

canning

ELEVATION A D J U S T M E N T

If you live above 1000 feet elevation you need to figure out your altitude adjustments for water bath canning.

As altitude increases and atmospheric pressure decreases, the boiling point of water decreases. To compensate for the lower boiling point of water, the cooking time must be increased.

+5
mins

1000 ft

+10
mins

2000 ft

+15
mins

3000 ft

+20
mins

4000 ft

For safety in water bath canning you must bring the contents of your jar to at least 212°F. To compensate for the temperature difference you must increase your total canning processing time.