

Karo

10761720050801 - Karo Dark Corn Syrup; 1 Gallon; 4 Per Case

100% pure corn syrup. 1 gallon bottle. Robust flavor and color, ideal for many baked goods. Combines the natural sweetness of corn syrup with a small amount of molasses. 0g High Fructose Corn Syrup



MARKETING

Karo® Dark Syrup adds sweetness, smoothness, thickness, and moisture to recipes. Made with a small amount of refiners' syrup and no high fructose corn syrup, this gluten-free ingredient brings a mild molasses flavor to dishes. Karo® Dark Syrup has a consistent viscosity, helping it gel up and stay thicker for less weeping, less waste, and better appetite appeal. Re-sealable, one-gallon plastic bottles are great for easy, everyday use.

Nutrition Facts

128 Servings per container	
Serving Size	2 Tbsp
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 0	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 40 mg	2%
Total Carbohydrates 30 g	11%
Dietary Fiber 0 g	0%
Total Sugars 11 g	
Includes 11 g Added Sugars	0%

Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN			Pack Description		
2001479		10761720050801			4/1 gal		
Brand	Brand Owner			GPC Description			
Karo	ACH FOOD COMPANIES			Syrup/Treacle/Molasses (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin		Kosher	Child Nutrition	
49.283 LBR	45.548 LBR	No	United States		Yes	No	
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13.25 INH	11.094 INH	12.313 INH	1809.841 INQ	11x3	1080 Days	33 FAH / 85 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL		

HANDLING SUGGESTIONS

This product is packaged in a clear recyclable bottle with a tamper proof seal. For best results, store tightly closed in an ambient temperature, not to exceed 85° F. Shelf life is 3 years.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Mustard - N
- Molluscs - N

INGREDIENTS

Corn Syrup, Molasses, Salt, Sodium Benzoate (used to protect quality)

10761720050801 - Karo Dark Corn Syrup; 1 Gallon; 4 Per Case

100% pure corn syrup. 1 gallon bottle. Robust flavor and color, ideal for many baked goods. Combines the natural sweetness of corn syrup with a small amount of molasses. 0g High Fructose Corn Syrup

PREPARATION & COOKING SUGGESTIONS



Corn syrup serves different functions in different types of recipes. It controls sugar crystallization in candy, prevents the formation of ice crystals in frozen desserts, enhances fresh fruit flavor in jams and preserves, sweetens and thickens relishes and chutneys. Corn syrup balances sweet and sour flavor profiles, and is therefore a key ingredient in many Asian dishes. When brushed onto baked ham, barbecued meats or baked vegetables corn syrup is an ideal glaze. In baked goods, corn syrup holds moisture and maintains freshness longer. Karo Light and Dark corn syrups perform similarly in recipes and can usually be used interchangeably. Typically, Karo Dark Corn Syrup is used when a more robust molasses-like flavor is desired whereas Karo Light Corn Syrup is used when a more delicate flavor is desired. Recipes usually specify which type to use but the choice may be guided...

SERVING SUGGESTIONS



Karo Dark Corn Syrup is an essential ingredient for making delicious pecan pies, traditional candies, caramel corn, baked goods, sauces and glazes, and so much more. Gluten free. Contains no high fructose corn syrup.

MORE INFORMATION

