

SHOWDOWN

Wheat that wins every high yield showdown

BREEDER'S BULLETS

HIGH RANKING YIELD

Prior to release, Showdown was the highest ranking experimental line for yield in the OSU wheat improvement program since Duster's release in 2006.

THE NEXT SHOWDOWN

Showdown has proven to be an elite combiner in OSU's wheat hybridization program, making the possibility of a Showdown progeny variety appearing in 2025 or beyond highly likely.

JAGGER KINSHIP

At 40% of its pedigree, the resemblance of Showdown with Jagger is easy to detect, though Showdown is less tolerant to acidic soils but similar to Duster in Hessian fly resistance.

HELPFUL HINT

Showdown has provided adequate protection against stripe rust. Its defense against leaf rust has been more variable, depending on the severity and timing of infection. Know which disease is present before pulling the fungicide trigger.

Dr. Brett Carver,
Oklahoma State Wheat Breeder



A CLEAR WINNER

Widely adapted from west Texas to Central Kansas, including the Oklahoma panhandle, Showdown has a very high yield ceiling with good standability and responds well to grazing with adequate seeding density. Showdown incorporates Hessian fly resistance into a Jagger background. Recovery from grazing is excellent, though a moderately early winter dormancy release may prevent grazing past mid-March in central Oklahoma.

TRADEMARKS

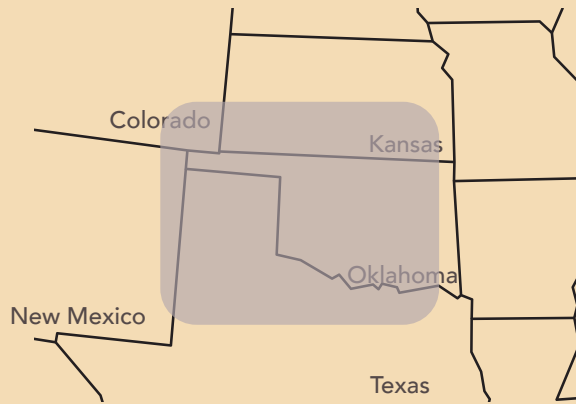


Breeding system that imparts selection pressure for adaptation to early-planted, stocker-cattle grazed systems.

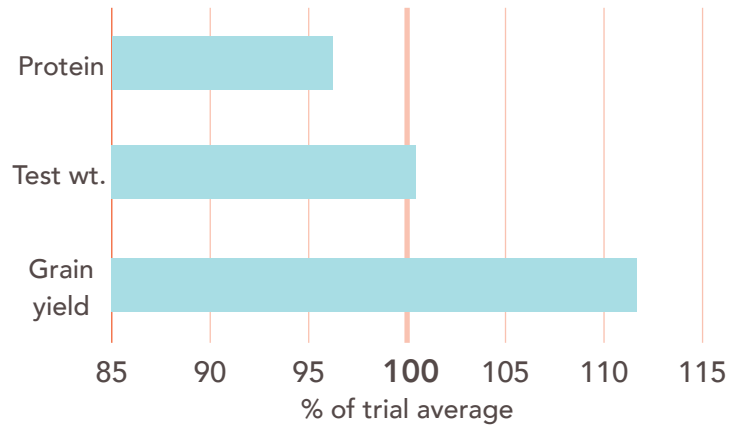
Industry-guided designation for end-use quality well above the norm, with preferred milling and baking characteristics.



ADAPTATION MAP



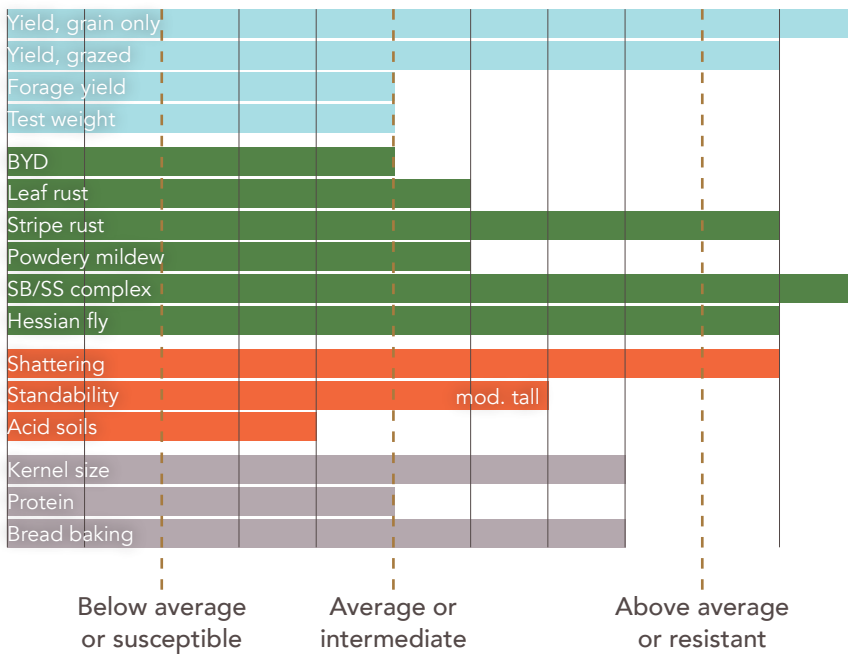
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Source: wheat.okstate.edu, with no exclusion or filtering of posted data. Each trial contained only those varieties with expected adaptation to the test site (best available genetics).

Bottom Line: Across 33 OSU variety trials in 2021 and 2022, Showdown yielded 111% of the best available genetics statewide with no difference in test weight and slightly lower wheat protein.

BAR EXAM



END-USE QUALITY

Overall Quality	Desirable
Dough Properties	Average strength Above-average extensibility
Baking Quality	Good flavor profile
Milling Quality	Average kernel size Good flour yield

GENEALOGY

