



# Altitude Adjustment Chart

When canning food at home, you may have to adjust either the processing time (waterbath canning) or the pressure (pressure canning) depending on the altitude that you're canning at.

The higher the altitude, the the higher the pressure needed to reach temperatures hot enough to kill all harmful microorganisms. Likewise, water boils at different temperatures depending on altitude. For this reason, you need to increase either the pressure in your pressure canner or the processing time when you're waterbath canning.

The below chart shows both the processing time and pressure increases necessary at different altitudes. You can either google your current location to find your altitude or you can turn on location services on your computer or device and and your elevation/altitude on the site [whatismyelevation.com](http://whatismyelevation.com).

**\*Safety note:** If using a pressure canner, you must increase pressure, not processing time. An increase in processing time alone is not sufficient to kill off all harmful bacteria on low-acid foods.

Feet	Meters	Increase in processing time (waterbath canning only)	Weighted gauge (pressure canning only)	Dial gauge (pressure canning only)
0 - 1,000	0 - 305	N/A (Process for time specified in recipe)	10 lbs.	11 lbs.
1,001 - 3,000	306 - 915	5 minutes	15 lbs.	12 lbs.
3,001 - 6,000	916 - 1,830	10 minutes	15 lbs.	13 lbs.
6,001 - 8,000	1,831 - 2,440	15 minutes	15 lbs.	14 lbs.
8,001 - 10,000	2,441 - 3,050	20 minutes	15 lbs.	15 lbs.

