



Water Bath Canning



Altitude Adjustment Chart

Altitude	Processing Under 20 Minutes	Processing Greater Than 20 Minutes
1,001 - 3,000 ft (305 - 914m)	Add 5 minutes to processing time	Add 5 minutes to processing time
3,001 - 6,000 ft (915 - 1828 m)	Add 10 minutes to processing time	
6,001 - 8,000 ft (1829 - 2438 m)	Add 15 Minutes To Processing Time	Add 10 minutes to processing time
8,001 - 10,000 ft (2438 - 3048 m)	Add 20 Minutes To Processing Time	Add 15 Minutes To Processing Time

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- Food needs both high acidity in the food & the heat of boiling water to safely preserve the food during the water bath canning.
- Almost all Hot Water Bath Recipes are designed for processing under 1000 ft elevation.
- For boiling water bath canning at altitudes over 1000 ft there is additional processing time required so that all contents of your jar reach an internal temperature of at least 212°F.
- Allow jars to cool completely, if they have not sealed refrigerate. Before eating, check to see that the contents are not cloudy, moldy, or discolored.