



## Altitude Adjustments for Canning

Once you go above 1000 feet, water boils at temperatures lower than 212 degrees Fahrenheit.

To compensate for this, we add either extra time or extra pressure to kill off the [botulism spores](#) and other microbes.

### Pressure Canning Altitude Chart

If you are canning at an altitude higher than 1,000 feet above sea level, adjust pressure canner pounds as indicated below.

You don't need to increase the processing time, only the amount of pressure used.

Altitude (Feet)	Weighted Gauge	Dial Gauge
0-1000	10	11
1,001-2,000	15	11
2,001-4,000	15	12
4,001-6,000	15	13
6,001-8,000	15	14
8,001-10,000	15	15

For example, if the instructions said to process at 11 pounds of pressure in a dial gauge canner at sea level, I should increase the pressure to 13 pounds of pressure if I live at 5000 feet.

### Hot Water Bath Canning at High Altitude

High acid foods like fruits, jams, jellies, and pickles use hot water bath canning.

The altitude adjustment for canning in a water bath canner simply involves extra processing time.

Altitude (Feet)	Increase Processing Time
1,001-3,000	5 minutes
3,000-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes