



# Cider



## FRESCO (FRS-66)

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

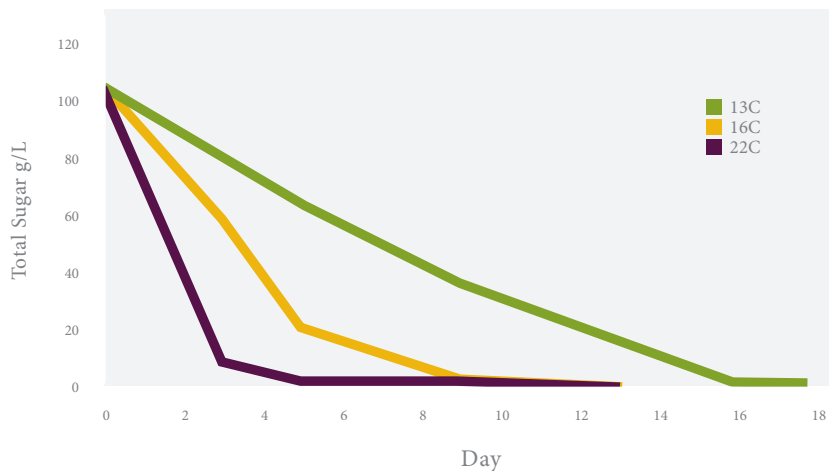
- Specifically developed for cider producers
- Prevents the formation of H<sub>2</sub>S
- Imparts a bright apple character and refreshing crisp finish
- Moderate steady kinetics
- Medium-bodied & dry fermenting

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