



Aimmune, a clinical-stage biopharmaceutical company, is developing desensitization treatments for people with food allergies. We aim to help protect patients by reducing the risk of life-threatening reactions due to accidental exposure to food allergens.



Working to Address an Unmet Need in Food Allergy

- Food allergy is a disease in which exposure to a food triggers a harmful immune response, such as anaphylaxis, which can be life-threatening.¹
- More than 15 million Americans¹⁻³ and more than 17 million Europeans⁴ have food allergies. In the U.S. alone, more than 1.7 million children are believed to have a peanut allergy.^{2, 5}
- Eight major food allergens – milk, egg, peanut, tree nuts, wheat, soy, fish and shellfish – are responsible for most of the serious food allergy reactions in the U.S.¹
- Allergies to peanut, tree nuts, fish and shellfish are generally lifelong.¹
- Food allergies are currently managed through strict avoidance of food allergens and early recognition and treatment of allergic reactions.⁶
- Even trace amounts of a food allergen can cause a reaction.⁷⁻¹² Each year in the U.S., 200,000 people require emergency medical care for allergic reactions to food.¹³



MISSION

To improve the lives of people with food allergies

TICKER

AIMT (Nasdaq)

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CODIT™: Our Investigational Approach to Treating Food Allergies

- Our CODIT (CCharacterized OOral Desensitization ImmunoTherapy) approach is intended to be an optimized approach to food allergy treatment.
- The CODIT protocol involves gradual, controlled up-dosing followed by ongoing, low-dose maintenance.
- Our CODIT approach is intended to support food allergy products under development.



PROGRAM	PRE-IND	PHASE 1/2*	PHASE 3	APPROVED
AR101 (PEANUT)	[Progress bar spanning Pre-Ind, Phase 1/2, and Phase 3]			
PROGRAM 2	[Progress bar spanning Pre-Ind and Phase 1/2]			
PROGRAM 3	[Progress bar in Pre-Ind]			

First Application of CODIT: AR101, an Investigational Drug for Peanut Allergy

- AR101 is Aimmune's investigational characterized, oral biologic drug maintaining the protein profile found in peanuts.
- Fast Track Designation, and Breakthrough Designation in the 4-17 age group, allow for expedited FDA review.
- Pivotal Phase 3 clinical trial PALISADE enrolled more than 550 peanut-allergic participants ages 4-55 in the U.S., Canada and Europe; top-line data reported in February 2018.





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