Calyxt Launches Field Trials of its Cold Storable Potato

July 8, 2015 — New Brighton (Minnesota, USA) — Calyxt, Inc., a Minnesota-based company focusing on developing healthier food products, today announced that it has started the field trials of its cold storable potato.

Calyxt has previously validated in the greenhouse its potatoes developed by inactivating a single endogenous gene responsible for sugar accumulation when stored at cold temperatures. The multi-location field trials aim to provide the first proof of cold storability and reduced acrylamide content of field-grown potatoes.

“The development of potatoes that have improved cold-storage characteristics and healthier attributes positions Calyxt as a key player in the potato industry. Initiating field validation of our potatoes is a key milestone for the French fries, potato chips and fresh market applications,” said Luc Mathis, Chief Executive Officer of Calyxt, Inc.

About Calyxt
Founded in 2010, Calyxt, Inc. (previously Cellectis plant sciences, Inc.) is based in New Brighton, Minnesota (USA). The company aims to create healthier crop products such as low trans fat soybean oil, cold-storable potato, gluten reduced wheat and low saturated fat canola oil for the food and agriculture industries. Calyxt is developing a network of partnerships in order to secure accessibility of its food products to consumers. For further information please visit our website: www.calyxt.com

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