



## **EnWave Granted New Patent for Radiant Energy Vacuum Dehydration Technology**

Vancouver, B.C., March 22, 2010

**EnWave Corporation (TSX-V:ENW | FSE:E4U) (“EnWave” or “the Company”)** today announced that the Canadian Patent Office has granted the University of British Columbia (“UBC” or “the University”) a technology and process patent for the use of Radiant Energy Vacuum (“REV”) dehydration technology in the production of dried biological materials. The patent covers vacuum microwave dehydration of a wide range of materials in either solid, liquid or frozen state including enzymes, drugs, vitamins, antimicrobial agents and preservatives, and is intended to protect intellectual property developed at the UBC laboratory of Dr. Tim Durance, EnWave’s Chairman and Co-CEO. UBC has licensed this patent exclusively to EnWave under its ongoing collaboration agreement with the Company.

“This is a general, broad-based patent which serves to substantially bolster EnWave’s growing patent portfolio over the use of vacuum microwave dehydration technology globally,” said Dr. Tim Durance. “As a technology company, we put significant and continuous effort into protecting our intellectual property. A strong patent portfolio provides EnWave with a competitive advantage, and places the Company in a stronger position when negotiating with global food, ingredient and pharmaceutical producers looking to replace freeze drying with our faster and cheaper technology.”

EnWave holds an expanding intellectual property portfolio designed to protect the technology and knowledge base of the Company. In addition to the Company’s own patent filings on other REV dehydration processes and equipment, EnWave holds an exclusive world-wide license from the University for a number of food and biopharmaceutical dehydration patents. The Company expects the new patent to pave the way for expedited protection over the coming year in the United States, the European Union, China, Hong Kong, Australia and India where it was simultaneously filed in July 2005.

### **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](http://www.enwave.net).

### **EnWave Corporation**

Tim Durance, PhD  
Chairman and Co-CEO

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

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