

Innovative Technology. Scalable Business. Diversified Royalties.

Corporate Presentation

August 2025

TSX-V:ENW



Disclaimer



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NON-IFRS MEASURES – Management uses certain non-International Financial Reporting Standards ("IFRS") measures that it believes are useful to investors in evaluating the performance and results of EnWave. The term "Adjusted EBITDA" refers to earnings before deducting amortization and depreciation, stock-based compensation, foreign exchange gain or loss, finance expense or income, income tax expense or recovery and non-recurring income and expenses, restructuring and severance charges and discontinued operations. Management believes that Adjusted EBITDA is a useful measure as it provides an indication of the operational results of our business. Adjusted EBITDA does not have a standardized meaning prescribed by IFRS and is not necessarily comparable to similar measures provided by other companies. Investors are cautioned that Adjusted EBITDA should not be construed as an alternative to operating income determined in accordance with IFRS as an indicator of EnWave's financial performance or as a measure of its liquidity and cash flows.

Corporate Profile



- EnWave is the global leader in the innovation and application of vacuum microwave dehydration, also known as REV™, a superior, consistent, scalable, and proven way to dry organic materials quickly and efficiently
- Building highly diversified royalty portfolio by signing perpetual agreements on the back of REVTM machines sales to international blue-chip brands including PepsiCo, Calbee, Dole, and others
- Innovative REVTM technology has diverse industry applications including food, pharma, and cannabis and is protected by 18 patents
- Headquartered in Delta, BC, Canada supported by experienced management team and board of directors

Capital Structure (August 22, 2025)	
ENW	
\$0.40	
\$0.18 - \$0.55	
118.7	
125.2	
\$50.1	
\$0.4	
\$4.6	
\$43.3	
~45,000	
Sept. 30	

Notes:

- 1. Share data as of August 21, 2025, per Q3 2025 MD&A
- 2. Includes 6.3M options at \$0.40 avg. exercise price and 0.16M RSRs outstanding as of June 30, 2025
- 3. Excludes lease liabilities
- 4. Additional \$3M LIFE offering since closed on 21/8/2025 not reflected in cash number



Create Highly Diversified Global Royalty Portfolio

Propagate REVTM technology to create a highly diversified portfolio of royalties from a world-wide assortment of producers, products, and nations

Target Sales Mix That Flows Royalties to Bottom Line

Generate enough margin from REVTM machine sales to cover overhead, allowing full income from diversified royalty portfolio to fall to the bottom line

Maintain Healthy Margins Via REV™ Sales & Royalties

Manufacture and sell REVTM machines at a healthy margin, paired with long-life royalty agreements near 100% gross margin to drive long-term value creation

Utilize Free Cash Flow For Growth & Capital Returns

Use FCF for:

- · Business expansion,
- Dividends, and/or
- Share buy-backs









Unique Technology, Unique Business Model: 3 Paths to Profit

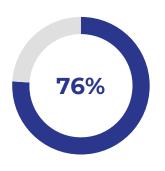


1 Sales & Rentals

Made up 76% of EnWave's total revenue in FY24. Includes both new and repeat purchase orders.

10kW: \$225,000 USD

60-120kW: \$1.7M - 2.4M USD



TOTAL REVENUE FY2024

2 REV™ Royalties

Source of perpetual cash royalties for the life of the commercial license agreement. 34% increase in 2024, from \$1.47M to \$1.96M, and expect more royalty growth in FY2025 and beyond.



5-YEAR INCREASE (23.8% CAGR)

3 Toll Drying Service

Toll drying enables food companies to launch REV-dried products with less upfront risk. New contracts confirmed in FY25, with goal of converting to licensed royalty partners.



EXISTING REVENUE CAPACITY PER YEAR

Growing Stream of Recurring Revenue from REV™ Royalties



Key Royalty Growth Drivers

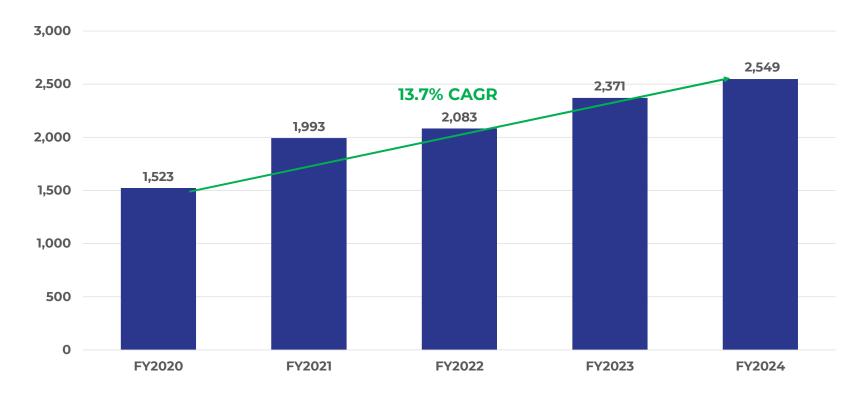
- Sales of new REV™ machines
- Commissioning of previously signed Commercial License Agreements
- Increased customer utilization of outstanding REV™ machines



Steadily Growing Base of Deployed REVTM Machines



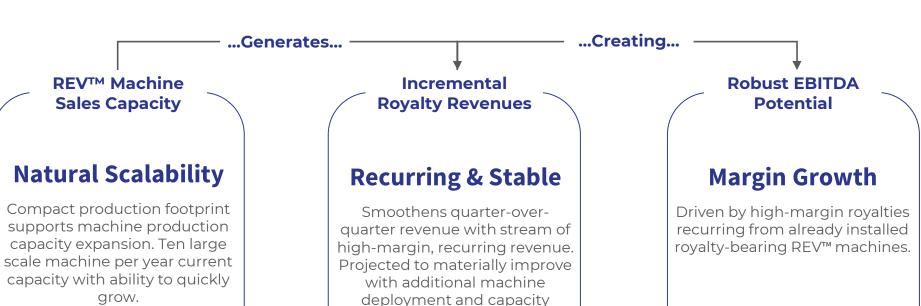
Installed kW capacity is a key driver of royalty generation in addition to machine utilization



Source: EnWave's annual MD&A, net of machines under fabrication or not installed for commercial use by the royalty partner at the time. 6







Deployment of New REV™ Machines, Higher Machine Utilization, and Requisite Royalty Growth to Drive Margin Expansion

utilization.

Our Global Platform: 50+ Blue-Chip Partners Across 25+ Countries





















































































A Large and Growing Market Supported by Positive Trends



Increased Consumer Health Awareness & Snacking

- REV™-dried products retain more nutrients and have superior taste than traditional freeze-drying methods
- 90% of consumers are snacking at least once a day, 60% twice a day⁵
- Claims of 'no artificial colors and flavors' resonate with consumers⁵

Appetite for Innovation in the Food Industry

- REV™ technology offers a quicker, higher-quality, and more reliable method to meet growing food demands
- Innovation is needed to address global population growth, labor challenges, supply chain risks, new consumer behaviors
- "It's a golden age of food science and technology" Canadian Food Innovation Network, February 2023

Legalization of Cannabis

- Increasing legalization of cannabis in markets such as the U.S. and Europe will drive demand for cannabis product
- REV™ technology offers a more uniform and energy efficient drying process while reducing floor space for "drying rooms"
- Cannabis occupied a small proportion of ENW's FY24 sales mix

Notes

- Future Market Insights "Freeze Drying Equipment Market"
- Grand View Research "Freeze-Dried Food Market Size 2022-2030"
- Research and Markets "Global Cannabis Market Size 2022-2030"
- Combined 7.6% and 23.9% CAGR from Sources 1 and 2, respectively
- 5. Cargill Study 2024



\$0.0B

Royalty Business TAM: US\$200B+ by 20302-3



Recent Wins



- **August 21, 2025** Announced Fully Subscribed \$3M LIFE Offering to Accelerate Sales Process and Provide Additional Financial Flexibility To Optimize Capital Structure as Appropriate
- **July 30, 2025** Sold Two Additional 10kW Radiant Energy Vacuum Machines to Dairy Concepts Irl for Expanded Dairy Snack Production in Europe
- **July 3, 2025** Signed Additional License with MicroDried® to Expand Product Portfolio and Sells Three Radiant Energy Vacuum Machines (2x10kW & 1x60kW)
- June 11, 2025 Signed License Amendment with Processcir to Expand Product Portfolio, Sells Auxiliary REV Equipment
- May 20, 2025 Signed license amendment with Creations Foods to include Pet Treats
- **April 29, 2025** Received major milestone payment from Procescir for 120kW REV machinery; to be delivered in July 2025 for immediate commercial production
- April 22, 2025 Sold 60kW machine to Microdried, the fourth large-scale REV machine sold to this royalty partner
- March 27, 2025 Signed Master Service Agreement with Biotechnique for biopharmaceutical product testing and development
- March 26, 2025 Signed Commercial License and sold 10kW REV unit to Hokkai Yamamote, the third royalty-bearing license signed in Japan
- February 19, 2025 Sold 10kW REV unit to Sprouted Proteins of Peru
- January 14, 2025 Signed tech evaluation agreement with Solve Solutions of Brazil



EnWave's Patented REV™ Technology

REV™ stands for "Radiant Energy Vacuum"

It's our own patented process of vacuum microwave drying that dehydrates food and plants more efficiently and of a higher quality than ever before.

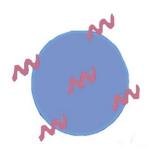
Radiant Energy

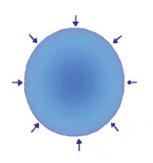
- · Fast and uniform volumetric heating
- Precise temperature regulation, process control and customization
- 85-90% efficient energy transfer

Vacuum

- Lower boiling point for fast, low-temp processing
- · Quick dehydration without oxidizing
- Closed system captures volatilized components
- Can add a pleasing puff to products

Microwaves heat water molecules uniformly from within vs from outside-in with traditional methods







Solving The Problem & Capitalizing On Opportunity



Commercial drying is integral to food, cannabis, and pharmaceutical production, but the traditional methods of freeze-drying, air drying and other incumbents aren't enough to meet industry needs.

- There's no room for innovation or growth
- It takes too long
- It requires too much space
- The results are often underwhelming





Dry better, faster.



Opportunity for Innovation

Never-before-seen products



Higher Quality Products

Better nutrition, taste, texture, flavor, composition



More Control and Consistency

Precise, volumetric, customized drying



Reduced Footprint

Up to 30% less space than traditional drying



Fast, Gentle Drying

About 5x faster than freeze-drying



Where RFV™ Fits in The Global Market



Core Markets Fruits

& Veg

Dairy

Meat &

Seafood

Grains,

Ramen,

Other

Pet

Food

Food

Industry

~41 Royalty-

Bearing

License

Partners¹

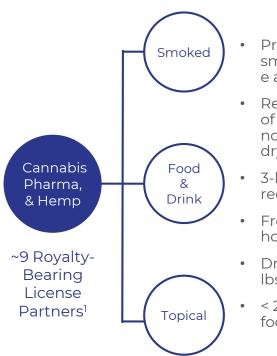
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- Nutritious powders
- Chewy bites
- Crunchy snacks
- Superior taste/colour
- Plant-based jerkies
- Shelfable, snackable cheese and yogurt
- Gluten-free, ketofriendly
- Premium, cleanlabel high protein snacks
- Fresher, longerlasting baked goods
- Preserves flavour. colour, texture and appearance
- Premium. nutritious. real ingredients

Adjacent Markets



- Preserves taste. smell, appearanc e and flower
- Retains up to 90% of terpenes normally lost in air drying
- 3-log microbe reduction
- Fresh-to-dry in 2 hours
- Dries up to 230 lbs/hour
- < 2000 sq. ft. footprint

1. A royalty-bearing license may cover a number of different products

Why Do Customers Choose EnWave?



EnWave is the global leader in the innovation and application of vacuum microwave dehydration, and the creator of REV™ technology. Since 2009, it has been our mission to partner with food and cannabis companies who are looking for a reliable, scalable solution to their drying and processing challenges.

REV[™] Technology

- Proven
- Scalable
- Innovative
- Competitive
- Customizable
- Protected (18 patents)

Expert

Service

- Industry leaders
- Food scientists
- Drying experts
- Collaborative
- 24/7 Remote Support

Proven Process

- Established
- Lower-risk entry
- Global service reach
- Revenue diversification opportunities







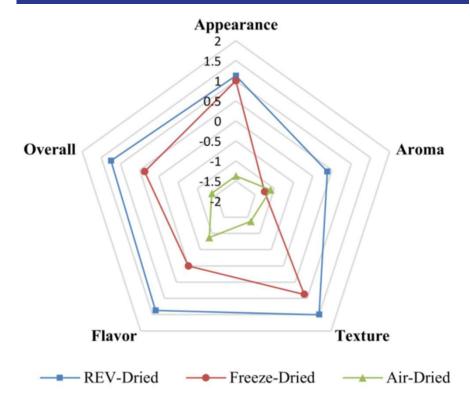




Executive Summary of Study¹:

- REV-dried broccoli, oranges, and carrots prepared by the optimal drying protocols were compared to freeze- and air-dried samples based on the nutritional values before and after drying in an accelerated shelf-life study
- REV-drying significantly reduced processing time and better retained nutrients vs conventional air-drying
- REV-dried product earned the highest scores in all sensory categories except texture for broccoli
- Read the third party study here

Sensory Evaluation of Carrot Drying by Method¹:



Source: Mohammadi X, Deng Y, Matinfar G, Singh A, Mandal R, Pratap-Singh A. Impact of Three Different Dehydration Methods on Nutritional Values and Sensory Quality of Dried Broccoli, Oranges, and Carrots. Foods. 2020 Oct 14;9(10):1464. doi: 10.3390/foods9101464. PMID: 33066677; PMCID: PMC7602416.



Collaborative R&D

Prospects visit our facility and work with our team of experts to explore the possibilities. When ready, they can rent a 10kW machine to test their product or test the market with our REVworx™ Toll Drying service.

~3 - 12 Months

License & Rollout

REV machines (usually largerscale units) are sold with a commercial license agreement. Once signed, our global support team leads installation and training.

~6 - 12 Months



Active REV units begin generating royalties while we provide 24/7 remote troubleshooting and ongoing technical and process support for the life of the agreement.

Perpetual



Royalties & Support

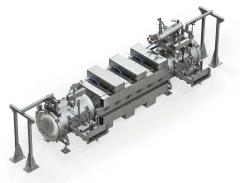
REVTM Machines



10kW REV System







 \rightarrow





Freq: 2450 mHz

Vacuum: 12-300 Torr

Size: 7.9 x 5.8 ft

 $(2.4 \times 1.8 \text{ m})$

Ceiling: 10 ft (3.1m)

List Price: \$225K USD Freq: 2450 mHz

Vacuum: 25-300 Torr

Size: 38.3 x 12.5 ft

(12.2 x 4.6 m)

Ceiling: 15 ft (4.6m)

List Price: \$1.7M USD Freq: 2450 mHz

Vacuum: 23-300 Torr

Size: 55.7 x 14.8 ft

(16.6 x 4.6 m)

Ceiling: 15 ft (4.6m)

List Price: \$2.4M USD

Fully-Funded to Advance 2025-2026 Global Sales Growth Pillars



Up to \$5M of Non-Dilutive Financing + Recent \$3M LIFE Offering Driving Enhanced Global Sales Strategy

Led by New VP Global Sales and Business Development, European Hire, and Augmented Machine Leasing Capabilities

1. Onboarded New Sales Executives

 Expanded sales team footprint with local and international representation; material food industry experience and existing network

2. Market Expansion Focus

 Tap into proven market verticals in existing and emerging market regions with high growth potential

3. Foster Robust Pipeline

 Strengthen sales pipeline to ensure consistent growth beyond FY25; work done now will show up in FY26

4. Marketing & Tradeshow Strategy

 Increase brand visibility & generate new leads through targeted tradeshows that boost awareness of our innovative technology





Innovative Technology

Solution to a Problem, Superior Outcomes, Energy Efficient

Competitive Advantages

First-Mover, 18 Patents, Blue-Chip References and Customer Base

Large, Diverse & Growing Market

\$9B annual machine TAM and \$200B+ annual royalty TAM

Blue-Chip Platform & Customers

50+ Established Brands in 25+ Countries Trust EnWave's REV Platform

Highly Attractive Business Model

Scalable, recurring, asset-light, and high margin capacity

Funded to Accelerate Growth

Secured \$5M of nondilutive financing + \$3M LIFE Offering

Robust Sales Pipeline

Growing qualified number of leads and REV machine sales opps

Strong & Aligned Leadership Team

Experienced and dedicated team championing success



Management





Brent Charleton, President & CEO

- Accomplished leader with expertise in finance, business development, and capital markets
- Demonstrated ability to implement change and drive financial performance



Mehmet Sucu, Chief Engineer

- A registered Professional Engineer with EGBC who has been with EnWave since 2011
- An academic background, including research and education, with 10+ co-authored papers



Dylan Murray, CFO

- Extensive experience in financial reporting, planning and analysis, operations, and transactional advisory services
- Proven history of progressive financial leadership with diversified experience



Dr. John Zhang, Chief Science Officer

- A seasoned R&D professional and co-author of 20 research papers and patents
- Expert in Food Nutrition and Health and Food Microbiology
- Co-developer of REV™ microencapsulation method for enzymes



Danna Dunnage, VP Global Sales

- Former President of Gordon Food Service with responsibility for \$1+ billion in annual revenue
- Over 25 years of experience in driving sales growth
- Comprehensive background in the food industry

Board of Directors





John P.A. Budreski, Executive Chairman

- 30+ years of extensive capital markets
- Executive experience including roles at Scotia Capital, Cormark Securities and multiple advisory and board positions
- Engineering background and a proven history of advancing and accelerating businesses



Louise Lalonde, Director

- Previous Partner at PwC with executive experience in the manufacturing and services sectors
- CPA with 30+ years experience in accounting, governance, risk consultancy, and compliance



Patrick Turpin, Director

- Co-founder of Popchips; ex Costco Executive
- 30+ years of experience leading consumer packaged goods organizations



Brent Charleton, President & CEO

- Accomplished leader with expertise in finance, business development, and capital markets
- Demonstrated ability to implement change and drive financial performance



Pablo Cussatti

- Chief Operating Officer, C.H. Guenther & Son
- Previous operations roles include Godiva, Ventura Foods, Blue Apron, Pinnacle Foods, Pepsi Bottling Group, and Dean Food