aimmune™ THERAPEUTICS

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 Americans[1-3] and more than 17 million Europeans[4] 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]

CODIT™: Our Investigational Approach to Treating Food Allergies

- Our CODIT (Characterized Oral 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.

CODIT™

PROGRAM	PRE-IND	PHASE 1/2*	PHASE 3	APPROVED
AR101 (PEANUT)				
PROGRAM 2				
PROGRAM 3				

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 expected in February 2018.

Palisade TRIAL

MISSION
To improve the lives of people with food allergies

TICKER
AIMT (Nasdaq)

MANAGEMENT
Stephen G. Dilly, MBBS, PhD
Chief Executive Officer

Daniel C. Adelman, MD
Chief Medical Officer

Sue Barrowcliffe
General Manager, Europe

Eric Bjerkholt
Chief Financial Officer

Ken Boehm
SVP, Human Resources

Becki Filice
VP, Product and Portfolio Management

Jeffrey H. Knapp
Chief Operating Officer

Mary Rozenman, PhD
SVP, Corporate Development and Strategy

Douglas Sheehy
General Counsel and Secretary

William Turner
SVP, Global Regulatory Affairs and Quality Assurance

U.S. HEADQUARTERS
Brisbane, CA

EUROPE HEADQUARTERS
London, U.K.

www.aimmune.com | 8000 Marina Boulevard, Suite 300 | Brisbane, CA 94005-1884 | 650-614-5220 | communications@aimmune.com

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