

Seed Saving Guide for Tomato

- member of the *Solanaceae* Family
- ideal for beginners
- annual life cycle
- keep different pepper varieties 10-50 feet apart
- save seed from at least 1-5 plants
- seed longevity around 4-10 years

To harvest seeds:

- seeds are mature when the fruit is ready to eat
- cut fruit in half & scoop out the seeds and pulp

To clean seeds :

- place seeds & pulp in container with water
- allow mixture to ferment 1-3 days in an open container at a room temperature between 70-80°
- after fermentation is over, add more water to the container & stir so the pulp floats to the top and viable seeds settle to the bottom
- pour off the pulp, add fresh water & stir until all seeds have been separated from the pulp
- pour seeds into a strainer & rinse clean
- place seeds on a container, coffee filters or screen in a protected location to dry for several days



Fermenting tomato seeds

Fermentation is important for some wet seeds. The process allows the seed coats to become more permeable to water which improves sprouting, removes substances that inhibit germination, and reduces seed-borne diseases.

Be sure seeds are completely dry before returning them to the Seed Library or storing them at home for yourself.



Funding for the seed library provided by a grant from the Warren County Soil & Water Conservation District.



Growing & Seed Saving Guides researched & written by Master Gardeners of Cornell Cooperative Extension Warren County

Autumn Goerner
agoerner@sals.edu
518-792-6508 ext. 265
crandalllibrary.org/library-services/seed-library/



crandalllibrary.org
251 Glen Street, Glens Falls, NY 12801