

Fermenting Tomato Seeds

Why ferment tomato seeds?

Fermenting will take the gelatinous coating off seeds and this may help with germination. Fermenting is also known to help reduce the possibility of disease in tomato plants.

Which tomato seeds should I save?

Save seeds from heirloom or non-hybrid tomatoes. If possible, save the seeds from your earliest ripening tomatoes because they may have the genetics for early ripening next year.

Fermentation method:

1. Scoop seeds from tomato and put in small glass jar. Cover with $\frac{1}{2}$ - 1" water and put lid on jar.
2. Leave jar at room temperature for 2-3 days.
3. Pour off the liquid, the seeds will settle to the bottom. Any seeds that are floating will not be viable so pour them off.
4. Add more water to the jar and pour off again. Continue this process until the water is clear and then pour the seeds and water through a sieve to catch the clean seeds.
5. Spread the seeds on a paper plate or towel and dry. When dry, store in a paper envelope in a cool, dry place.

