



EnWave Provides Update on Bonduelle's Commercial Progress for InFlavor Frozen Vegetable Brand

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EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave," or the "Company" - <https://www.youtube.com/watch?v=hVSI-SRI4m4&t=4s>) today provides an update on the commercialization efforts of Bonduelle Group ("Bonduelle"), a long-time royalty partner of the Company.

Bonduelle introduced its InFlavor brand of premium frozen vegetables to many food service clients in early 2019, generating material commercial interest including receiving The Grande Enterprise award for its revolutionary InFlavor process from ADRIQ. Based on Bonduelle's positive commercial momentum, EnWave had previously agreed to extend Bonduelle's exclusivity period to use its Radiant Energy Vacuum ("REV™") technology for the production of dehydrofrozen vegetables in North America until September 30, 2019. This extension included a requirement to purchase a commercial-scale 400kW REV™ machine prior to the aforementioned date.

In July, and following its initial introduction to the food service industry, Bonduelle launched the InFlavor dehydrofrozen line of vegetables in North America through its well-known [Arctic Garden](#) retail brand. Arctic Garden products are now available to consumers at retailers across Canada in fajita mix, pizza mix and diced onion varieties. This direct-to-consumer initiative aims to justify the potential purchase of additional REV™ dehydration machines from EnWave in the near future, but will not do so before September 30, 2019.

Bonduelle remains committed to the commercialization of its unique and premium InFlavor product portfolio. With the launch of InFlavor into the food service and retail verticals recently underway; Bonduelle has delayed its prospective commitment to an additional REV™ purchase order. This delay triggers the conversion of its royalty-bearing license to be non-exclusive and thus allows EnWave to now pursue additional partners in the same product area. Bonduelle will continue build market demand for the InFlavor line and pay an undisclosed royalty on all REV™ products produced under its commercial license agreement with EnWave.

Both parties plan to continue their strong collaboration and work towards increased commercial success that will support further investment in REV™ drying capacity.

About Bonduelle

Bonduelle, a family business, was established in 1853. Its mission is to be the world reference in "well-living" through plantbased food. Prioritizing innovation and long-term vision, the group is diversifying its operations and geographical presence. Its vegetables, grown over more than 130,000 hectares all over the world, are sold in 100 countries under various brand names and through various distribution channels and technologies. An expert in agro-industry with 56 industrial sites or owned agricultural production sites, Bonduelle produces quality products by selecting the best crop areas close to its customers.

For more information about Bonduelle, please visit www.bonduelle.com

About EnWave

EnWave Corporation, a Vancouver-based advanced technology company, has developed Radiant Energy Vacuum (“REV™”) – an innovative, proprietary method for the precise dehydration of organic materials. EnWave has further developed patent-pending methods for uniformly drying and decontaminating cannabis through the use of REV™ technology, shortening the time from harvest to marketable cannabis products.

REV™ technology’s commercial viability has been demonstrated and is growing rapidly across several market verticals in the food, and pharmaceutical sectors, including legal cannabis. EnWave’s strategy is to sign royalty-bearing commercial licenses with innovative, disruptive companies in multiple verticals for the use of REV™ technology. The company has signed over thirty royalty-bearing licenses to date. In addition to these licenses, EnWave established a Limited Liability Corporation, NutraDried Food Company, LLC, to manufacture, market and sell all-natural dairy snack products in the United States, including the Moon Cheese® brand.

EnWave has introduced REV™ as a disruptive dehydration platform in the food and cannabis sectors: faster and cheaper than freeze drying, with better end product quality than air drying or spray drying. EnWave currently offers two distinct commercial REV™ platforms:

1. *nutraREV*® which is a drum-based system that dehydrates organic materials quickly and at low-cost, while maintaining high levels of nutrition, taste, texture and colour; and,
2. *quantaREV*® which is a tray-based system used for continuous, high-volume low-temperature drying.

More information about EnWave is available at www.enwave.net.

EnWave Corporation

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