

Preserving Carrots

Freezing vs Pressure Canning

Freezing

- ✓ Easy
- ✓ Excellent

Preparation Options:

- ✓ Sliced carrots
- ✓ Diced carrots
- ✓ Baby carrots

Advantages:

- ✓ Excellent texture preservation
- ✓ Retains bright orange color
- ✓ Retains excellent flavor
- ✓ Closest to fresh quality
- ✓ Faster processing time
- ✓ Flexible batch sizes
- ✓ No pressure canner required

Disadvantages:

- ✗ Requires freezer space
- ✗ Requires electricity
- ✗ Must blanch before freezing
- ✗ Storage life shorter than canning



Pressure Canning

- ✓ Moderate
- ✓ Excellent

Preparation Options:

- ✓ Sliced carrots
- ✓ Diced carrots
- ✓ Baby carrots

Advantages:

- ✓ Shelf stable for 2-5+ years
- ✓ No electricity required
- ✓ Ready to use immediately
- ✓ Saves freezer space
- ✓ Excellent long-term storage
- ✓ Retains good texture
- ✓ Safe preservation method for low-acid foods

Disadvantages:

- ✗ Softer texture than frozen
- ✗ Requires pressure canner
- ✗ Longer processing time
- ✗ More preparation & equipment



Overall Preservation Rating

Freezing ✓ Excellent | Canning ✓ Excellent

Both freezing and pressure canning are excellent ways to preserve carrots, providing options for flavor, texture, and long term storage.