

EnWave Signs New Royalty-Bearing Commercial Licence with Hokkai Yamato and Sells 10kW REV Machinery

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EnWave Corporation (TSX-V:ENW | FSE:E4U) ("EnWave", or the "Company") announced today that it has signed a new royalty-bearing, commercial license agreement (the "Commercial License") with Hokkai Yamato Foods Japan ("Hokkai Yamato"), a leading manufacturer of processed foods such as soups, furikake, ochazuke, and other food products headquartered in Sapporo, Hokkaido, Japan. Additionally, Hokkai Yamato has purchased a 10kW Radiant Energy Vacuum ("REV™") machine for continued product development and early-stage commercial production for the Japanese Market.

Under the Commercial License terms, Hokkai Yamato has been licensed to use EnWave's patented REV™ technology to produce several product types in Japan. Hokkai Yamato will pay a royalty commensurate with certain other existing licenses granted by EnWave, and the Company intends to continue working closely with Hokkai Yamato to ensure optimal product development success.

About Hokkai Yamato Foods Japan

Hokkai Yamato Foods Japan is a food manufacturing brand that produces a variety of foods such as soups, furikake, ochazuke and retort foods. Based on the philosophy of their founder Seiji Hotta, who is particular about Hokkaido ingredients and raw materials, and wants to deliver delicious, and delightful products, the brand is known for it's commitment to using Hokkaido's natural ingredients in all its food products.

For more information, visit hokkai-yamato.co.jp

About EnWave

EnWave is a global leader in the innovation and application of vacuum microwave dehydration. From its headquarters in Delta, BC, EnWave has developed a robust intellectual property portfolio, perfected its Radiant Energy Vacuum (REV™) technology, and transformed an innovative idea into a proven, consistent, and scalable drying solution for the food, pharmaceutical and cannabis industries that vastly outperforms traditional drying methods in efficiency, capacity, product quality, and cost.

With more than fifty partners spanning twenty-four countries and five continents, EnWave's licensed partners are creating profitable, never-before-seen snacks and ingredients, improving the quality and consistency of their existing offerings, running leaner and getting to market faster with the company's patented technology, licensed machinery, and expert guidance.

EnWave's strategy is to sign royalty-bearing commercial licenses with food producers who want to dry better, faster and more economical than freeze drying, rack drying and air drying, and enjoy the



following benefits of producing exciting new products, reaching optimal moisture levels up to seven times faster, and improve product taste, texture, color and nutritional value.

Learn more at EnWave.net.

EnWave Corporation

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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 the expected synergies following the closing are forward-looking statements. All third-party claims referred to in this release are not guaranteed to be accurate. All third-party references to market information in this release are not guaranteed to be accurate as the Company did not conduct the original primary research. These statements are not a guarantee of future performance and involve a number of risks, uncertainties and assumptions. Although the Company has attempted to identify important factors that could cause actual results to differ materially, there may be other factors that cause results not to be as anticipated, estimated or intended. There can be no assurance that such statements will prove to be accurate, as actual results and future events could differ materially from those anticipated in such statements. Accordingly, readers should not place undue reliance on forward-looking statements.

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.

