RubyFrost™ should be popular with fans of 'Empire' and 'Granny Smith,' who enjoy sweetness with a zing. Its beauty is more than skin deep: Its slices are slow to brown and pack a punch of vitamin C.

RUBYFROST™

- RubyFrost's™ parents are Braeburn and Autumn Crisp
- It was released in 2010 as New York 2
- The fruit has good sugar levels and moderate acid that provide a balance of sweet and tart
- RubyFrost™ ripens later in the season, in mid to late October
- The ruby red fruits are a good source of vitamin C
- RubyFrost™ apples have excellent storage and shelf life under regular air storage
- The apples are ideal for both fresh eating and baking
- The trees produce reliable annual yields and are not prone to pre-harvest drop
- Nursery and young orchard trees should not be pushed for vigorous growth to avoid enhanced suspectibilty to fire blight at this stage
- Growers can fine-tune the choice of rootstock to match their particular soil and desired tree spacing
- RubyFrost™ is available only to members of the New York Apple Growers (NYAG), LLC, through an exclusive licensing agreement with Cornell. Members pay acreage fees and royalties on trees purchased and fruit produced, which are used to support advertising and apple breeding. For more information, contact: Robin Leous, NYAG Business Manager, at nyapples@hotmail.com or (585) 478-4288.

A World Leader in Apple Breeding

- Cornell has released 66 apple varieties since the late 1890s
- Commercial favorites include Cortland, Macoun, Empire and Jonagold
- Breeding goals include improved quality, longer shelf life, and reduced dependence on chemical control of insects and diseases
- Breeders integrate traditional breeding with modern molecular techniques to produce varieties that add value to the apple industry
- Genetic studies are used to breed more efficiently for fruit acidity, texture, anti-oxidants, and apple scab resistance
- Future releases will include scab-resistant and columnar trees

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