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## HOW TO PRODUCE AND SAVE YOUR OWN TOMATO SEEDS



**NARI TOKTOK  
LAL019E**

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*Steps into extracting and saving Tomato seeds:*

**Step 1: Harvest:** Select attractive, healthy and properly shaped and fully ripe fruits from healthy plants.

**Step 2: Extraction:** Cut each tomato into half and gently scoop out the gel containing the seeds with a small knife into a small container. (You can also crush the fruits to extract the gel and seeds).



1. Cut tomatoes into half.



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

**Step 5: Drying & storage continue...**



5. Dry seeds under partial sunlight for two three days.



6. Store seeds under cool and dry conditions.

**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 under partial sunlight for 1-3 days. Best times to dry seeds are from 8am–11am in the morning and 4pm–6pm in the afternoon. When dried, store tomato 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. Pour these clean seeds into a fine-mesh strainer.



2. Place seeds onto a clean dry surface.



3. Dry seeds under partial sun light for two to three days.



4. Store seeds under cool and dry conditions.

**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. (You can also add little water to the contents before covering).



1. Scoop seeds into container.



2. Cover the container.



3. Leave in a warm place to ferment for 1 – 2 days.



**Step 4: Washing & straining:** After 1-2 days of fermenting a layer of white fungus will appear on top of the mixture. Fill the container with water and stir, and then allow the contents to settle. Using a fine-mesh strainer; wash seeds thoroughly under running water. Pour out the pulp and bad seeds floating on the water surface. Repeat this process until water is clear and good clean seeds settle on the bottom of the container.



Layer of white fungus.



1. Fill water in container.



2. Stir seeds in container.

### Steps 4 – Washing & straining continue...



3. Strain using fine strainer.



4. Wash seeds in strainer.



5. Pour clean seeds into container.



6. Repeat process to get good clean seeds.