



Revolutionary technology for the global dehydration industry

Company Overview Presentation

Forward Looking Statements: Certain of the statements and market data contained in this presentation are forward-looking statement which involve known and unknown risks, uncertainties and other factors which may cause the actual results, performance or achievements of the Company or industry results, to be materially different from any future results, performance or achievements expressed or implied by such forward-looking statements.

Company

Radiant Energy Vacuum (“REV”) Dehydration Technology

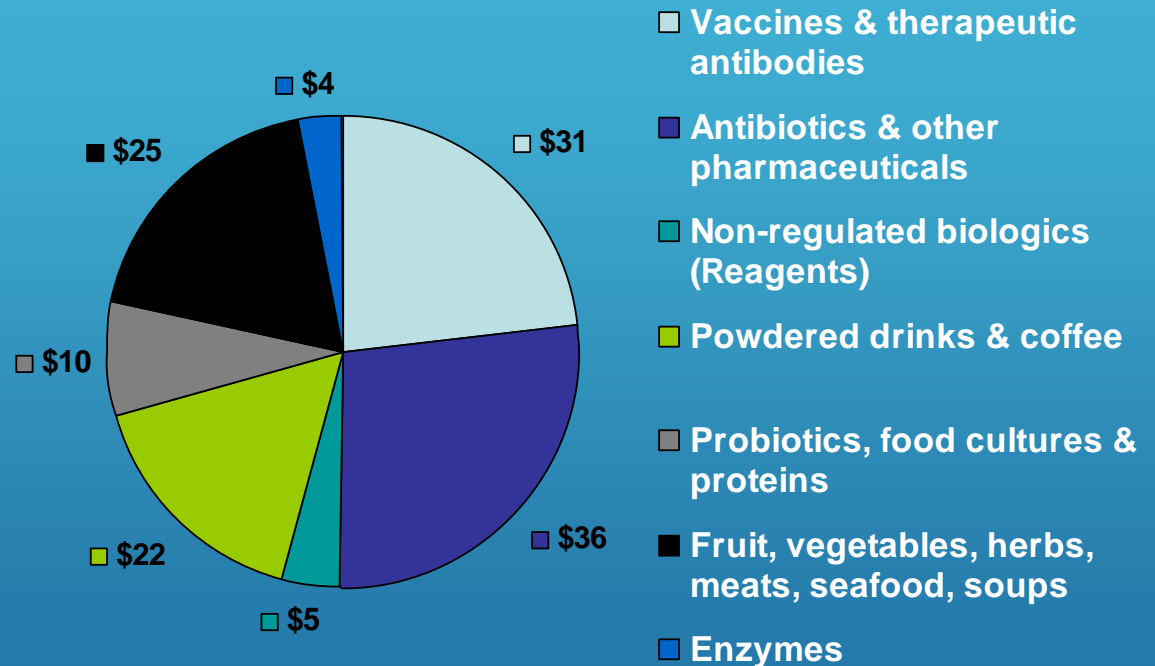
- Vancouver-based technology company, UBC spin-off
- New proprietary method of drying food, bulk liquids, biological and pharmaceutical material
- Large, diverse global markets use drying to extend shelf-life, reduce shipping & storage costs, create novel products



Market

Globally diversified market opportunity (USD\$Bn)

➤ Accessible market for REV dehydration technology estimated at USD \$133Bn



Method

Radiant Energy Vacuum (“REV”)

- Microwave energy under vacuum enables high-speed, low temperature drying above or below freezing
- Preserve nutritional value, bioactivity, flavour, colour, texture better than high temp methods such as spray or air drying
- Primary target to replace freeze drying, dominant method for high-value or sensitive materials



Incumbent

REV versus freeze drying

Targeted Advantages*:

- Cheaper - up to 80% lower processing costs
- Faster - process in minutes or hours vs days
- Smaller - seamless integration, smaller footprint
- Continuous - reduces large batch write-offs
- Better - can improve live material retention, longer shelf-life, improve solubility, value-added traits like “puffing”, encapsulated materials, flexible moisture content

*Subject to individual product applications.

Strategy

Two tiers for broader market acceptance

Tier One:

- Strategic collaborations with leading multinationals, exclusive agreements for specific global market segments, targeted annual royalties \$25-\$50M per division

Tier Two:

- Entrepreneurial partnerships with limited regional or product exclusivity, targeted annual royalties of \$1-\$5M per partner

Revenues

Machine sales + royalties = revenues

- Machine prices start at \$800k for *nutraREV*TM, with royalty stream targets of 2-10% for product and/or regional licenses
- Royalty revenue potential:

2018 Market Size Estimate ⁽¹⁾	USD \$217Bn	USD \$217Bn
Market penetration	5%	15%
Royalty	2%	5%
Annualized royalty stream ⁽²⁾	USD \$217M	USD \$1.6Bn

(1) Based on an average annual growth rate of 5%

(2) Future royalty streams will depend on the ability of REV technology to achieve commercial processing standards, and product/cost advantages over existing methods

Technology



*nutraREV*TM



Platform #1: Food Dehydration

** Winner of the 2009 International Food Expo
and 2010 Canadian Institute of Food Science & Technology
Innovation Awards **

*nutraREV*TM

Food & ingredient dehydration

Currently testing a wide range of products for regional and global food suppliers:

- berries
- herbs
- bananas
- mangos
- pork rinds
- snack chips
- shrimp
- pet treats
- additives



Pilot plant opening Q3 2010

*nutraREV*TM

First commercial platform – food dehydration

- Signed research agreement with division of Nestlé AS July 2010
- Bioseutica Plc successful encapsulated lysozyme trial to replace antibiotics in animal feed announced February 2010
- First commercial sale for blueberries with CAL-SAN in 2009
- LOI with IFS/Smartpac for banana chips in Central America
- Current focus is developing partners to launch natural healthy *nutraDried*TM fruit and vegetable snacks
- Over 20 Confidentiality Agreements signed in 2009/2010

*powderREV*TM



Platform #2: Bulk Powder Dehydration

*powder*REV™

Processing biological materials in bulk

- **Converts liquid or frozen pellets into dried powder for bulk applications**
- **Collaboration project with Danisco AS, dominant global supplier of freeze dried food cultures & probiotics**
- **Successful prototype test completed March 2010**
- **Delivery target for continuous pilot machine in Q4 2010**



*bioREV*TM & *freezeREV*TM

Other market opportunities

- Bulk powder freeze drying used in many areas:
 - proteins (soy, canola, milk, eggs)
 - pharmaceuticals (vaccines, antibodies, antibiotics)
 - enzymes (detergents, biofuels, rubber, beer, spirits)
 - other food (coffee, juice, energy drink nutrients)
- EnWave to establish exclusive collaborations with market leaders to broaden market acceptance of *powderREV*TM

*bioREV*TM & *freezeREV*TM

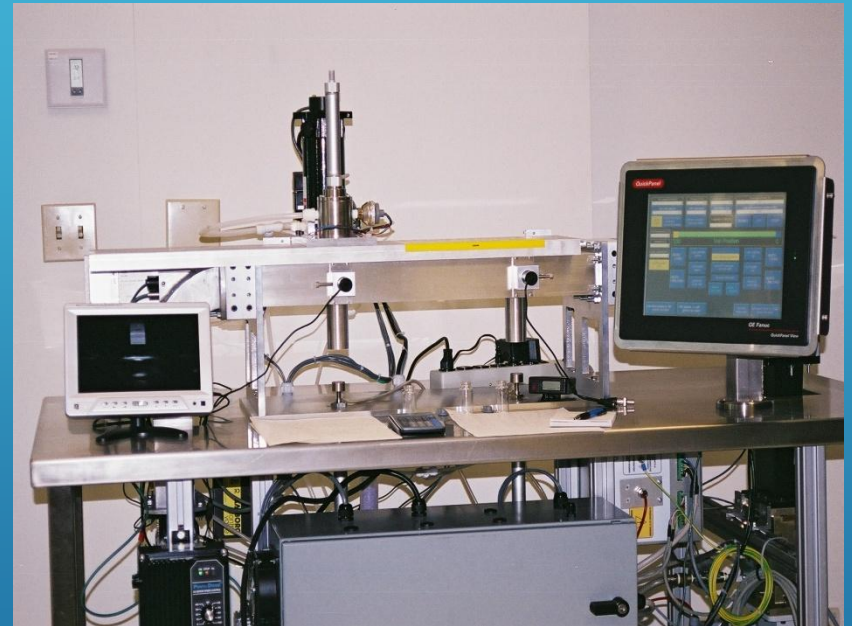


Platform #3: Pharmaceutical Vial Dehydration

*bioREV*TM & *freezeREV*TM

Single-vial prototype built in 2007

- Designed to rapidly dehydrate a liquid in vials in minutes
- *bioREV*TM - dehydrates at temperatures above the freezing level, used for sensitive organisms damaged by freezing
- *freezeREV*TM - dehydrates from the frozen state, used for organisms needing low moisture for shelf life stability



bioREV[™] & *freezeREV*[™]

In-vial pharmaceutical dehydration

- Successful lab results with bacteria antibodies, enzymes and viruses
- Rotavirus vaccine dried with *bioREV*[™] confirmed shelf stable at 37° C for five months
- Saskatchewan Research Council to start vaccine testing in Q2
- Scale-up design concepts developed, 100 multi-vial prototype successfully tested
- Now plan to establish a pharma industry partner



Key Milestone Targets

“Increasing Momentum”

1. Negotiate Danisco licence agreement in 1st half 2011, deliver 1st commercial *powderREV*TM machine early 2012
2. Complete testing and licensing agreement with Nestlé
3. Establish pilot production and technology demonstration facility Q3 2010, sell at least two *nutraREV*TM machines by Y/E 2010
4. Close new multi-national technology testing collaboration by Y/E 2010
5. Release scientific data from ongoing internal & SRC testing programs to support *bioREV*TM/*freezeREV*TM commercialization strategy

Capital Structure

As of July 2010

Financial Overview:

- 20 employees
- \$6.0M cash, no debt
- \$175,000 current monthly burn rate
- \$1M capital & prototype projects planned

Type of Security	Total Shares Outstanding
Common Shares	58,175,706
Warrants	2,350,832
Options	6,075,000
Market Cap	CDN \$50M
TOTAL*	66,601,538

*Insiders represent approximately 14% of fully diluted shares

Investment Highlights

Targeting continuous valuation improvement

1. Technology proven and revenues established with *nutraREV*[™]
2. Nestlé & Danisco collaborations establish industry credibility and opportunities for broader intra-company technology adoption
3. Multiple sectors reduce commercial risk and increase revenue potential
4. Intellectual property provides strong negotiating position on royalties
5. Continuous valuation build with machine sales, further collaborations, and licensing validation
6. Experienced management focused on delivering shareholder value

Management

Building a company

John McNicol, President & Co-CEO

President & COO of Concert Industries & Merfin International

Dr. Tim Durance, Chairman & Co-CEO

Inventor & company founder, Professor Food Science UBC

Jennifer Thompson, VP Corporate Development

Previously with Westport Innovations & Methanex

Salvador Miranda, CFO

Broad small-cap public market experience

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