expansion, and the growing interest in REV technology, EnWave has recently strengthened its organization by adding 3 new product development and engineering personnel.

"With our new pilot plant we will improve our ability to meet the growing demand for REV dehydration process and food product development, and significantly expand our marketing and sales effort," said Dr. Tim Durance, EnWave's Chairman & Co-CEO. "The addition of Williams & White will also support future commercial *nutraREV*[™] opportunities as we focus on building an order book in 2010".

Since winning the Institute of Food Technologists Innovation Award in June 2009, the Company has seen a considerable increase in interest from global food production companies in EnWave's vacuum microwave food dehydration technology. First commercialized in March 2009, *nutraREV*[™] has attracted the interest of companies for the production of high-value dehydrated fruits, vegetables, herbs, meats and snack foods with the nutritional retention of freeze drying, but at a significantly reduced cost and processing time. EnWave's *nutraREV*[™] technology is capable of producing dried food in minutes versus days for a comparable freeze-dried product, and at approximately 1/3rd of the energy cost and 1/6th the capital cost.

The Company intends to obtain government regulatory approval for the new pilot plant as a food processing facility, and expects it to be fully operational by the summer of 2010.

About Williams & White

Williams & White is a leading edge, engineering manufacturing organization with large scale machining capabilities and a dedicated quality control team. With Mechanical and Electrical engineering services and a complete machining and assembly facility, Williams and White works to develop clients' visions through the entire design build process. Comprised of three independent business units, Equipment, Machining, and Automation, they partner with technology developers to optimize manufacturing processes and produce machinery with a global competitive advantage. More information about the company is available at www.williamsandwhite.com.

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™*, *powderREV™*, *bioREV™* 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, food cultures, vaccines and antibodies. More information about EnWave is available at www.enwave.net.

EnWave Corporation

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

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