

Two Brothers Organic expands Glyphosate-Free portfolio

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Following the landmark certification of its A2 Cultured Ghee as India's first independently verified Glyphosate Residue-Free ghee, Two Brothers Organic Farms has announced the successful expansion of the same certification across additional everyday staples - Khapli Atta, Amlaprash, and Jaggery.

The certifications have been awarded by DetoxProject.org, an internationally recognised third-party organisation that independently verifies food products for the absence of detectable glyphosate residues through stringent laboratory testing of the final consumable product.

With these additions, Two Brothers Organic Farms becomes one of the very few Indian food brands to voluntarily test and certify multiple categories for glyphosate residues, moving decisively beyond compliance-led organic practices toward science-backed food safety verification.

Glyphosate exposure remains a largely invisible concern in India's food system. While legally approved only for limited use, the herbicide is widely applied across food crops through off-label and unregulated channels. Residues persist not just in soil and water, but also travel through fodder, grains, sweeteners, and processed foods, many of which are consumed daily by families and children.

Products such as atta, jaggery, and amlaprash are dietary staples in Indian households, often perceived as inherently safe due to their traditional origins. However, without routine residue testing or defined MRLs for glyphosate in many Indian crops, long-term exposure remains undocumented.

By extending Glyphosate Residue-Free Certification to these products, Two Brothers Organic Farms reinforces a critical shift in food safety thinking from focusing only on how food is grown to verifying what ultimately reaches the consumer's plate.

The certification process mandates:

- Independent testing of the final consumable product

- Analysis through ISO-accredited laboratories

- Detection limits as low as 0.01 ppm (10 ppb) — among the most stringent globally

The brand has also confirmed that additional products across its portfolio are currently undergoing testing, with certifications to be rolled out in phases.

Speaking on the certification, Satyajit Hange, Co-founder, Two Brothers Organic Farms, said, “When we certified our ghee, it was never meant to be a one-off milestone. Atta, jaggery, and traditional formulations like Amlaprash are consumed far more frequently, often daily, and across age groups. Extending glyphosate-free certification to these products was a natural and necessary next step. If a food is part of everyday nourishment, it deserves verification, not assumptions.”