

Fleshy Fruit Processing Quick Guide

Seed Mature at Market Maturity

Ground Cherry

Melon

Pepper (with the exception of 'green peppers')

Squash (with the exception of summer squash)

Tomato Watermelon

Seed Mature Beyond Market Maturity (fruit often no longer edible)

Cucumber

Eggplant

Tomatillo (still edible, but often used at an earlier stage)

Seed Needs Fermentation Prior to Rinsing (1-3 days depending upon temperature) (do not add water as this slows fermentation substantially)

Cucumber

Tomato

*Watermelon can sometimes benefit from a brief 'ferment' to break down sugars (4 hours)

Rinse thoroughly!

Dry on coffee filters and/or screens with breeze from a gentle fan.

Seed is sufficiently dry if it breaks rather than bends.

Store in a cool, dark, dry place such as a closet.

Some people choose to refrigerate or freeze their seed (typically in a sealed glass container), but more care must be taken in having seed at the right moisture content.