

Dark Corn Syrup



PRODUCT DESCRIPTION

Syrup Blue Label Dark

Dilgard Item #
86380

Vendor Item #
CSU110

INGREDIENTS

Dark corn syrup, refiners syrup, caramel flavor, salt, sodium benzoate (used to protect quality), caramel color.

Storage/Shelf Life

1080 days @ 32° F to 90° F

Packaging Qty

4, 1 gallon

Piece Count

Approximately 4 gallons per container

Product Benefits

Karo Dark combines the natural sweetness of pure corn syrup with a small amount of refiner's syrup (a cane sugar product with a molasses-like flavor). Karo Blue Label Dark Corn Syrup is a natural sweetener that can be used in baked goods, sauces, caramel corn and candy making when extra coloring or flavoring is desirable. A perfect choice for pecan pie when a richer flavor is desired. Karo Blue Label Dark Corn Syrup also balances the sweet and sour flavor profiles and is a key ingredient in many dishes.

Preparation

Baking - 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 Blue Label Corn Syrup cannot be used interchangeably with sugar in recipes. Due to the liquid content, other ingredients will also have to be adjusted.

Serving Suggestions:

Karo Blue Label Corn Syrup is an essential ingredient for making delicious pecan pies, traditional candies or caramel corn and sticky buns. Add to favorite cereal bars, barbecue sauce recipes or Asian stir fry sauces. Karo light and dark corn syrups perform similarly in recipes and can usually be used interchangeably. Recipes usually specify which type to use but the choice may be guided by personal preference. Typically, Karo Blue Label Light Corn Syrup is used when a more robust molasses-like flavor is desired whereas Karo Red Label Light Corn Syrup is used when a more delicate flavor is desired.

Karo