



EnWave Completes Successful *powderREV*[™] Technology Development Milestone in Collaboration with Danisco AS

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EnWave Corporation (TSX-V:ENW | FSE:E4U) (“EnWave” or “the Company”) today announced that the Company’s latest prototype Radiant Energy Vacuum (“REV”) dehydration technology, *powderREV*[™], has been successfully used to dry kilogram quantities of probiotic cultures provided by collaboration partner, Danisco AS, with excellent viability and low final moisture levels. This successful trial represents the completion of another important milestone in the development and commercialization of the Company’s *powderREV*[™] technology which is being designed as a high-speed, lower-energy, continuous alternative to freeze drying, the current industry method for dehydrating liquids containing sensitive materials. Dried food cultures benefit manufacturers significantly in permitting a wider range of storage conditions, reducing shipping volumes, and improving product shelf-life stability.

On April 7 2009, EnWave announced a collaboration study with Danisco AS, the world’s dominant supplier of probiotics and food cultures. The goal of the collaboration is to develop a commercial, high-speed *powderREV*[™] process capable of dehydrating Danisco’s probiotics and other food cultures. After completion of lab trials in 2009 using EnWave’s single-vial *bioREV*[™]/*freezeREV*[™] dehydration prototype, EnWave designed and built the *powderREV*[™] prototype, and recently completed the testing of the new equipment with Danisco personnel at the Company’s Delta, British Columbia engineering facility.

“I am thrilled with the progress we have made towards commercializing *powderREV*[™]” said Dr. Tim Durance, Co-CEO of EnWave. “I believe we have overcome a great deal of the scale-up risk of this exciting and potentially far-reaching drying technology, and we are very pleased to have the support of Danisco in this project.”

Following these recent tests and a project review with Danisco, the Company has now begun the design and fabrication of a larger, continuous *powderREV*[™] pilot line. The parties have agreed to a series of joint trials to be conducted together at EnWave’s Delta facility beginning in the 2nd quarter of 2010, with delivery of the equipment to Danisco’s operating site in the 2nd half of 2010. The goals of this next phase of the collaboration are to prove the commercial potential of the technology for uniform, consistent drying of pure, uncontaminated probiotic cultures, with viability and storage stability as good or better than freeze dried product, but at a much reduced cost. If testing is successful, the Company believes this new design can ultimately be extended to full commercial scale by the 2nd half of 2011.

“We are excited by the progress that the EnWave team has made in the development of *powderREV*[™] technology in such a short time,” said Egon Bech Hansen, Danisco’s Cultures Division Vice President R&D. “We are now better able to see the potential product and economic advantages that this technology could bring to our company, and look forward to continuing the relationship with EnWave as they progress into the next stage of development.”

EnWave’s *powderREV*[™] technology uses the fundamental properties of the Company’s proprietary Radiant Energy Vacuum (“REV”) technology, although, unlike the Company’s first commercial REV application - *nutraREV*[™] for food dehydration - *powderREV*[™] dries directly from the frozen state and sublimates water as a gas. Thus, *powderREV*[™] can be employed to dehydrate liquid products as well as solid products, and is suitable for bulk drying of very temperature sensitive biomaterials such as bacterial

cultures and enzymes. Although more energy-intensive than *nutraREV™*, *powderREV™* is suitable for continuous processing, and is expected to be much faster than freeze drying while still using less energy. EnWave has recently submitted a new patent application to protect the *powderREV™* equipment designs and processes.

About Danisco

With a rich and innovative portfolio, Danisco is a world leader in food ingredients, enzymes and bio-based solutions. Using nature's own materials, science and the knowledge of our 7,200 people, Danisco designs and delivers bio-based ingredients that meet market demand for healthier and safer products. Danisco's ingredients are used globally in a wide range of industries – from bakery, dairy and beverages to animal feed, laundry detergents and bioethanol – offering functional, economic and environmental benefits. Headquartered in Denmark and operating from more than 80 locations, Danisco's key focus is to become customers' first choice and a truly market-driven global business. Find out more at www.danisco.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, proteins, food cultures, vaccines and antibodies. More information about EnWave is available at www.enwave.net.

EnWave Corporation

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dehydration technologies are provided as examples of data obtained through the Company's own scientific and testing programs; each product must be tested individually to determine the benefits of using REV.

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

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