

Karo Syrup advertisement.

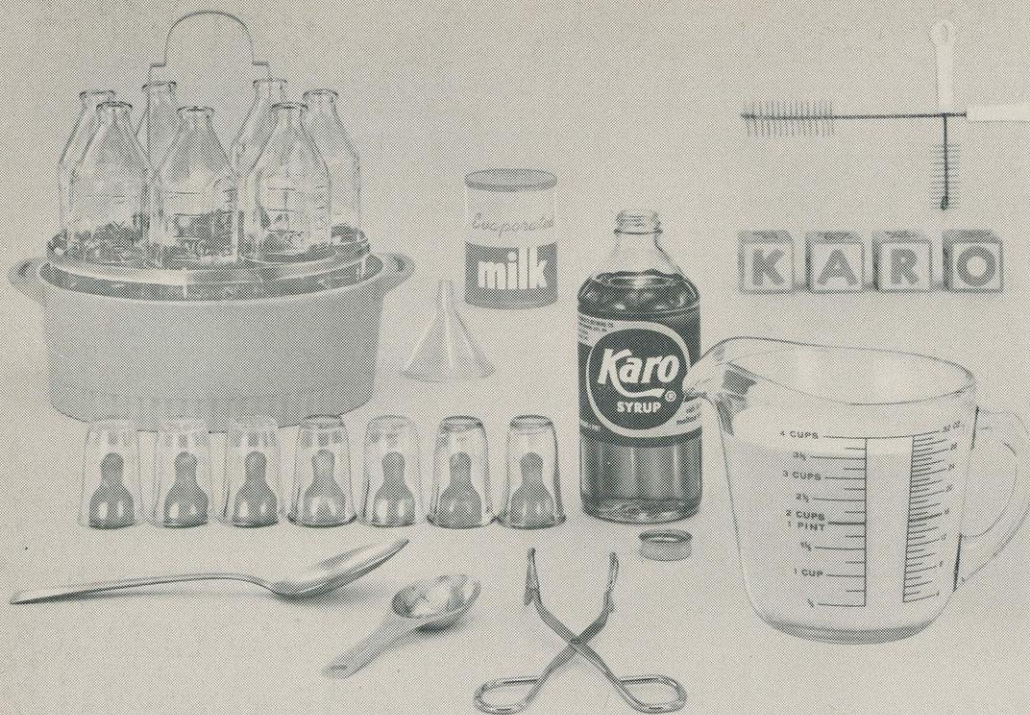
[s.l.]: [s.n.], 1952

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KARO SYRUP **BELONGS IN THIS PICTURE!**

... a carbohydrate of choice
in milk modification for 3 generations

OPTIMUM caloric balance—60% of caloric intake, gradually achieved in easily assimilable carbohydrates—is assured with Karo. Milk alone provides 28%, or less than half the required carbohydrate intake.

A MISCIBLE liquid, Karo is quickly dissolved, easy to use, readily available and inexpensive.

A BALANCED mixture of dextrins, maltose and dextrose, Karo is well tolerated, easily digested, gradually absorbed at spaced intervals and completely utilized.

PRECLUDES fermentation and irritation. Produces no reactions, hypoallergenic. Bacteria-free Karo is safe for feeding prematures, newborns, and infants—well and sick.

LIGHT and dark Karo are interchangeable in formulas; both yield 60 calories per tablespoon.