



EnWave Announces Milne Fruit Products Inc. Begins Commercial Production

Vancouver, B.C., April 17th, 2012

EnWave Corporation (TSX-V: ENW | FSE: E4U) (“EnWave” or the “Company”) today announced that Milne Fruit Products Inc. (“Milne Fruit”) has successfully begun full-scale production of commercially saleable products using EnWave’s technology at their production plant in Nampa, Idaho. Milne Fruit’s “MicroDried™” line of 100% all-natural products includes initial offerings of blueberries, raspberries and blackberries in the whole fruit and powder form.

“Milne Fruit’s successful start-up and utilization of our REV technology signifies the beginning of a royalty stream, which we hope to see grow as they continue to develop their MicroDried™ product line,” stated Dr. Tim Durance, EnWave’s Chairman and Co-CEO. “Milne Fruit is a motivated innovator with a proven track record of successful new product launches.”

“These large, plump dried fruit pieces are rich with the real color, flavor, fragrance and taste of natural fruit,” said Jack Schroeder, Vice President of Sales and Marketing. “It’s a truly revolutionary product line that surpasses traditional dried products in nutritional content, as well as eye and mouth appeal.”

Milne Fruit’s MicroDried™ whole fruit products are available in several moisture ranges from crunchy to chewy, offering a wide scope of applications from hot and cold cereals to baked goods, trail mixes, granola bars, baking mixes and more. Most MicroDried™ products are vertically integrated with fruit grown by Wyckoff Farms and produced under the high quality assurance standards that are hallmarks of both Milne and Wyckoff Farms.

About Milne Fruit Products Inc.

Founded in 1956, Milne Fruit Products is the industry leader in creating fruit juices, concentrates, purees and custom blends from 25 different fruit varieties for the industrial food and beverage markets. Dedicated to using new technologies, Milne recently introduced an innovative line of MicroDried™, natural whole fruit pieces offering high levels of beneficial nutrients to provide customers with healthy fruit products that are 100% natural to meet the needs of a diverse consumer marketplace. For more information on Milne Fruit Products, please visit www.milnefruit.com.

About EnWave

EnWave Corporation is a Vancouver-based industrial technology company developing commercial applications for its proprietary Radiant Energy Vacuum (REV) dehydration technology. In collaboration with an expanding list of multinational partners, including Nestlé, Kellogg’s, Ocean Spray Cranberries, Grupo Bimbo, Hormel, Bonduelle, Grimmway Farms and Merck. EnWave is introducing REV as a new dehydration standard in the food and biological material sectors: potentially faster than freeze drying, with better end product quality than air drying or spray drying.

EnWave currently has six REV platforms: commercial-scale *nutraREV™* and *MIVAP™* are used in the food industry to dry fruits, vegetables, meat, herbs and seafood quickly and at low-cost, while maintaining high levels of nutrition, taste, texture and colour. The Company is also developing *powderREV™* for bulk

dehydration of food cultures, probiotics and fine biochemicals such as enzymes; *quantaREV*™ for continuous, high-volume low-temperature drying of pastes, gels, liquids, or particulates; and *bioREV*™ and *freezeREV*™ as new methods to stabilize and dehydrate biopharmaceuticals such as vaccines and antibodies. More information about EnWave is available at www.enwave.net.

EnWave Corporation

Dr. Tim Durance
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