Saving Capsicum (Bell Pepper) Seeds

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Saving capsicum (bell pepper) seeds is easy and a great way to continue the growing cycle. Capsicums can be grown during the warmer months and have continuous picking with the option of eating the fruit green or waiting until they mature to a bright red which are great for salads.

In hot dry climates capsicums can be grown successfully in shade houses with 50% shade. This saves on water and gives you more chance of success.

Seeds are taken from the ripe fruit at any time during the growing season. Choose fruit from your strongest, healthiest disease-free plant. This will encourage healthier plants for the next season.

Tool Needed

- Sharp Knife
- Bowl
- Ceramic Plate
- Airtight Container and Label

Method

First pick a ripe capsicum from a healthy plant. Wash and dry the capsicum then slice off each side exposing the seeds in the middle.

Place the seeds over a bowl then gently dislodge the seeds with your fingers.

Fill the bowl with 5cm (2 inches) of cold water then leave for a minute for the seeds to settle. The viable seeds (the seeds that are most likely to germinate) will sink to the bottom while the other seeds will float.

Scoop off the floating seeds then discard. Drain the viable seeds then place on a ceramic plate in a single layer to dry. Place in an area with low humidity and good airflow.

Turn the seeds every day to ensure they dry evenly. They will take 3 to 7 days to dry depending on your climate. They will be a darker yellow and should snap in half.

How to Store Capsicum (Bell Pepper) Seeds

Store capsicum seeds in an airtight container then label with the date saved. Place in a dark cool area out of direct sunlight. They will store for up to 2 years and possibly longer but you may have less germination rates the longer they are stored.

Tip

Drying seeds on paper plates and towels can lead to the seeds sticking to them. Another method to dry seeds quickly is to place them on flyscreen or gauze.