

Developing healthier food products through genome editing



*Making the Food You Love a
Healthier Choice™*

Calyxt, Inc
Roseville, MN



FORWARD LOOKING STATEMENT

This communication expressly or implicitly contains forward-looking statements concerning Calyxt Inc. and its business.

Such statements involve certain known and unknown risks, uncertainties and other facts, which could cause the actual results, financial condition, performance or achievements of Calyxt Inc. to be materially different from any future results, performance or achievements expressed or implied by such forward-looking statements.

Calyxt Inc. is providing this communication as of this date and does not undertake to update any forward-looking statements contained herein as a result of new information, future events or otherwise.

This presentation contains Calyxt Inc. proprietary information.

Not to be copied, distributed or used without Calyxt's prior written consent.

Who is Calyxt?



Food ingredients for consumer health

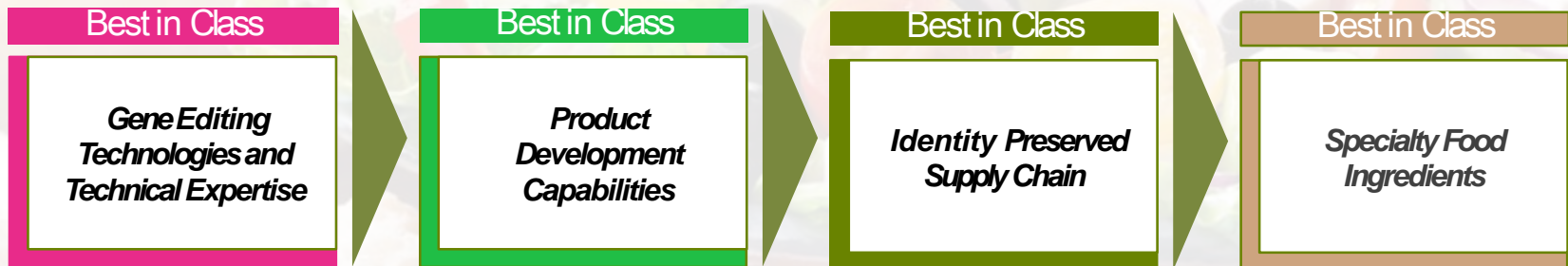
We are...

a company developing healthier specialty food ingredients...

...by leveraging cutting edge science to develop food crops through gene editing technologies



How we are building a path to market..



Food Related Issues are Getting Worse



Legacy agriculture companies have overlooked society's food related issues

HEALTH CHALLENGES

- 100%** Increase in **Obesity** cases amongst adults in last 30 years
- 43%** Deaths caused by diseases linked to **Poor Diet** including **Diabetes** and **Heart Disease**
- 50%** Increase in **Food Allergies** in children between 1997 and 2011
- 48%** Increase in **medical care costs** from obesity (\$315B in 2010)

Data Shown for United States of America

CURRENT INDUSTRY CHALLENGES

FOOD INDUSTRY:

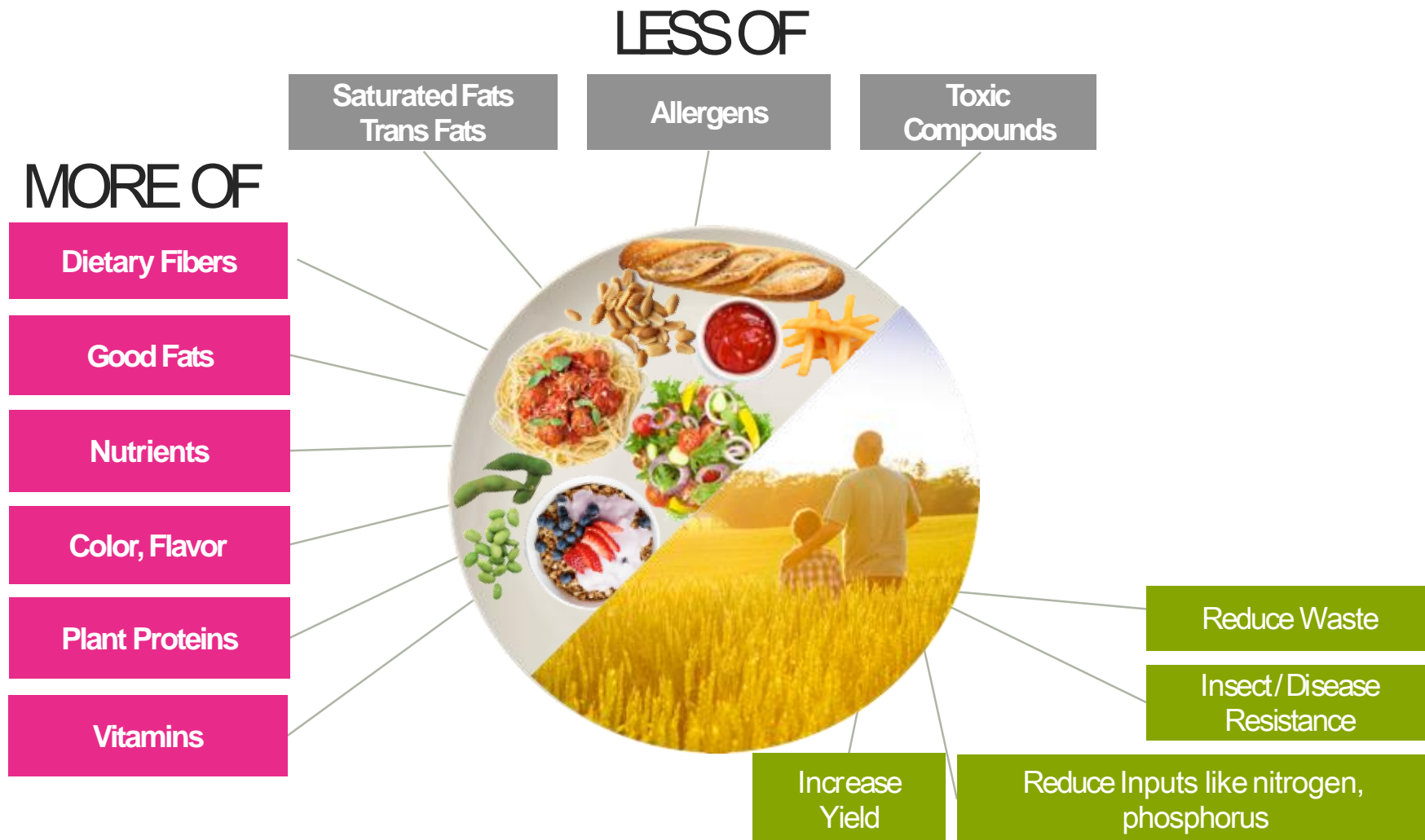
- Processed foods with chemical additives
- Consumers want variety
- Provide 'clean labels'
- Provide health benefits and functionality

AG INDUSTRY:

- Commoditized supply chains
- Increase productivity
- Reduce cost/inputs
- Grow GMOs in main crops
- Limited consumer focused innovation

Genome Editing is a Paradigm Shift

Our Technology Allows Us to Address Both Consumer and Farmer Needs



***Gene editing opportunities in
soybean***

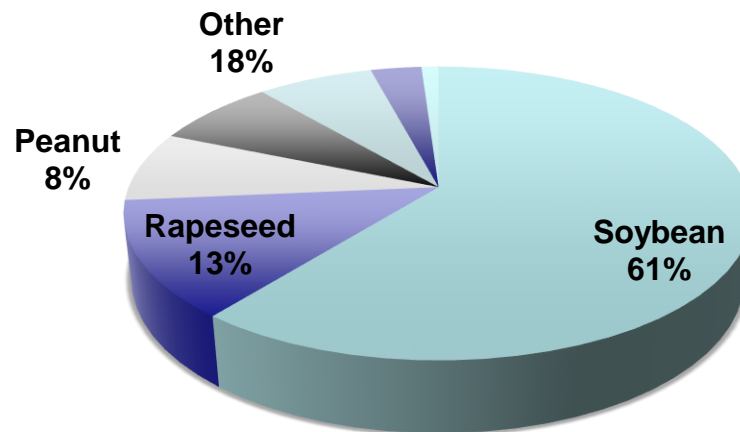
Glycine max (Soybean)



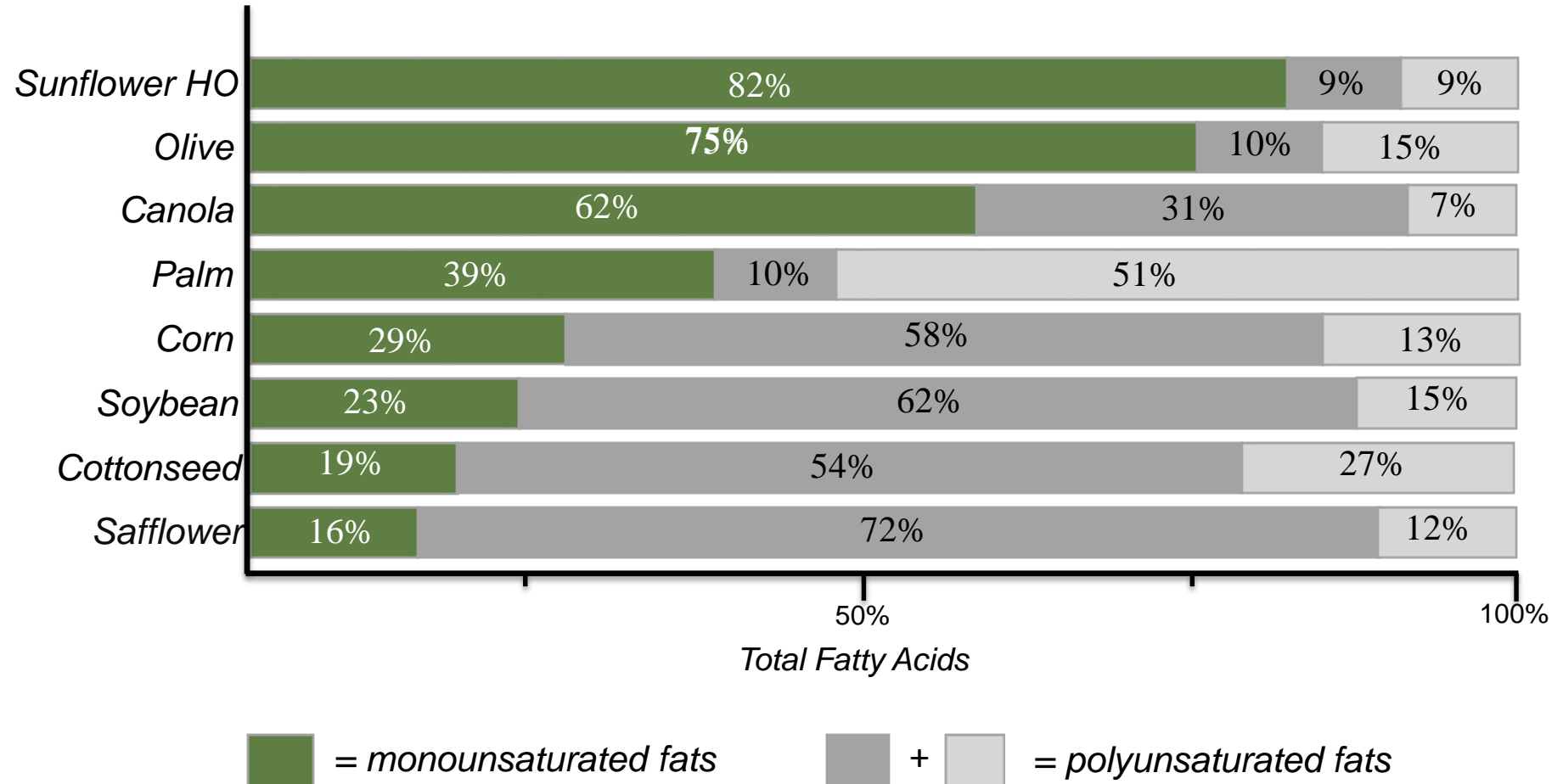
Soybean Production

- 320 million metric tons per year
- 297 million acres (~ area of South Africa)
- #1 source of protein for animal feed
- #2 source of oil for human consumption

Oilseed Production (World)



Fatty Acid Composition of Plant Oils



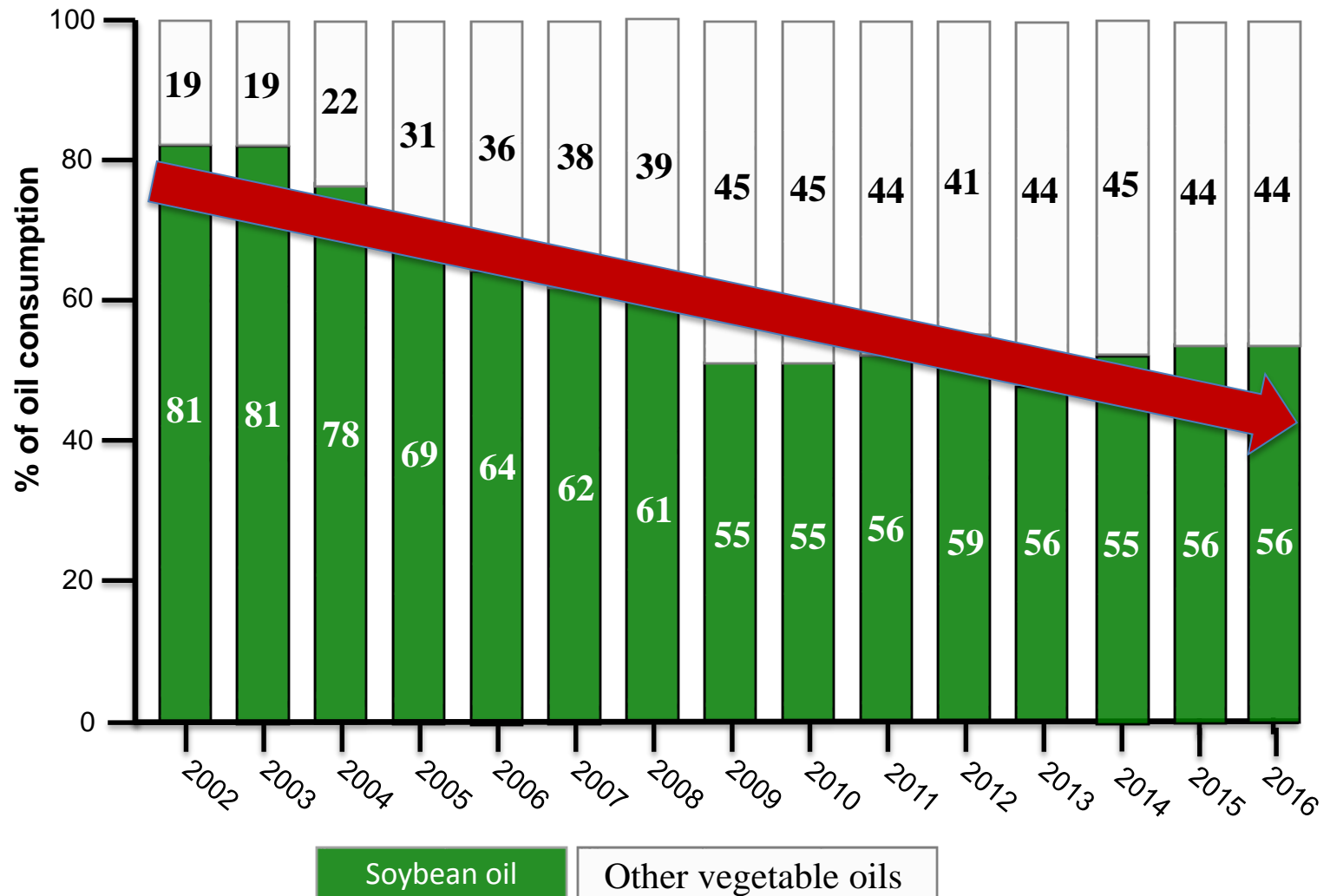
US Government Mandate and WHO Guidelines for Healthier Oil



Hydrogenation Extends Shelf Life and Improves Heat Stability,
But..... Hydrogenation >>>> Trans-fat

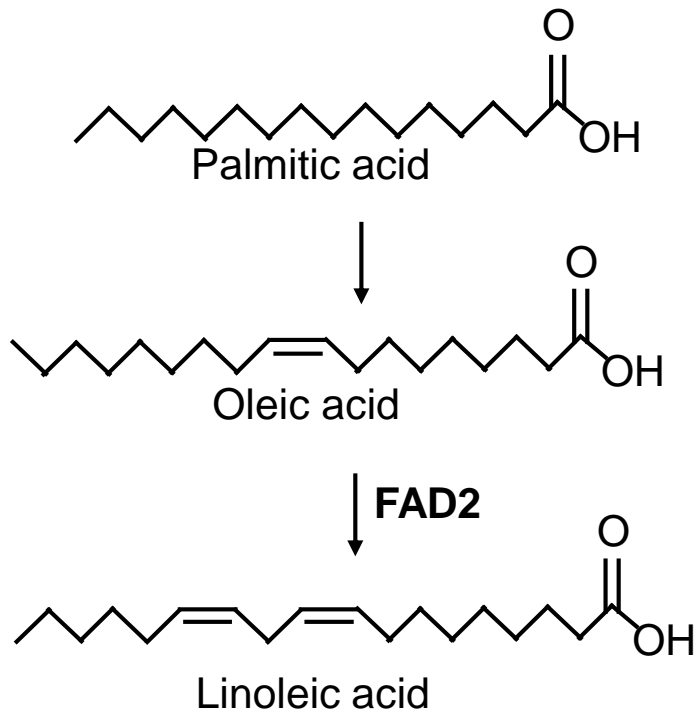


Demand for Soybean oil has decreased because of *trans*-fats

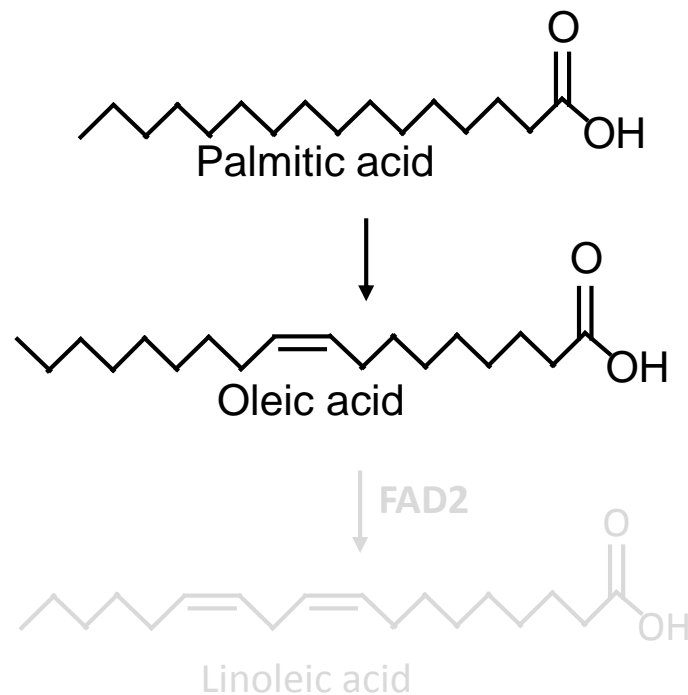


High-Oleic Soybean Variety Development

Natural pathway



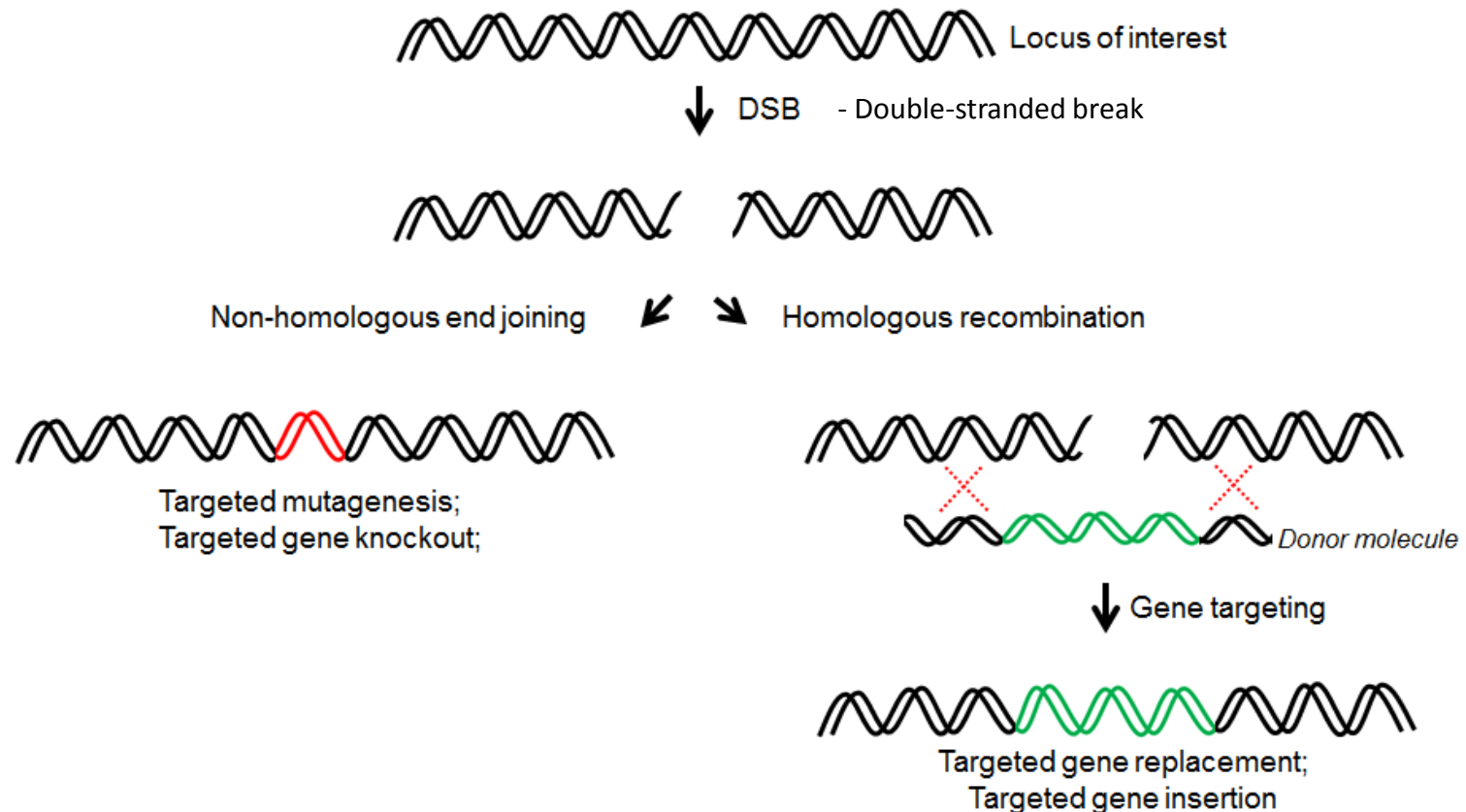
Modified pathway



Use of TALEN[®] Technology in Agriculture

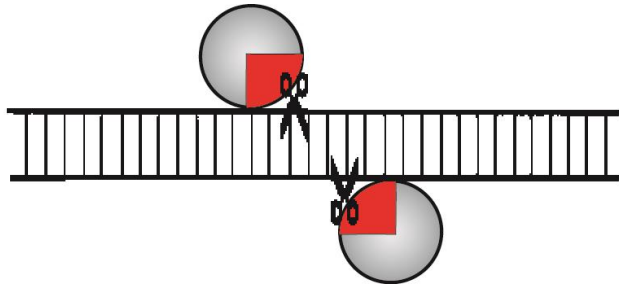
TALEN[®] is a registered trademark owned by the Collectis Group

Genome Editing: Harnessing DNA Double Strand Break Repair Pathways

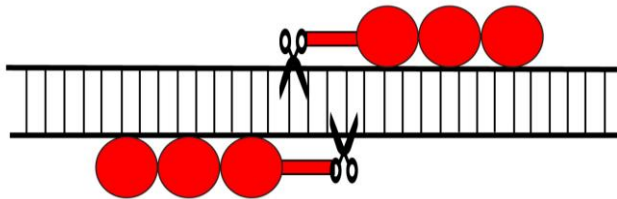


Sequence-specific nucleases enable efficient genome editing

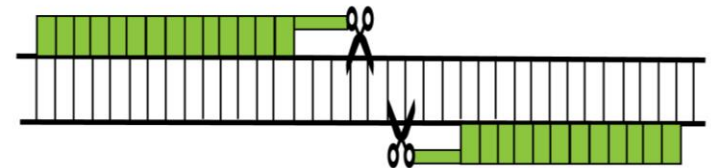
Meganucleases (homing endonucleases)



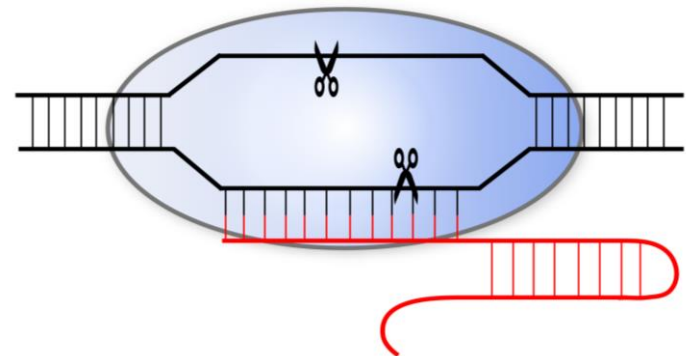
Zinc-Finger Nucleases



TALEN® (Transcription activator-like effector nucleases)



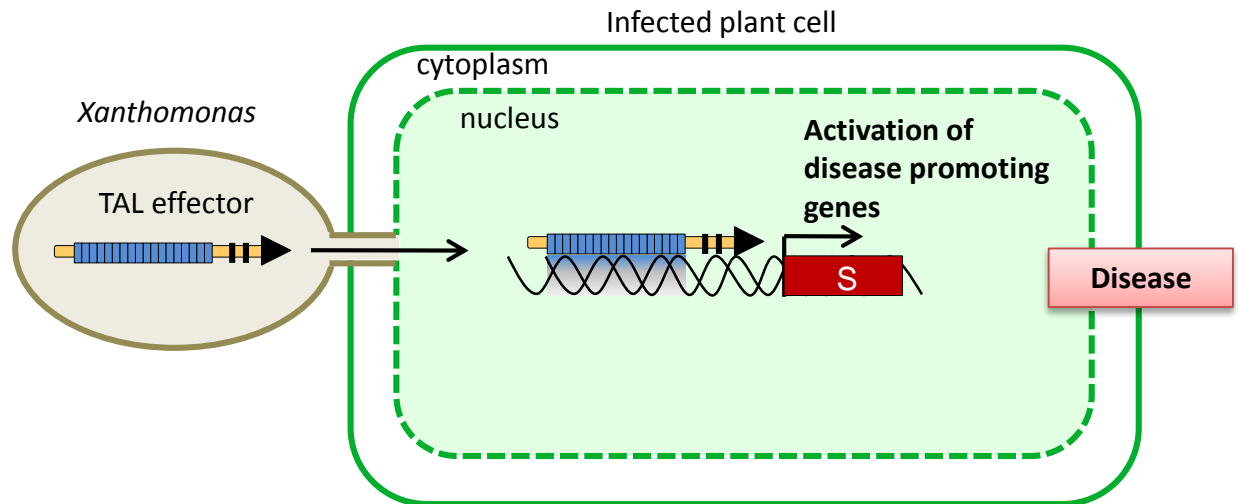
CRISPR (Clustered Regularly Interspaced Short Palindromic Repeats)



The Discovery of TAL effectors

- The TAL effectors were found to promote disease by altering plant gene expression

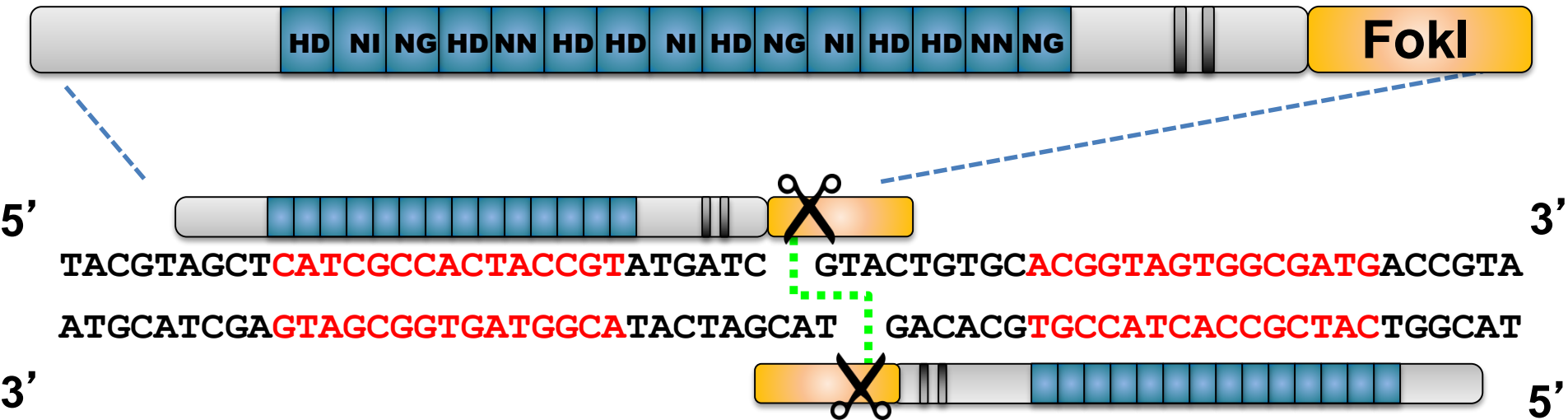
Plant species infected
by *Xanthomonas*



LTPEQVVAIAS**HD**GGKQALETVQRLLPVLCAHG

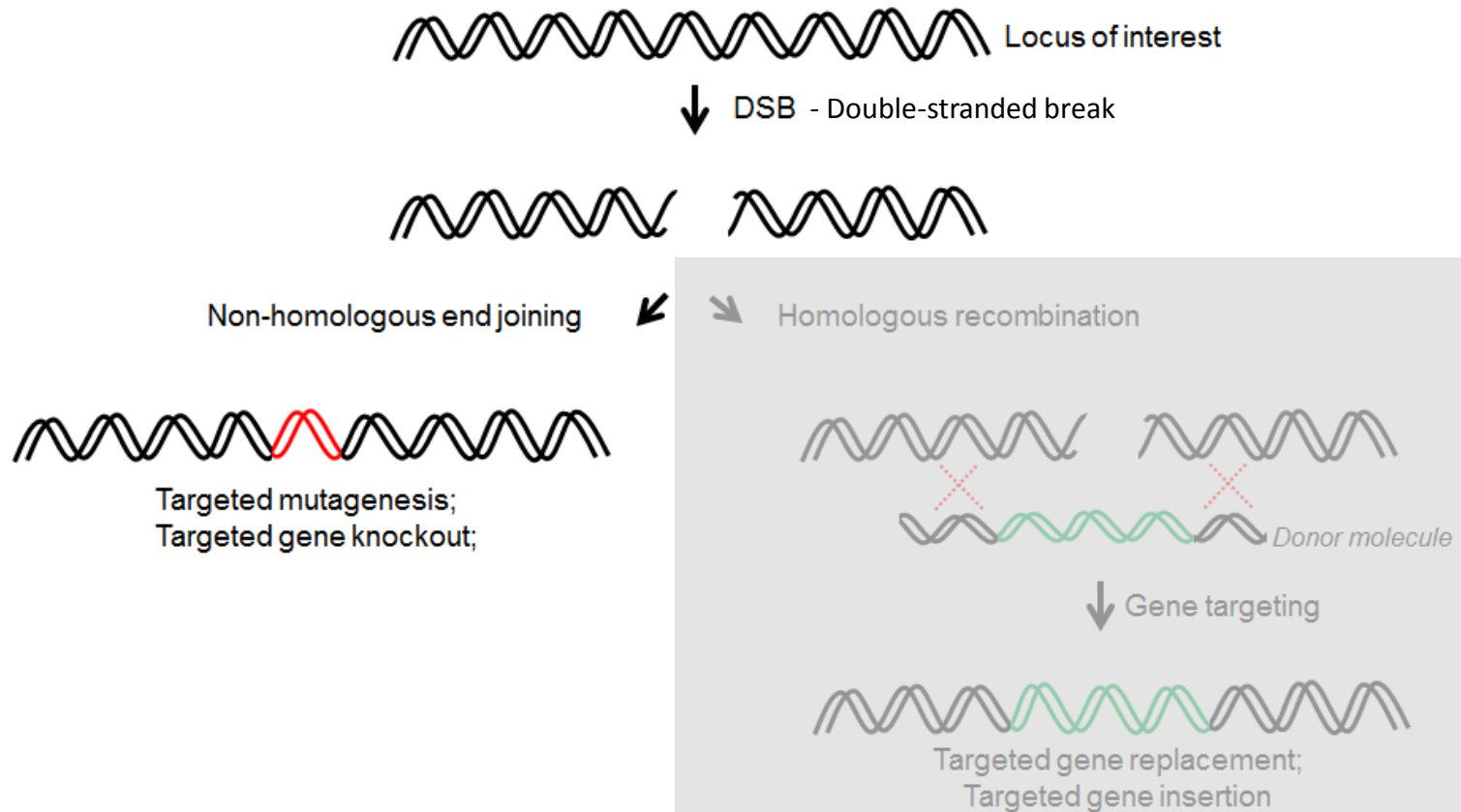
12 13

TAL effectors can be modified to create site-specific nucleases



First TALEN[®] were created using naturally occurring TAL effector proteins

Genome Editing: Harnessing DNA Double Strand Break Repair Pathways



Strategies for making targeted gene knockouts

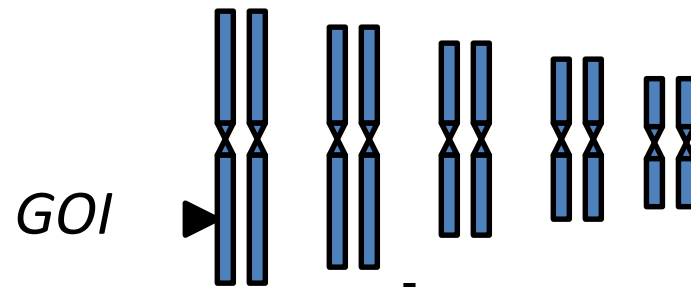


GOI = gene of interest

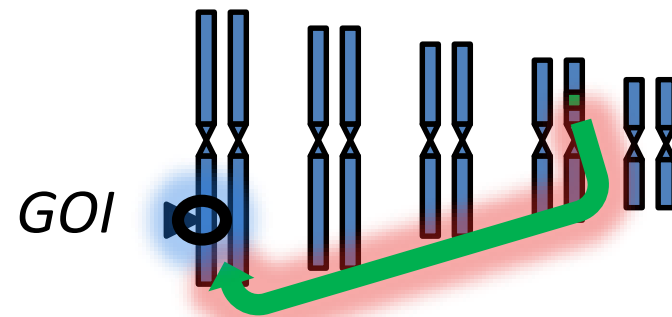
Strategies for making targeted gene knockouts



Wild type plant



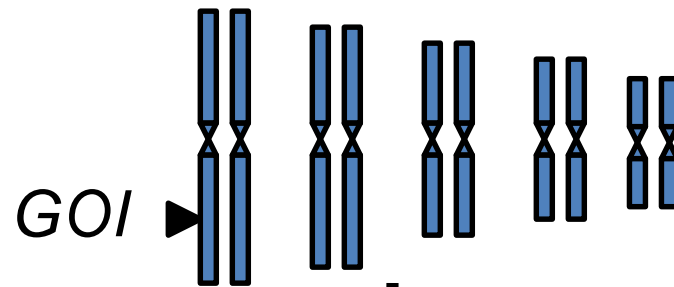
Plant expressing TALEN[®]
Technology



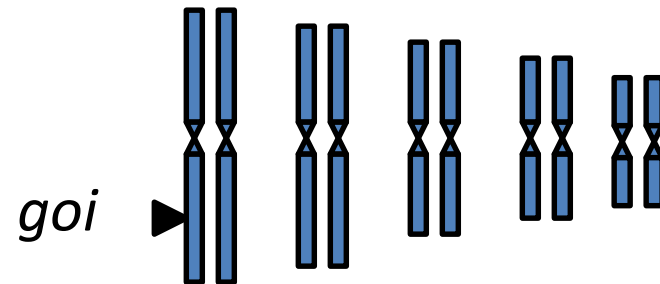
Strategies for making targeted gene knockouts



Wild type plant

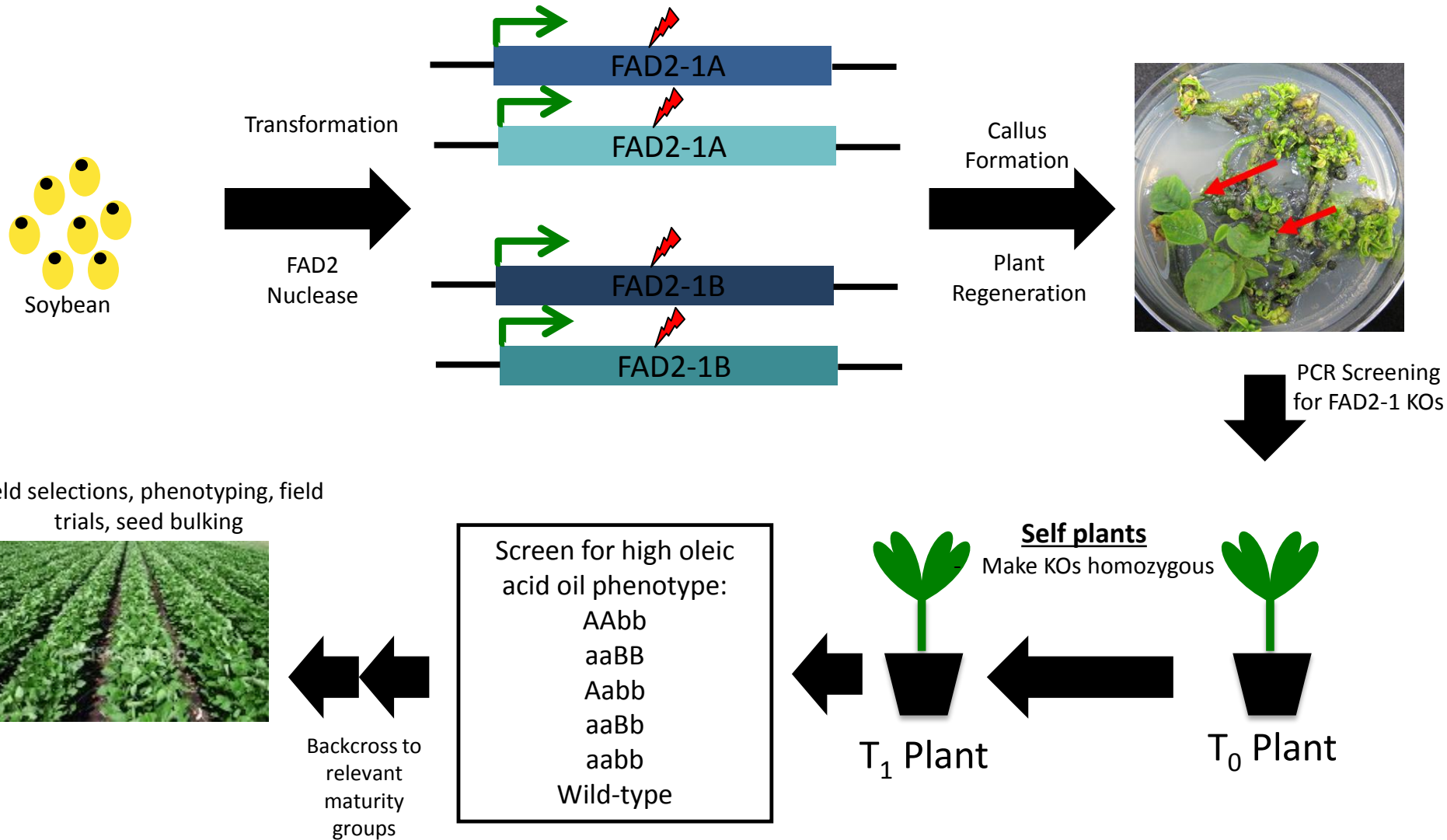


Removal of TALEN[®]
Technology



No foreign DNA remains in mutant plant

Work flow for making soybean knockout lines



Sequence-specific nucleases typically make small deletions at the cleavage site that can disrupt gene function



Examples of targeted mutations made by TALEN®

```
cccttATTTCTCATGGAAAAATAAGCCATcgccgccatcactccaacacaggttcccttgACCGTGATGAAGTGTTTGTCCCaaaac
cccttATTTCTCATGGAAAAATAAGCCATcgccgccatcactccaacac-----ttgACCGTGATGAAGTGTTTGTCCCaaaac
cccttATTTCTCATGGAAAAATAAGCCATcgccgc-----GATGAAGTGTTTGTCCCaaaac
cccttATTTCTCATGGAAAAATAAGCCATcgcc-----ttgACCGTGATGAAGTGTTTGTCCCaaaac
cccttATTTCTCATGGAAAAATAAGCCATccc-----ttgACCGTGATGAAGTGTTTGTCCCaaaac
c-----tcccttgACCGTGATGAAGTGTTTGTCCCaaaac
cccttATTTCTCATGGAAAAATAAGCCA-----CCGTGATGAAGTGTTTGTCCCaaaac
```

How will plants with targeted mutations be regulated?

Regulatory status of crop varieties developed through targeted gene knockouts:

TALEN:

Nutritionally-Enhanced Wheat Developed, Calyxt, March 20, 2018
Improved alfalfa – Calyxt, September 25, 2017
Browning resistant potato – Simplot, December 2, 2016
Browning resistant potato – Calyxt, September 15, 2016
Fungal resistant wheat – Calyxt, February 11, 2016
Disease resistant rice – Iowa State University, May 22, 2015
Low linoleic soybean – Calyxt, May 20, 2015
High oleic soybean – Calyxt, May 5, 2015
Low acrylamide potato – Calyxt, August 28, 2014

Meganucleases

Maize trait -- Agrivida, November 30, 2015
Use of meganucleases for plant trait development – Calyxt, January 16, 2011

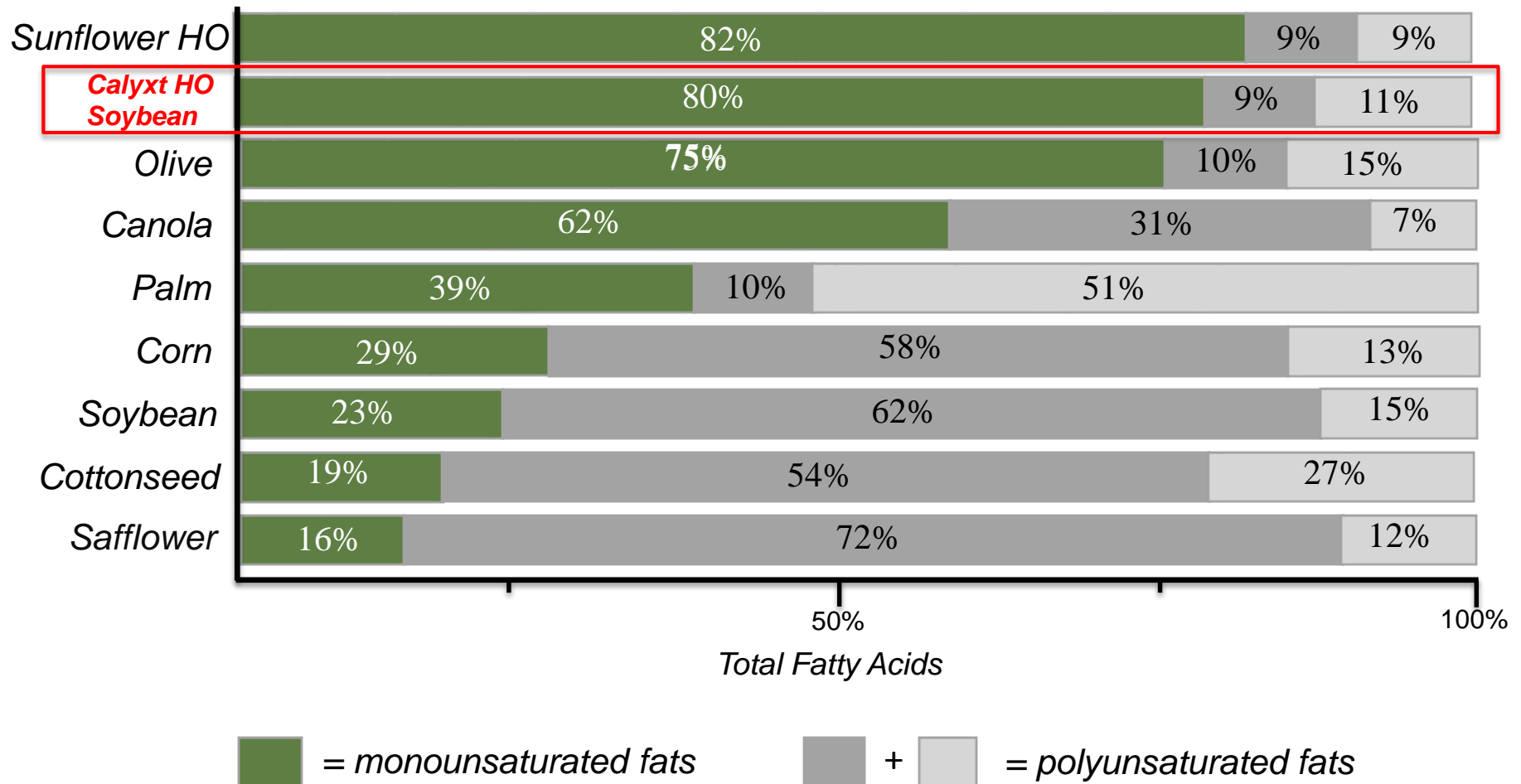
Zinc Finger Nucleases:

Low phytate corn -- Dow AgroScience, March 8, 2012

CRISPR/Cas:

Genome Edited Maize – Iowa State University, July 12, 2018
Genome Edited Tomato – University of Florida, May 14, 2018
Soybean with Drought and Salt Tolerance – USDA, October 16, 2017
Altered Camelina – Yield10 Bioscience, August 29, 2017
Altered flowering millet – Danforth Center, April 7, 2017
Waxy corn – Dupont/Pioneer, April 18, 2016
Anti-browning mushroom – Penn State University, April 13, 2016

Fatty Acid Composition of Plant Oils



Calyxt HO Soy Business Model

High Oleic Soybean Value Chain has Three Revenue Opportunities



Seed Production

- Calyxt utilizes existing seed producers to produce high oleic soybeans

Grain Production

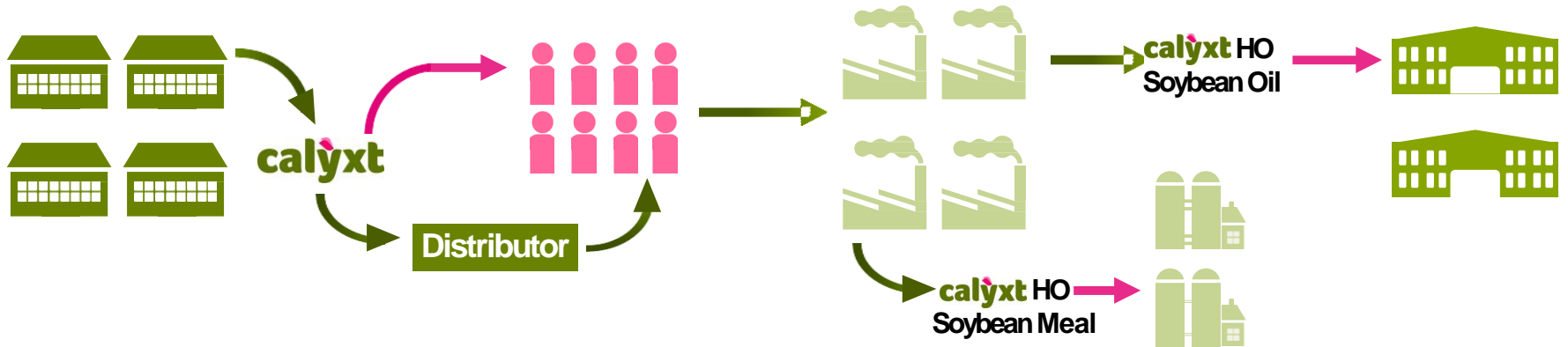
- Calyxt contracts farmers to grow high oleic soybeans under identity-preserved contracts

Processing

- Calyxt contracts crushers to process high oleic soybeans to meal and oil under toll processing agreement

Sale to Food Industry Customers

- Calyxt sells high oleic soybean oil

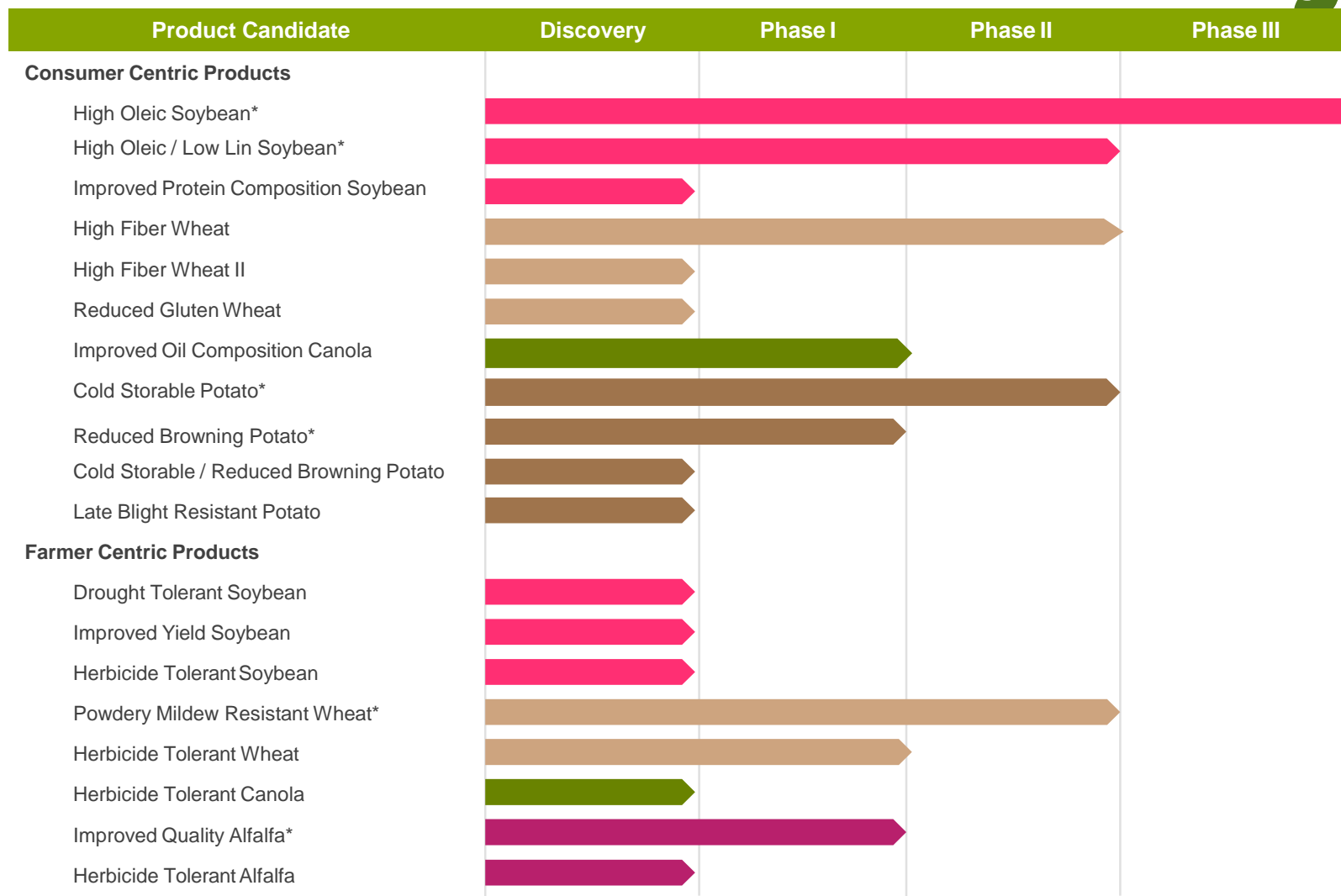


calyxt HO Soybean
Seed Sold to Growers

calyxt HO Soybean
Meal Sold as Protein for
Animal Nutrition

calyxt HO Soybean Oil
Sold as Premium Veg.
Oil to Food Companies as
a Specialty Ingredient

Rich Product Pipeline



* USDA confirmation that product is not a regulated article under PPA 7 CFR part 340



High Fiber Wheat - White Wheat Flour with Up to 3 Times More Fiber



Status / Timing

- Currently in *Phase 2*
- 2018: Functionality testing of Calyxt Wheat Flour, *Phase 2*
- 2019: Development of supply chain (e.g., seed producers, grain producers, millers, food industry customers), *Phase 3*
- 2020-2021: Anticipated commercial launch

Potential Features and Benefits for Consumers:

- "High in fiber" content claim¹
- "May reduce risk of some types of cancer" labeling claim²
- "May reduce risk of coronary heart disease" labeling claim³

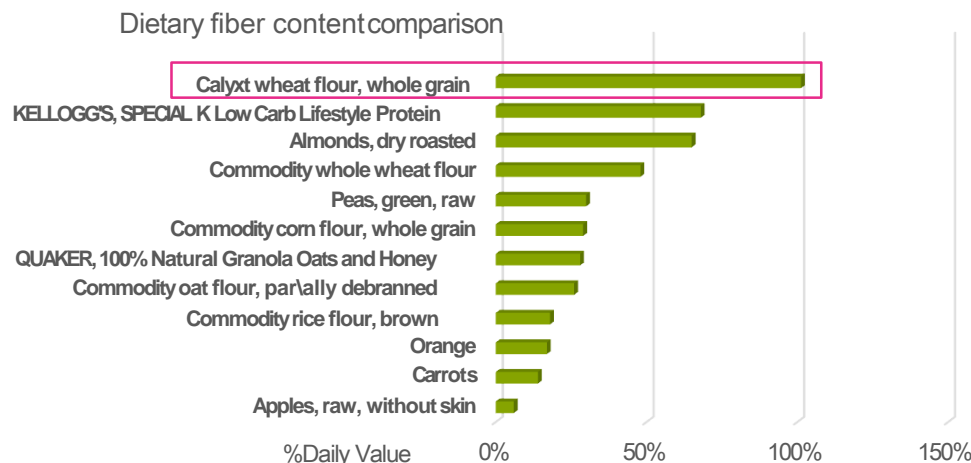
1. Code of Federal Regulations (2012). Title 21, Section 101.54 - Nutrient content claims for "good source," "high," "more," and "high potency."
 2. Code of Federal Regulations (2012). Title 21, Section 101.76 - Health claims: fiber-containing grain products, fruits, and vegetables and cancer.
 3. Code of Federal Regulations (2012). Title 21, Section 101.77 - Health claims: fruits, vegetables, and grain products that contain fiber, particularly soluble fiber, and risk of coronary heart disease.
 4. Calyxt internal calculation.
 5. <http://nutritiondata.self.com/>

Calyxt's High Fiber Wheat Composition⁵

Whole Wheat Flour		
Nutrition Facts		
Serving Size 100g		
Total Carbohydrate	73 g	24%
Dietary Fiber	12 g	49%
Sugars	0 g	
Whole Wheat Calyxt Flour		
Nutrition Facts		
Serving Size 100g		
Total Carbohydrate	73 g	24%
Dietary Fiber	25 g	100%
Sugars	0 g	

A single serving of Calyxt high fiber flour may provide up to 100% of the recommended daily value

Calyxt High Fiber Wheat Comparison^{4,5}



Conclusions



- Calyxt is a consumer-centric food and agriculture company that is pioneering a paradigm shift to deliver healthier food and ingredients.
- Calyxt's proprietary TALEN® technology is a precise gene editing tool that has led to an innovative product pipeline.
- Our first product is a High Oleic Soybean and is expected to be launched later this year.
- High Fiber Wheat product is also in the pipeline and will deliver white wheat flour with up to 3 times more fiber.