

NEWS RELEASE

February 14, 2023

INNOVATIVE CUTTING-EDGE DRYING TECHNOLOGY PRESENTS NEW OPPORTUNITIES FOR SASKATCHEWAN'S FOOD INDUSTRY

Saskatoon, SK – The Saskatchewan Food Industry Development Centre Inc. (Food Centre) is very pleased to announce a partnership with NuWave Research Inc. (NuWave) to introduce a new innovative cutting-edge drying technology that is applicable to various sectors in the agriculture industry.

NuWave's drying technologies use low temperatures to preserve nutrients, offer rapid dehydration, and preserve color. NuWave's drying solutions benefit a diverse customer base including ingredient suppliers, farmers, pet food manufacturers, food innovators, processors and many more.

NuWave's 12kW Atlas drying system will be housed at the Food Centre for technology development projects and commercialization activities. The Atlas will enable Smart Drying in the development of healthy snacks, novel proteins, fruits and vegetables, upcycled processing waste, low fat meats, as well as many other innovative applications in the food industry.

Food Centre and NuWave will be cohosting a webinar on April 6, 2023 to showcase NuWave's offerings to the industry and provide a better understanding of the capabilities the technology unlocks.

"NuWave is thrilled to be entering into this partnership with Saskatchewan Food Centre. Their team's R&D expertise and reputation in the agricultural industry will help to showcase the versatility of the technology we have developed. Their team will empower entrepreneurs looking to find high quality, large scale vacuum microwave drying solutions through development and validation work. Our team looks forward to working with the Food Centre to enable VMD to unlock new business opportunities in the Canadian economy."

– Greg Stromotich, CEO & Founder, NuWave Research Inc.

"The Food Centre is extremely pleased with this new addition of Nuwave Atlas Drying Machine into our R&D, technology and commercialization programs. With the new addition we will be able to work on a new generation of food products in addition will provide cutting edge innovation, expertise and processing technology for the Province of Saskatchewan."

– Mehmet Tulbek, President, Saskatchewan Food Industry Development Centre Inc.

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About Food Centre

The Food Centre is a recognized globally as a key innovator in the food industry. The Centre works with local and international clients in ideation, prototyping and manufacturing of new food and beverage products, specializing in the utilization of plant-based protein. The Centre's expertise in product development, novel ingredient validation and application, extrusion and processing provides a one-stop-shop for industry to transform ingredients to innovative commercial products. foodcentre.sk.ca

About NuWave

NuWave Research, Inc. is an innovative technology company that manufactures industrial microwave equipment. NuWave's patented Vacuum Microwave Dehydration (VMD) technology enables rapid precision low temperature drying solutions that bypass the conventional quality-speed trade-off of traditional methods. NuWave's Technology is also used to enable Microwave Assisted Organic Synthesis Reactions (MAOS) that significantly reduce processing times for organic synthesis reactions. nuwaveresearch.com



Atlas 12kW VMD System