

Altitude Adjustments for Canning

As altitude increases, water boils at lower temperatures. Because the lower temperatures are less effective for killing bacteria, the processing time must be increased for boiling water bath canning. For pressure canning, the pressure is increased.

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.

Altitude Feet	Weighted Gauge	Dial Gauge
0-1,000	10	11
1,000-2,000	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

Water Bath Canning Altitude Chart: With this method, you increase the time of the canning process.

Altitude Feet	Increase Processing Time
0-1,000	No extra time is required
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

You can find your altitude at your local planning commission or zoning office, on a webpage about your town or city, or contact your local Cooperative Extension Office. There are many online tools, and if you search you may want to use the term 'elevation' instead of altitude. Here are two suggestions:

1. The National Map from USGS: <https://viewer.nationalmap.gov/theme/elevation>
 - A service of the U.S. Geological Survey, U.S. Dept. of the Interior.
 - Click on the "search" icon at the upper left; this is the Spot Elevation Tool, words that appear when you hover over the icon
 - In the "By Location" box, type your address and hit return
 - Your elevation shows up at the bottom of this box
2. <https://whatismyelevation.com/>
 - Type in your street address, city and state in the '**Enter Your Location**' box.
 - Select feet (ft) as the unit of measure to use our processing tables.

Disclaimer: Follow the recommended guidelines provided by sources such as the [National Center for Home Food Preservation](#) and [Ball Fresh Preserving](#). When canning food, it is important to follow federally approved guidelines for food safety. Always do your research before following canning recipes that are posted online. Read information on food safety and botulism before water bath canning or pressure canning.

Source: University of Georgia, Cooperative Extension & Ball Mason Jars