

HALAL POLICY

Our Goal at BioAmber Sarnia Inc. (BAS) is ensuring a safe and healthy working environment that benefits employees, contractors, customers, shareholders and our community. We strive to create good quality and safe products with respect to Halal and Food Safety.

BAS is committed to meet the Halal regulatory requirements by ensuring that the ingredients we use are certified by authorized Halal bodies and other related regulatory bodies, and that our processing aids, equipment and utensils are clean and free of non-Halal ingredients. A Halal Team (Food Safety Team), comprised of representatives from various departments, has been established with the responsibility for all matters pertaining to Halal.

Our employees are required to perform their work duties in accordance with standards, procedures, instructions and training that comply with the Halal regulatory and other related requirements, such as cGMP, national and international standards and ethical principles, whether we are directly or indirectly responsible.

The Halal policy will be reviewed annually (or sooner if necessary) by the Halal Team and any recommendations sent to Senior Management. This policy is communicated to all employees and persons working on behalf of the organization and will be made available to the public, stakeholders and any other interested parties on request.

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