



## FRESCO (FRS-66)

The definitive  
H<sub>2</sub>S-preventing yeast  
for cidemakers

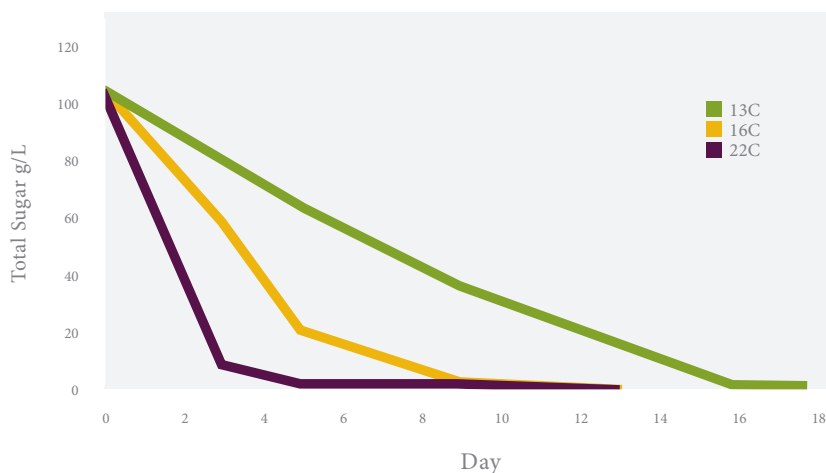
- Specifically developed for cider producers
- Prevents the formation of H<sub>2</sub>S
- Imparts a bright apple character and refreshing crisp finish
- Moderate steady kinetics
- Medium-bodied & dry fermenting

Fresco produces notable aromas and flavours of red apple, pear and citrus. It can be used for different styles of Cider as New World, English, French, Perry, Ice, New England, Apple Wine and fruit ciders.

### Recommended Styles:

- New World
- English
- French
- Perry
- Ice
- New England
- Apple Wine
- Fruit Cider

Fresco: 6.5% ABV Cider Fermentation With Varying Temperatures



## TECHNICAL CHARACTERISTICS

MLF Compatible	Yes
Optimal Temperature	13 °C to 25 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	15% vol
Nitrogen Requirements	Moderate

Dosage	0.2-0.35 g/L
SO <sub>2</sub> Production	Low
H <sub>2</sub> S Production**	Non-Detectable
Flocculation	High
Killer Factor	Neutral

YAN Levels:	
Low	150-225
Moderate	225-300
High	300+

\* Once active fermentation has been established.

\*\* below threshold of detection in conditions tested



## REHYDRATION PROTOCOL

Correct yeast rehydration  
is crucial to obtain a  
healthy fermentation.

**Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.**

### Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

### Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note: Directly adding dry yeast to the must or juice tank is not advised. The inoculation rate and the use of SO<sub>2</sub>, yeast hulls, rehydration nutrients, lysozyme should be decided according to the judgment of the winemaker.

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CIDER YEAST

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