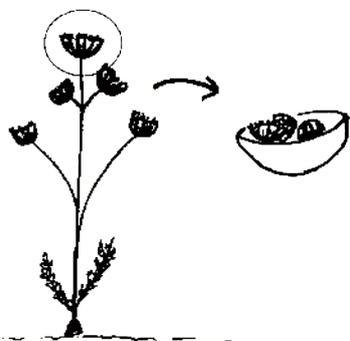
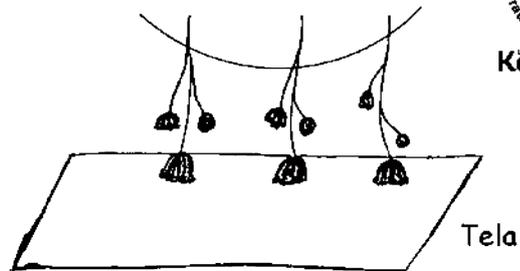


Protocolo de extracción de semillas

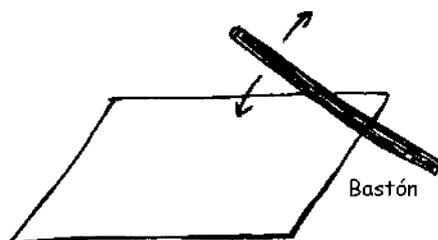
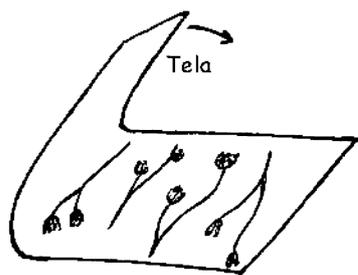


Apiacea



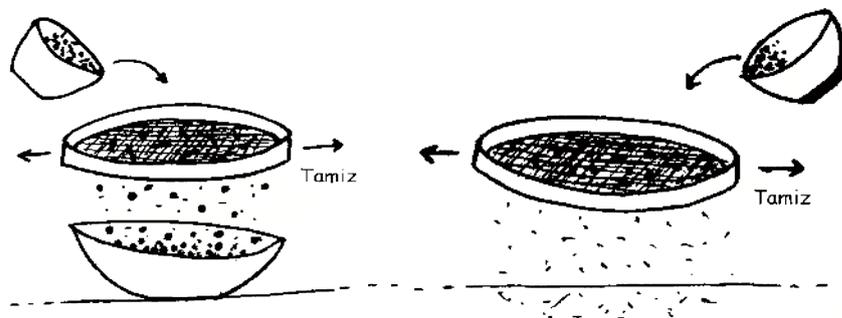
1. Cosechar las plantas

- > Cuando las semillas se ponen de color marrón, cosechar únicamente las primeras flores (las más altas)



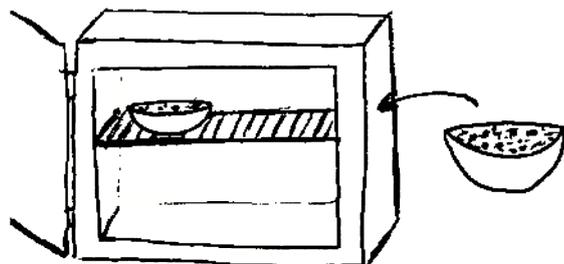
3. Extraer las semillas

- > Golpear con un bastón o caminar sobre las semillas para que se despeguen de la mata



4. Separar las semillas de la mata

- > Pasar las semillas en tamices de diferentes tamaños para separar las semillas de los residuos



6. Congelar las semillas

- > Poner las semillas secas en el congelador durante

2 semanas

2. Secar las plantas

- > En un lugar seco y caliente (25°C)
- > Recuperar las umbelas primarias

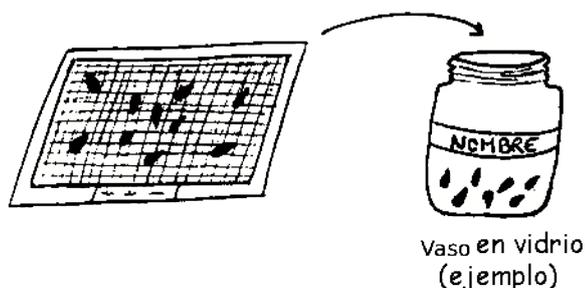


- > O golpear las semillas en un tanque



5. Clasificar las semillas

- > Aventarlas

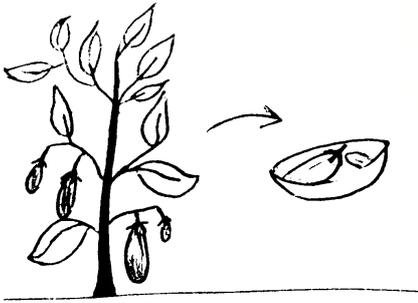


7. Conservar las semillas:

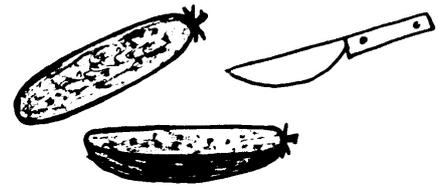
- > En la oscuridad, fresco y seco
- > Anotar la fecha y el nombre de la planta

Protocolo de extracción de semillas

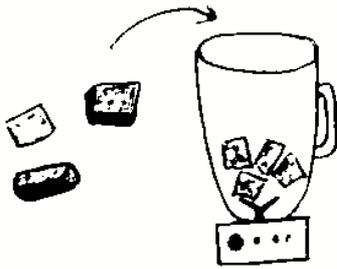
Berenjena y Uchuva



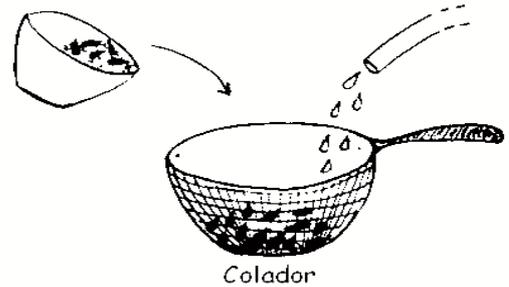
1. Cosechar los frutos



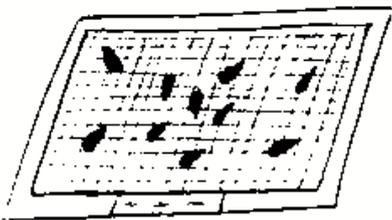
2. Cortar los frutos



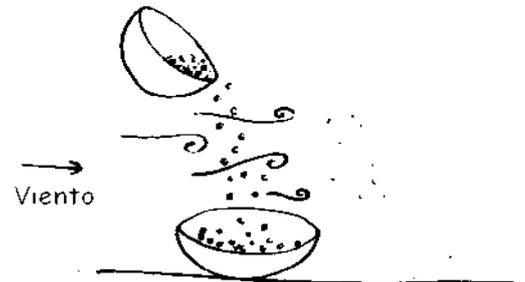
3. Extraer las semillas



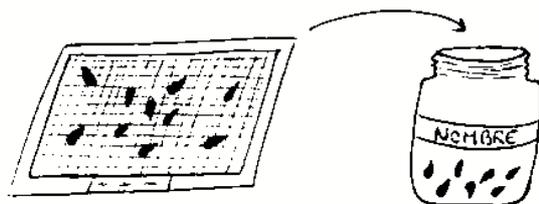
4. Limpiar las semillas



5. Secar las semillas



6. Clasificar las semillas

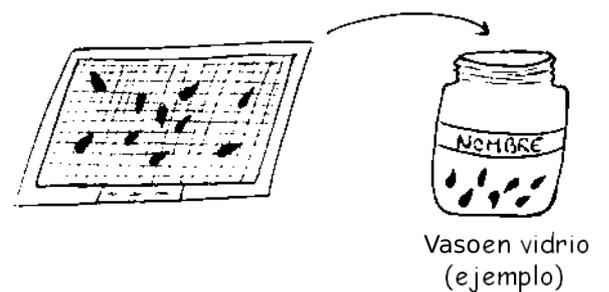
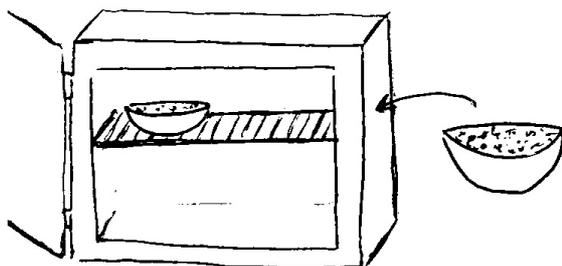
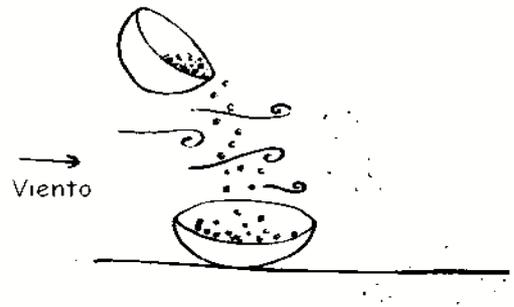
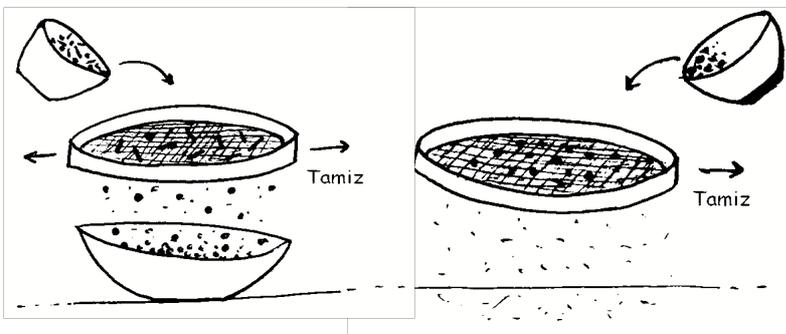
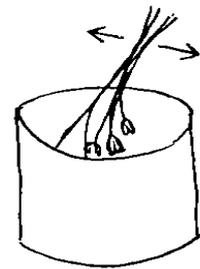
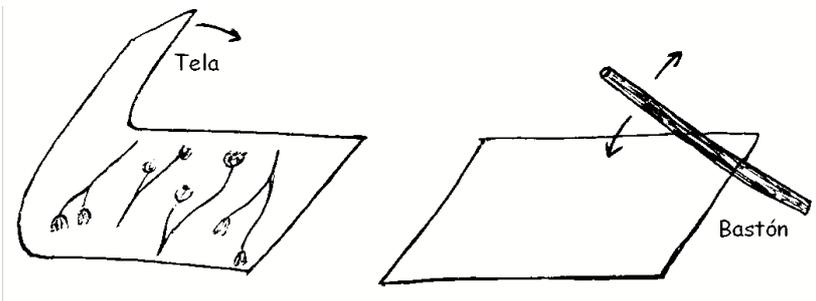
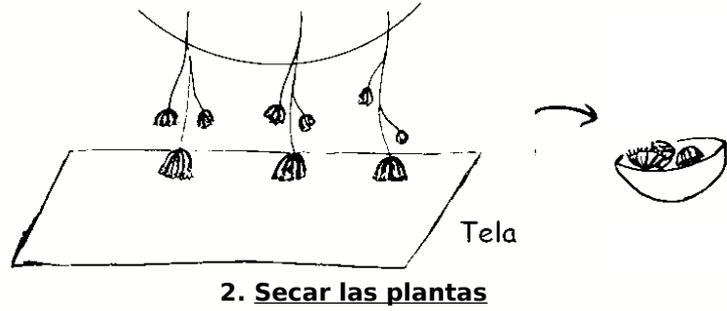
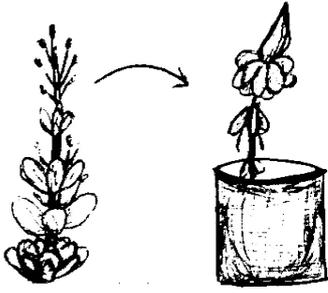


Vaso en vidrio
(ejemplo)

7. Conservar las semillas:

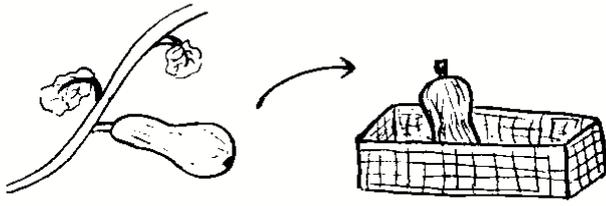
Protocolo de extracción de semillas

Chenopodiacea, Brassicacea y Asteracea

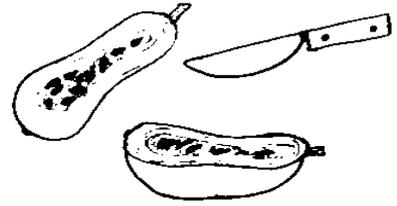


Protocolo de extracción de semillas

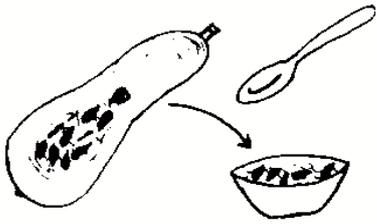
Cucurbitaceae



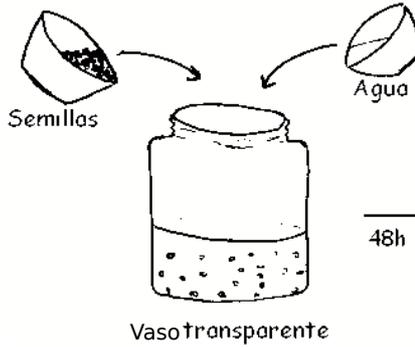
1. **Cosechar los frutos**



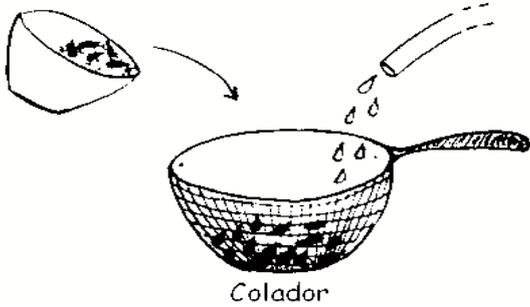
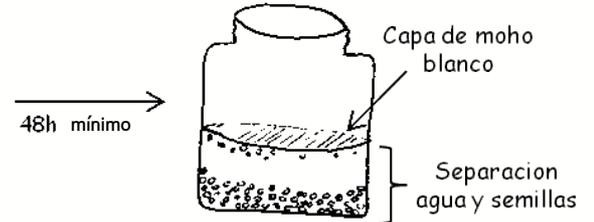
2. **Cortar los frutos**



3. **Extraer las semillas**



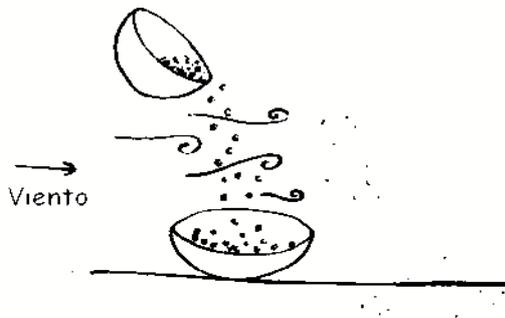
4. **Fermentación de las semillas**



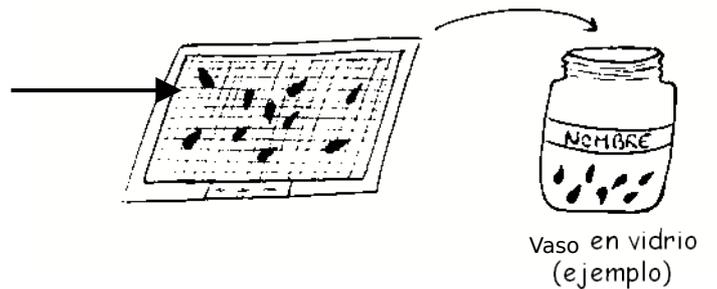
5. **Limpiar las semillas**



6. **Secar las semillas**



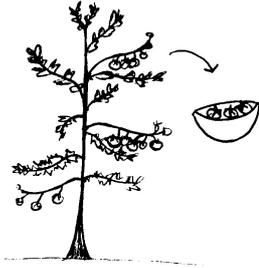
6. **Clasificar las semillas**



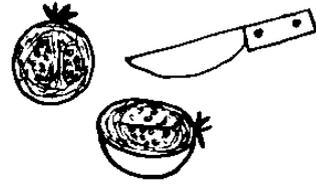
7. **Conservar las semillas:**

Protocolo de extracción de semillas

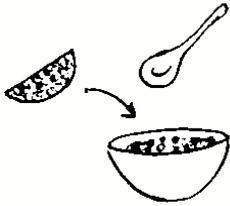
Tomate



1. Cosechar los frutos



2. Cortar los frutos

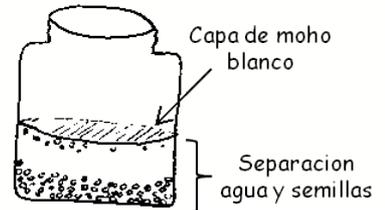


3. Extraer las semillas



Vaso transparente

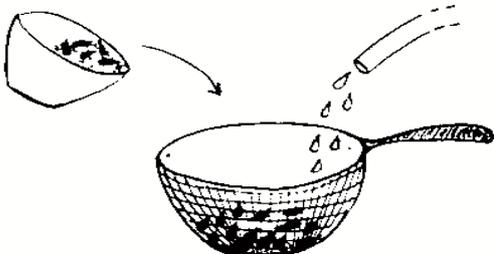
48h mínimo



Capa de moho blanco

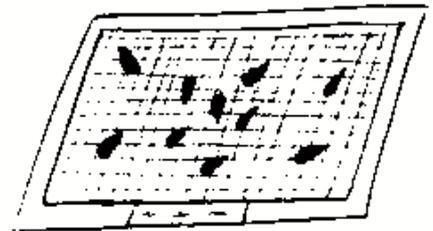
Separación agua y semillas

4. Fermentación de las semillas

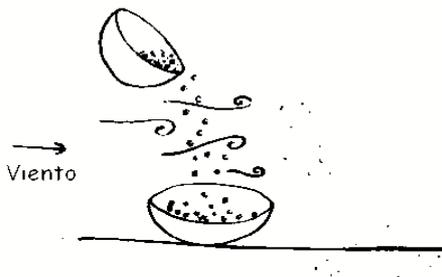


Colador

5. Limpiar las semillas

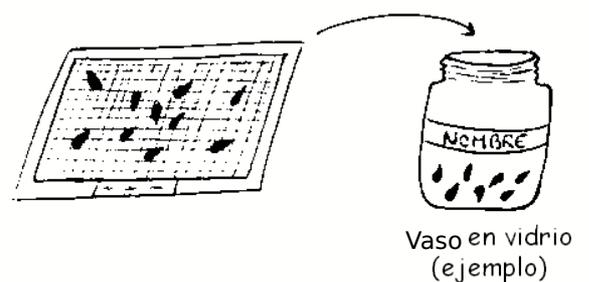


6. Secar las semillas



Viento

6. Clasificar las semillas



Vaso en vidrio
(ejemplo)

7. Conservar las semillas: