

# How to Save Tomato Seeds

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You've grown your perfect tomato. Your open-pollinated tomato is everything you could want: robust, carefree, and, most of all, tasty. The best way to ensure you have your favorite tomato in your garden year after year is to save the seeds.

Saving tomato seeds is not difficult, but it does require a little time. Tomato seeds must go through a fermentation process to remove the gel coating that inhibits germination.

Cut the tomato in half and scoop the seeds and pulp into a glass jar. Add enough water so that the mixture is not too thick to stir and to provide enough room for the viable and non-viable seeds to separate. Cover the jar with a permeable material such as a piece of cloth or a coffee filter. Stir this mixture once or twice a day. The dead seeds will float, while the good, viable seeds will sink to the bottom of the jar.

The entire process should not take more than 4 days. Fermentation is complete when bubbling stops or a light layer of mold has formed for a day or two.

Next, skim the mold and pour off the dead seeds and scummy water. Rinse the remaining seeds until they're clean. Arrange them in a single layer on an aluminum pie plate or a coffee filter and allow them to dry thoroughly. Once dry, place the seeds in a container and store them in a cool, dark, and dry location.

