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HOW TO PRODUCE AND SAVE YOUR OWN EGG PLANT SEEDS



**NARI TOKTOK
LAL016E**

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Steps on extracting and saving Eggplant seeds

Step 1: Harvest

1. Select healthy (disease & pest free), fully ripe fruits (color changed from violet/green to yellow) from healthy plants.



Matured eggplant fruits

2. Store in a well covered container/basket in a cool dry place until they become soft.

Step 5: Drying & storage: Pour these clean seeds into a fine-mesh strainer. Let the excess water drip out and place seeds onto a clean dry surface such as a tray, paper towel, or newspaper. Dry seeds in partial sun for 2-4 days. Best times to dry seeds are from 8am-11am in the morning and 4pm-6pm in the afternoon. When dried, store eggplant seeds in airtight containers, manila envelopes (for small quantities), cloth bags, plastic containers, metal containers, foil envelopes or any other suitable container. Store seeds under cool and dry conditions in order to maintain seed viability.



1. Remove excess water water.



2. Place seeds on clean dry surface.



3. Dry seeds in partial sun for 2-4 days.



- Dried seeds stored in manila envelopes.

Step 4: Washing and Straining continues...



Bad seeds floating on the water surface



4. Pour our pulp and bad seeds floating on the water surface.

Note: Repeat this process until water is clear and good seeds settle on the bottom of the container

Step 2: Extraction



1. Cut eggplant into half length wise



2. Scoop out gel with small knife containing the seeds into a small tray or container.

Step 3: Fermenting: After all seeds have been scooped out into the container, cover the container and leave in a warm place to ferment for 1-2 days. **Note:** You can also add little water to the contents before covering.



1. Scoop seeds in a container



2. Cover container well



3. Leave covered container for 1-2 days to ferment

Step 4: Washing & straining: After 1-2 days, a layer of gel mixture will appear in the container. Fill the container with water. Pour the jelly stuff with seeds on a fine-mesh strainer and wash thoroughly under running water, then pour out the pulp and bad seeds floating on the water surface.



1. Wash jelly stuff with water



2. Pour on fine-mess strainer



3. Wash again under running water.