

# DOUBLESTOP CL+ STRAD CL+

*Siblings raising the bar in protein power*



## BREEDER'S BULLETS

### YOU CHOOSE

If beef production is more important in a dual-purpose system, choose Strad CL Plus. If wheat yield and test weight after grazing are more important, choose Doublestop CL Plus.

### GIVE IT TIME

Both varieties came from the same breeding cycle, but Strad CL Plus got a later start on yield testing and took longer to purify for uniform grain hardness.

### FIRST LINE

Doublestop CL Plus and Strad CL Plus are related like full siblings and will be difficult to distinguish in the field at final maturity. One certain way is to test the grain for hardness.

### PROTEIN BAR

Both varieties raise the bar for protein and could be considered in the 95th percentile among contemporary varieties.

*Dr. Brett Carver,*  
Oklahoma State Wheat Breeder

## TWO TO CHOOSE

Doublestop CL Plus and Strad CL Plus set high standards among Clearfield and non-Clearfield varieties alike. They are at the top of their class for yield and quality combined. Strad CL Plus is closely related to Doublestop CL Plus, but starts faster, grows faster, and finishes a few days earlier, with higher yield potential and slightly better protection against stripe rust and leaf rust. Doublestop CL Plus shows more tenacity under drought and grazing stress. They have equally high protein levels and desirable baking quality.

## TRADEMARKS

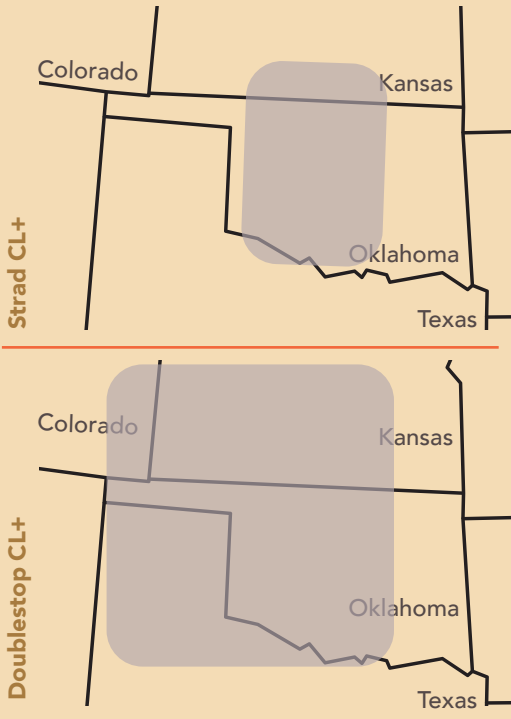


Breeding system that imparts selection pressure for adaptation to early-planted, stocker-cattle grazed systems.

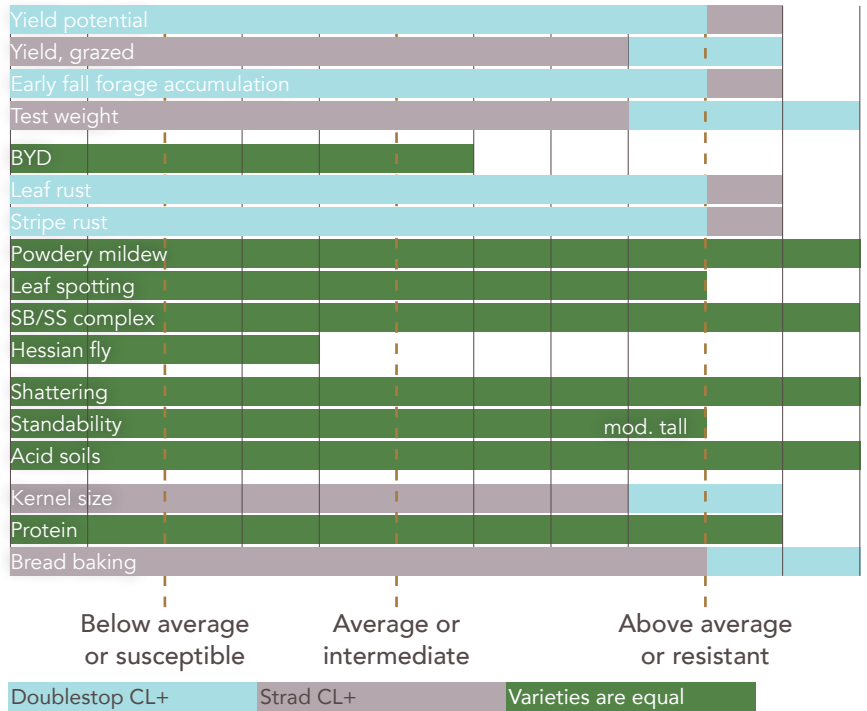
Industry-guided designation for end-use quality well above the norm, with preferred milling and baking characteristics.



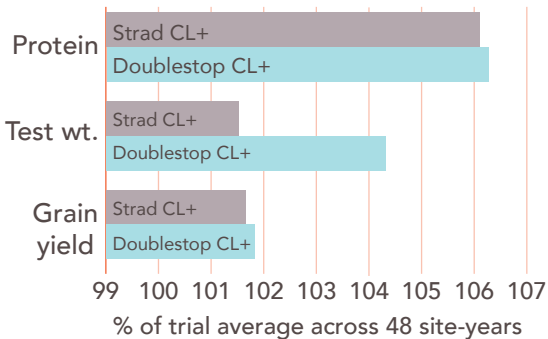
## ADAPTATION MAP



## BAR EXAM



## STRAD CL+ vs. DOUBLESTOP CL+



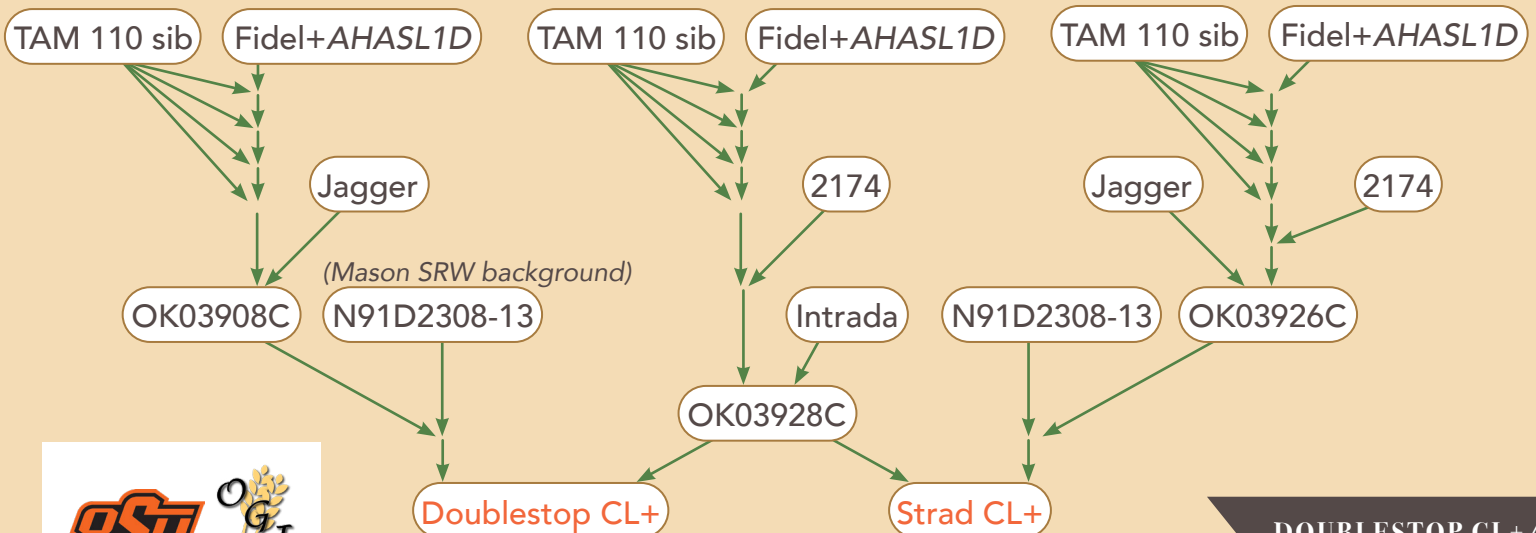
**Bottom Line:** Both varieties yield with the best available genetics statewide, but at a much higher protein level (~13%). Doublestop CL Plus exceeds the typical HRW variety in test weight by 2.5 lb/bu.

Source: wheat.okstate.edu; all trials were included in which Doublestop CL Plus and Strad CL Plus were tested together.

## END-USE QUALITY

Overall Quality	Exceptional
Dough Properties	Excellent dough strength
Baking Quality	Doublestop CL+ has better volume Strad CL+ has better absorption
Milling Quality	Both very good; Doublestop CL+ better

## GENEALOGY



DOUBLESTOP CL+/  
STRAD CL+