

Carroll's Dark Corn Syrup®

Carroll's Dark Corn Syrup is a blend of our Du-Bake corn syrup and molasses. Corn syrup is a mildly sweet syrup derived from corn starch, providing sweetness and moisture and preventing crystallization of sugar.

Carroll's Dark Corn Syrup is best suited for commercial recipes to bake pies (most noted as an ingredient for pecan pies) and to make candy, cereal bars, chocolate coatings, and candy corn.

Ingredients: Corn Syrup, Water, Molasses, Natural & Artificial Flavor, Salt, Caramel Color, Sodium Benzoate.

Typical Values

Physical Properties

Total Solids (%)	72.00
Pounds/Gallon (100°F)	11.60

Chemical Properties

5.10	
7.2	Max
0.0276	Max
17.8	% d.b.
12.50	% d.b.
9.80	% d.b.
49.0	% d.b.
	7.2 0.0276 17.8 12.50 9.80

Nutrition Facts

Serving Size - 1 Tablespoon	20 G	
	Amount Per Serving	% Daily Value
Calories	60	
Calories from fat	0	
Total Fat -	0 g	*
Saturated Fat	0 g	
Polyunsaturated Fat	0 g	
Monounsaturated Fat	0 g	
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	1 mg	0%
Total Carbohydrate	14 g	5%
Sugars	5 g	
Added Sugars	5 g	10%
Protein	0 g	
Vitamin A	**	
Vitamin C	**	
Vitamin D	**	

Additional Information

- · Shelf Life 12 Months
- · Ready to Use at room temperature
- · No Trans Fats
- No Cholesterol
- · Will Not Break Down or Discolor
- · Recommended Storage: 40°F-70°F
- · No Refrigeration Required

Available Products

Item	Pack	Net Weight
Carroll's Dark Corn Syrup	Pouch	4 Ounce
Carroll's Dark Corn Syrup	4 x 1 Gallon	47#
Carroll's Dark Corn Syrup	6 x 1 Gallon	70#
Carroll's Dark Corn Syrup	35# BIB	58#
Carroll's Dark Corn Syrup	Pail	58#
Carroll's Dark Corn Syrup	Drum	640#
Carroll's Dark Corn Syrup	Tote	3,200#

Please contact our sales department for samples, pricing, and technical information regarding your specific application or shipment requirements. Private labeling & co-packing services available.

Toll-Free – (877) 220-1963 sales@gatewayfoodproducts.com www.gatewayfoodproducts.com

Percent Daily Values are based on a 2,000 calorie diet.

* Contains < 0.5 g

** Contains < 1% Daily Value