



EnWave Wins Prestigious Canadian Technology Award

Vancouver, B.C., June 2, 2010

EnWave Corporation (TSX-V:ENW | FSE:E4U) (“EnWave” or “the Company”) is very pleased to announce that it has been awarded the Gordon Royal Maybee Award by the Canadian Institute of Food Science & Technology (“CIFST”) in recognition of its achievements in commercializing *nutraREV*[™], the Company’s Radiant Energy Vacuum (“REV”) food dehydration technology. Dr. Tim Durance, Chairman and Co-CEO of EnWave, accepted the award at the 49th annual CIFST conference held in Winnipeg, Manitoba. The award has been granted periodically since 1974 to outstanding Canadian companies or institutions in recognition of an applied development in the fields of food production, processing, transportation, storage or quality control.

“It is rare that a new food processing technology comes along that has the potential to completely change the way the industry works,” stated Carol Ann Burrell, Executive Director, CIFST. “EnWave has shown tremendous progress in their commercialization program for *nutraREV*[™], and we have every confidence that the Company, under the scientific leadership of Dr. Tim Durance, can be a global made-in-Canada success story.”

“I am particularly pleased with this award because it marks a high level of recognition in our home country for the significant achievements we’ve made in bringing *nutraREV*[™] to the market,” said Dr. Durance. “This technology is a ground-breaking addition to the food processing landscape because it gives processors something they badly need – a better and much cheaper alternative to their current methods of drying food, and it provides the ability to innovate by producing new products.”

The Gordon Royal Maybee Award is the second award received by Enwave from the food processing sector for the success of bringing its *nutraREV*[™] food dehydration technology from laboratory prototype to commercial machine in just three years. In 2009, EnWave was granted an IFT Food Expo Innovation Award by the U.S. Institute of Food Technologists which honours outstanding innovation in food products, ingredients, applications, instruments, equipment, technology, and services. Due to the overwhelming demand from potential customers in the food processing industry, the Company plans to open a pilot plant in Delta, B.C. in Q3 2010 where it can demonstrate its REV technologies and conduct significantly more product development activities.

EnWave’s *nutraREV*[™] 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*[™] is a viable 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 at one-sixth the capital cost. *nutraDried*[™] products retain excellent colour, flavour and texture, with similar nutrients and shelf-life to freeze drying, and can be dehydrated to a wide range of moisture contents as required by the customer.

About CIFST

Founded in 1951, the Canadian Institute of Food Science and Technology is the national association for food industry professionals. Its membership of more than 1200 is comprised of scientists and

technologists in industry, government and academia who are committed to advancing food science and technology. More information is available at: www.cifst.ca.

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

Dr. Tim Durance
Chairman and Co-CEO

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