



### Nutrition Facts

**Serving Size:** 41 GR  
**Number of Servings per** 126

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**Amount Per Serving**

**Calories:** 120                      **Calories from Fat:**

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**% Daily Value\***

<b>Total Fat</b> 0 g			%
Saturated Fat 0 g			%
Trans Fat 0 g			
<b>Cholesterol</b> 0 mg			%
<b>Sodium</b> 30 mg			%
<b>Total Carbohydrate</b> 30 g			%
Dietary Fiber			%
Sugars 9 g			%
<b>Protein</b> 0 g			%

	Per Srv		Per Srv
Vitamin A	%	Vitamin C	%
<b>Calcium</b>	0%	<b>Iron</b>	%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than		
Sat. Fat	Less than		
Cholesterol	Less than		
Sodium	Less than		
Total Carbohydrate			
Dietary Fiber			

Calories per gram		
Fat	Carbohydrate	Protein

### Benefits

Karo Light is pure corn syrup made with real vanilla. Most famous as the ingredient in Pecan Pie. It is an easy-blending, natural sweetener that enhances the flavor and texture of many foods, such as baked goods, caramel popcorn, candy, meat and vegetable glazes, fruit toppings and beverages. Karo Corn Syrup has a consistent viscosity providing proven performance for high quality products. Karo has been known for trusted quality since 1902.

### Ingredients

Corn syrup, salt, vanilla extract (vanilla beans, water, ethyl alcohol)

### Allergens

**Free From:**

- shellfish
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

### 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 100 F. Shelf life is 3 years.

### Serving Suggestions

Karo Light 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.

### Prep & 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 by personal preference.

### Product Specifications

Brand	Manufacturer	Product Category
KARO	Dot Foods, Inc	Syrups, Corn & Cane

MFG #	SPC #	GTIN	Pack	Pack Desc.
2010736	015553	10761720000615		4 x 1 GL / CS

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
49.59 LB	45.85 LB	US		

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.25 IN	11.09 IN	12.31 IN	1.05 FT3	11x3	0	50FA / 70FA



☰ Nutrition Analysis

Calories	121	Total Fat	0 g	Sodium	31 mg
Protein	0 g	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates**	30 g	Saturated Fat	0 g	Iron	0 mg
Sugars	10 g	Polyunsaturated Fat	0 g	Potassium	0 mg
Dietary Fiber	0 g	Monounsaturated Fat	0 g	Zinc	0
Lactose		Cholesterol	0 mg	Phosphorus	
Sucrose					
Vitamin A(IU)	0	Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate	0 mg	Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

📷 Additional Images

