The Frostbite[™] Apple (MN 447 cultivar) is a unique novelty apple for a special niche. It's extremely cold hardy, small in size, with an unusual appearance and flavor. Frostbite, great for desserts or cider, offers a distinctive late season option.

INTENSE FLAVOR

Frostbite packs a punch. It's tangy, but sweet, and juicy. But most of all it's intense and unusual. Biting into this apple is like biting into tropical sugarcane. Savoring its juice tastes like molasses melting in your mouth.

CHILLED SUGARCANE™



SMALL, LATE SEASON SWEET

At maturity, Frostbite fruit is only about 2-1/2 inches in diameter, and has a stripped maroon-red skin over a gold-yellow background. Its firm and juicy, cream colored flesh, delivers small, intensely flavored bites.

RARELY BITTEN BY COLD

Frostbite is extremely cold hardy. It has performed for decades in USDA zone 3b (-30° to -35°F). This durability allows Frostbite to thrive in northern climates where very few good quality apples can grow.

APPLE BREEDING STAR

Since it was selected in 1921, Frostbite has been a key apple in the University of Minnesota Fruit Breeding Program. It has passed on its cold hardiness and unique flavor as a parent to Keepsake and Sweet 16 Apples, and a grandparent to the Honeycrisp[™] Apple.

GROWING AVAILABILITY

It would be wise to order early because a limited quantity of trees will be available for sale. To find a nursery for quantity orders, visit www.apples.umn.edu/frostbite/order.html. For individual trees, please ask your favorite garden center for a Frostbite Apple tree.

U OF M COLD HARDY EXPERTISE

The U of M is known worldwide for its expertise in cold hardy variety research. At the Horticultural Research Center, part of the U of M Minnesota Landscape Arboretum, breeders evaluate thousands of plants each year, and help growers adopt strategies to improve winter survival, pest management and high-quality fruit production.

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Features	Unique, novelty apple. Unusual size, appearance and flavor
Size	Small to medium. 2.2 to 2.6 inches (5.6 to 6.6 cm).
Skin	80 to 95% maroon red over yellow-gold background. Often dappled appearance and sometimes russetted. May have cracks near the stem.
Flesh Color	Cream to light yellow.
Flavor	Intense. Tropical. Aromatic. Very unusual. Flavor has been compared to sugarcane and molasses.
Texture	Firm, but crisp and juicy.
Storage	3 to 4 months in refrigerated storage (34° to 37°F).
Hardiness	USDA zone 3b (-30° to -35°F).
Vigor	Low to medium.
Form	Spreading.
Production	Annual.
Ripens	Late. Late September to mid-October. Usually 1 to 3 weeks after Honeycrisp.
Culinary Uses	Cider. Dried chips. Desserts. Fresh eating.



 $\mathsf{Frostbite}^{\mathsf{TM}}$ and $\mathsf{Honeycrisp}^{\mathsf{TM}}$ Apple are trademarks of the University of Minnesota.

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Frostbite