



**EnWave Announces CAL-SAN Enterprises
nutraDried™ Blueberry Distribution Agreement**

Vancouver, B.C., May 13, 2010

EnWave Corporation (TSX-V:ENW | FSE:E4U) (“EnWave” or “the Company”) today announced that CAL-SAN Enterprises, Ltd. of Richmond, B.C. (“CAL-SAN”) has sold distribution rights for their *nutraDried*™ blueberries to an international food brokerage company on a non-exclusive basis for an up-front fee of CAD\$500,000. In 2009, EnWave completed the first sale of its continuous *nutraREV*™ food dehydration technology to CAL-SAN, one of B.C.’s largest blueberry producers. In addition to the sale of the equipment, the agreement also provided EnWave with a royalty of up to ten per cent of CAL-SAN’s gross revenues from the sale of dried food products processed using *nutraREV*™.

“We have found strong demand for the *nutraDried*™ puffed blueberries, both in North America and abroad,” said Dave Sandhu, President and owner of CAL-SAN. “I am very happy to have completed this agreement with an experienced and well-known international blueberry marketing group with more than 25 years of industry experience, and I expect to go into full production of *nutraDried*™ puffed blueberries when this year’s crop becomes available in August.”

“We are pleased with the progress that the CAL-SAN team has made in their commercialization program,” stated John McNicol President and Co-CEO of EnWave. “I am encouraged by this recent success, and EnWave as a whole is working closely with their team to ensure a smooth transition to commercial production for this exciting new consumer food product.”

Since installing the technology in their new 30,000 square foot processing and storage facility, CAL-SAN has begun building a global wholesale and retail distribution network for the sale of their dried blueberries which can be used as a snack food, and as ingredients for cereals, energy bars and baking. These crunchy “puffed” berries are nutritionally equivalent to those produced using freeze drying, but *nutraDried*™ blueberries maintain the colour and shape of a whole fresh berry with excellent concentrated blueberry flavour, unlike freeze dried products. The *nutraREV*™ drying process uses about one-third of the energy requirements of a freeze dryer at around one-sixth of the capital cost.

CAL-SAN has also provided test-market quantity product samples to several multi-national companies based in North America, and expects to begin negotiating commercial agreements over the coming months. To support these efforts CAL-SAN is in the final stages of implementing a HACCP quality control production system, acquiring new packaging equipment and, along with its distribution partner, is in the process of securing additional blueberry storage space to enable year round production. With the current system, CAL-SAN is able to dry up to two million pounds of fresh or frozen blueberries per year and, as the distribution network grows, the company has the ability to expand the facility by adding additional continuous *nutraREV*™ machines.

About CAL-SAN Enterprises

CAL-SAN Enterprises Ltd. is a blueberry and cranberry farming and processing operation, privately owned by the Sandhu family, and headquartered in Richmond, B.C. The 15 year old company has a new 30,000 square foot facility capable of processing up to 7 million pounds of fruit annually.

About EnWave

Using proprietary technologies developed in conjunction with the University of British Columbia, EnWave is commercializing a new method for 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

John McNicol
President & Co-CEO

For further information:

Mr. John McNicol, President & Co-CEO, EnWave Corporation at (604)601-8524
E-mail: john.mcnicol@enwave.net

Jennifer Thompson, V.P. Corporate Development & Investor Relations at (604)603-6549
E-mail: jthompson@enwave.net

Safe Harbour for Forward-Looking Information Statements: *This press release may contain forward-looking information based on management's expectations, estimates and projections. All statements that address expectations or projections about the future, including statements about the Company's strategy for growth, product development, market position, expected expenditures and financial results are forward-looking statements. These statements are not a guarantee of future performance and involve a number of risks, uncertainties and assumptions. There is no guarantee that the Company's REV technology can or will improve processes in the target industry; even if the Company's REV technology can be used as described in this document, there is no guarantee that such use will result in orders for the Company's REV technology. All figures comparing REV technologies to freeze drying or other 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.

Neither the TSX Venture Exchange nor its Regulation Services Provider (as that term is defined in the policies of the TSX Venture Exchange) accepts responsibility for the adequacy or accuracy of this release.