

# 'DAYN'

Dayn is a hard white spring wheat derived from the cross ID597/WA7931\*2/P9347A1-2 and released by the Agricultural Research Center of Washington State University in 2012. Dayn is broadly adapted with excellent stripe rust resistance, good test weight, above average protein content, and excellent yield potential in high rainfall and irrigated production areas of Washington State and Southern Idaho.

**Description:** Semi-dwarf, hard white spring wheat with early-medium maturity, common head type, white straw and white glumes.

## Agronomic Traits

**Yield potential:** Dayn broadly adapted and has excellent yield potential in all precipitation regions of Washington State and under irrigation in Washington and Southern Idaho.

**Test weight:** Dayn has very good test weight, significantly higher than Otis and Macon and similar to BR7030.

**Grain protein content:** Grain protein content of Dayn is significantly higher than BR7030, Otis, and Macon.

**Plant height:** Dayn is on average, equal in height to BR7030 and Macon, and four inches shorter than Otis.

**Heading date:** The heading date of Dayn is significantly earlier than BR7030, Otis, and Macon.

**Stripe Rust:** Dayn has a high level of HTAP resistance and some race-specific all-stage resistance.

**Hessian Fly:** Dayn does appear to be susceptible to Hessian fly.

**Quality:** Dayn possesses very good test weight which is significantly better than most checks. Grain protein and milling properties are essentially equivalent to Macon and Otis. Dayn retains more protein in the flour than the other hard white checks Macon and Otis. Dough strength of Dayn is most similar to Otis and WB926, weaker than Macon and Tara 2002. Dayn is suitable for Asian noodle production with a bright color reaction in an alkaline environment, similar to Macon and Otis.

**Seed Availability:** Foundation seed will be available in limited amounts in Spring 2013