Making the Food You Love a Healthier Choice™
This communication contains “forward-looking statements” within the meaning of the safe harbor provisions of the U.S. Private Securities Litigation Reform Act of 1995. In some cases, you can identify these statements by forward-looking words such as “may,” “might,” “will,” “should,” “expects,” “plans,” “anticipates,” “believes,” “estimates,” “predicts,” “potential” or “continue,” the negative of these terms and other comparable terminology. These forward-looking statements, which are subject to risks, uncertainties and assumptions about us, may include projections of our future financial performance, our anticipated growth strategies and anticipated trends in our business. These statements are only predictions based on our current expectations and projections about future events. There are important factors that could cause our actual results, level of activity, performance or achievements to differ materially from the results, level of activity, performance or achievements expressed or implied by the forward-looking statements, including those factors discussed under the caption entitled “Risk Factors” in our Annual Report on Form 10-K, along with our other filings with the U.S. Securities and Exchange Commission. We do not assume any obligation to publicly provide revisions or updates to any forward-looking statements, whether as a result of new information, future developments or otherwise, should circumstances change, except as otherwise required by securities and other applicable laws.
What if the foods you love could improve your health?
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

Consumer Needs

Healthier food ingredients

Farmer Needs

Identity Preserved Supply Chain

Specialty Food Ingredients

How we are building a path to market...

Cutting Edge Gene Editing Technologies and Technical Expertise

Innovative Product Development Capabilities
Recent Investment Highlights

- Calyno™ High Oleic Soybean Oil is the first ever gene-edited food product to successfully undergo review by the USDA and FDA and be commercialized in the U.S.

- Calyno High Oleic Soybean Oil is now available from one of the world’s largest broadline foodservice distributors

- Sold out of seed for the 2019 growing season with 55,000 Calyxt soybean acres contracted, representing a 3x growth compared to 2018 acres

- KemX Global refining high-oleic soybean oil

- American Natural Processors crushing and processing high-oleic soybeans

- Agtegra Cooperative distributing Calyxt High Oleic Soybean

- Successful harvest of High-Fiber Wheat field trials with commercial launch planned as early as 2022
# Product Pipeline

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<thead>
<tr>
<th>Product Candidate</th>
<th>Phase I</th>
<th>Phase II</th>
<th>Phase III</th>
<th>Commercial</th>
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<tbody>
<tr>
<td>Soybean Products</td>
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Calyno High Oleic Soybean Oil
Zero Trans Fats - Enhancing Health Attributes by Improving Oil Composition

Status

- **Commercial launch in Q1 2019**
- **Supply chain partnerships established**

Regulatory Background

- FDA ban on the addition of trans fats to food products - first phase 2018
- Elimination of trans fats from the global food supply is a priority target of WHO’s strategic plan

Calyno High Oleic Soybean Oil Composition

- 80% oleic acid
- 20% less saturated fats
- Zero trans fats per serving
- Similar oil profile to olive oil
- Up to 3x increased fry-life
- Neutral taste desired by certain food applications

![Oleic Oil Composition Comparison](image)

1. “WHO plan to eliminate industrially-produced trans-fatty acids from global food supply,” May 14, 2018
2. Company data
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

**Processing**
Calyxt contracts crushers to process high oleic soybeans to meal and oil

**Sale to Food Industry Customers**
*CalynoTM - Calyxt sells high oleic soybean oil*

HO Soybean Seed sold to growers

HO Soybean Meal sold as protein for animal nutrition

HO Soybean Oil sold to foodservice distributors and food companies as a specialty ingredient
Super-Charge Distribution - Example

Agtegra collaboration improves logistics and de-risks supply-chain

**Access to Large Farmer Network**
- Agtegra is an innovative farmer owned grain and agronomy cooperative serving over 6,300 farmer members across North and South Dakota
- 8th largest ag retailer in the United States

**Pooled Agronomic Advice**
- Calyxt and Agtegra work together to provide field services for proper placement and agronomic advice during the growing season

**Seed Distribution and Transportation**
- Agtegra distributes Calyxt High Oleic Soybean seeds to the cooperative’s farmer members in South Dakota
- Agtegra provides logistics and transportation services for grain shipments

**IDP Storage and Handling**
- Storage and handling of Calyxt High Oleic Soybean grain at Agtegra under the Calyxt Soybean Identity Preserved Program
High Fiber Wheat
White Wheat Flour with Up to 3x More Fiber

Status / Timing

- Currently in Phase 2
- 2018: Successful field testing of Calyxt High Fiber Wheat Flour
- 2020: Development of supply chain
- 2022: Anticipated commercial launch

Calyxt’s High Fiber Wheat Composition

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

Potential Product Features

- “High in fiber” content claim
- “May reduce risk of some types of cancer” labeling claim
- “May reduce risk of coronary heart disease” labeling claim

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1. Code of Federal Regulations (2012). Title 21, Section 101.54 - Nutrient content claims for “good source,” “high,” “more,” and “high potency.”
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
A Paradigm Shift for Food Ingredients
Our Technology Allows Us to Address Both Consumer and Farmer Needs

MORE OF
- Dietary Fibers
- Good Fats
- Nutrients
- Color, Flavor
- Plant Proteins
- Vitamins

LESS OF
- Saturated Fats
- Trans Fats
- Allergens
- Toxic Compounds
- Herbicide Tolerance
- Reduce Waste
- Insect/Disease Resistance

Increase Yield
Reduce Inputs like nitrogen, phosphorus
Revolutionary Trait Development Process
Taking the lead in high-value crops through lower development costs and significantly shorter timelines

Calyxt Trait Development Process vs. Traditional Trait Development:

- **Significantly reduces development timelines**
- **Significantly reduces development costs**
Accelerating Return on Investment
Clear Metrics to Unlock Gross Margin Growth Opportunity

- **Commercial Launch of Calyno in the US**
- **Grow acres YOY**
- **Establish food company customer funnel**

- **Expand Geography**
  - Reach 100,000 acres
  - Regional expansion
  - Introduce new varieties

- **Supply Chain Improvements**
  - Scale (e.g. more and larger crushers)
  - Next consumer product launched (high fiber wheat)

- **Farmer Product Launches**
  - Improved quality traits launched with out-licensing model
  - New additional products
Investor Information

Ticker (Nasdaq):
CLXT

Cash Position¹:
$85.7 Million

Shares Outstanding¹:
32.7 Million

Covering Research Analysts:
Goldman Sachs, Citi, Jefferies, Wells Fargo, BMO, Ladenburg, National Securities

Contact Us:
investors@calyxt.com

Calyxt corporate headquarters and farm-to-table kitchen in Roseville, Minnesota – opened in September 2018

¹ As of March 31st, 2019
What if the foods you love could improve your health?
Would you ever eat anything else?