Carrots come in different shapes — round, cylindrical, fat, thin, short, and long — and colors, including orange, purple, red, yellow, and off-white.



Carrots are root vegetables. A carrot is actually a taproot, which is a big main root that grows straight down and puts off lots of smaller side roots.



Carrots are in the
Umbelliferae family—
the same plant family
as parsley, celery,
parsnips, dill, fennel,
and Queen Anne's Lace.



Carrots contain more natural sugar than any other vegetable, except beets.

Carrots can be eaten raw, roasted, boiled, steamed, pickled, juiced, and grilled.



"Baby" carrots are actually larger carrots that have been peeled and polished until they turn into short, round-ended baby carrots.



Carrots are one of the best sources of Vitamin A — providing 30% of the vitamin A in American diets.

Vitamin A is good for vision, bones, and teeth. Vitamin A and antioxidants in carrots protect the skin



Carrots are one of the ten most economically important vegetable crops in the world. Americans eat, on average, 10.6 pounds of fresh carrots per person per year.



The domesticated carrot that we know today originated from the wild carrot, Daucus carota, which is native to Europe and southwestern Asia.



Carrots are loaded with beta-carotene, a natural chemical that the body turns into vitamin A. The deeper orange the carrot, the more beta-carotene you're getting.



Carrot leaves are edible.

They have an earthy,
herbal flavor and can be
made into pesto or chopped
and added to salads.

