

Plant		Peach		54(07012)	Primary essential character	
No	Characters	No. of samples	Methods	Rank or measurement unit		Remarks
1	Color of one-year-old shoot	10 branches	Observation	3:Green 5:Green-Red 7:Red		Color of the medium sized shoots during dormant season
2	Leaf shape	15 leaves	Observation	1:Very short 3:Short 5:Intermediate 7:Long 9:Very long		2 or 3 leaves from the medium length shoot in July
3	Shape of petiole gland	15 leaves	Observation	1:Absent 3:Globose 5:Intermediate 7:Reniform		Number and shape of petiole gland of adult leaves from May to June
4	Flower type	10 flowers	Observation	3:Showy 7:Non-showy		In flowering time. Showy means normal, non-showy means very short petals
5	Color of petal	10 flowers	Observation	2:White 3:Pale pink 4:Pink 5:Deep pink 6:Vermilion 7:Red		Color of petal just after blooming
6	Number of petals	10 flowers	Observation	3:Single 5:Semi-double 7:Double		Single:5 petals, semi-double:6-9 petals, double:>=10 petals
7	Fertility of pollen	10 flowers	Observation	0:Absent 1:Present		Presence of pollen just after blooming
8	Fruit shape	30 fruits	Obs.&Measr.	2:Very flat 3:Slightly flat 5:Rounded 6:Ovate 7:Elliptical 8:Oblong 9:Egg-shaped		Height and width of matured fruit are measured. Height/width ratio is classified
9	Ground color of fruit skin	30 fruits	Observation	1:Greenish white 2:White 3:Cream 4:Greenish yellow 5:Yellow 6:Deep yellow 7:Red		Skin color without blushing at fully ripe stage
10	Flesh color	10 fruits	Observation	1:Greenish white 2:White 3:Creamy white 4:Cream 5:Pale yellow 6:Yellow 7:Orange yellow 8:Orange 9:Red		Color of flesh just after cutting. Fully ripe fruits
11	Stone adherence to fully ripe fruit	10 fruits	Observation	1:Freestone 3:Semi-freestone 5:Semi-clingstone 7:Clingstone		Fully ripe fruit. Freestone means easily separated from flesh.
12	Shape of stone	10 fruits	Observation	1:Very flat 2:Slightly flat 3:Rounded 5:Ovate 7:Elliptical 8:Oblong 9:Egg-shaped		Height/width of stone

Plant		Peach		54(07012)	Secondary essential character	
No	Characters	No. of samples	Methods	Rank or measurement unit		Remarks
1	Tree habit	2 trees	Observation	1:Very upright 3:Upright 5:Intermediate 7:Spreading 9:Weeping		Tree shape, tree height and crotch angle of branches
2	Tree vigor	2 trees	Observation	3:Low 5:Intermediate 7:High		Shoot length and canopy size
3	Number of flower buds	10 shoots	Observation	3:Few 5:Intermediate 7:Many		Number of flowers per 10 cm are counted at dormant season. Few:<=5, intermediate:6-10, many:>=11
4	Harvest season	2 trees	Observation	3:Early 5:Mid season 6:Slightly late 7:Late		The date when half of fruits have been harvested. Days from full bloom are classified into early:<=100, mid season:101-120, slightly late:121-130, late:>=131.
5	Degree of physiological fruit drop	2 trees	Observation	3:Few 5:Intermediate 7:Many		Ratio of number of harvested fruits/total fruits just after thinning
6	Season of defoliation	2 trees	Observation	3:Early 5:Intermediate 7:Late		The date when 80% of leaves have fallen
7	Resistance to bacterial shot hole	2 trees	Observation	3:Low 5:Intermediate 7:High		Extent of infected leaves and fallen leaves

Plant		Peach			54(07012)		Secondary optional character		
No	Characters		No. of samples	Methods	Rank or measurement unit				Remarks
1	Productivity		2 trees	Observation	3:Low 5:Intermediate 7:High				Total weight of harvested fruits
2	Resistance to Meloidogyne spp.		2 trees	Observation	3:Low 5:Intermediate 7:High 9:Very high				Only for rootstock variety. Degree of root knotting

Plant		Peach		54(07012)	Tertiary essential character	
No	Characters	No. of samples	Methods	Rank or measurement unit		Remarks
1	Uniformity of fruit	10 fruits	Observation	3:Low 5:Intermediate 7:High		Size and shape of fully ripe fruit
2	Blushing	10 fruits	Observation	0:Absent 1:Very weak 3:Weak 5:Intermediate 7:Strong		Ratio of blushed/non blushed area of fruit skin
3	Susceptibility to skin cracking	10 fruits	Observation	1:None 3:Low 5:Intermediate 7:High		Ratio of cracked fruits/10 fruits
4	Firmness of flesh	5 fruits	Sensory	3:Soft 5:Intermediate 7:Hard		Determined by organoleptic test of fully ripe fruits
5	Flesh texture	5 fruits	Sensory	3:Coarse 5:Intermediate 7:Fine		Determined by organoleptic test of fully ripe fruits
6	Juiciness of flesh	5 fruits	Observation	3:Little 5:Intermediate 7:Juicy		Amount of juice extracted fully ripe fruits
7	Red coloration of flesh	5 fruits	Observation	3:Low 5:Intermediate 7:High		Fully ripe fruits
8	Red coloration around stone	5 fruits	Observation	3:Low 5:Intermediate 7:High		Fully ripe fruits
9	Sweetness of juice	10 fruits	Measurement	1:Very low 3:Low 5:Intermediate 7:High 9:Very high		Brix value. Very low:<=8.0%, low:8.1-10.9%, intermediate:11.0-12.9%, high:13.0-14.9%, very high:>=15.0%
10	Acidity of juice	5 fruits	Measurement	2:Very low 3:Low 5:Intermediate 7:High 9:Very high		Measured with pH meter. Very low:>=4.6, low:4.5-4.0, intermediate:3.9, high:3.8-3.7, extremely high:<=3.6
11	Quality of fruit	10 fruits	Observation	3:Low 5:Intermediate 7:High		General evaluation by appearance, eating quality and flesh texture
12	Shelf life of fruit	20 fruits	Observation	3:Short 5:Intermediate 7:Long		Time when half of 20 fruits stored at room temperature became too soft and damaged
13	Split-pit frequency	10 fruits	Observation	1:None 3:Low 5:Intermediate 7:High		Number of fruits with split pits per 10 fruits. Low:1-2, intermediate:3-4, high:>=5

Plant		Peach		54(07012)	Tertiary optional character	
No	Characters	No. of samples	Methods	Rank or measurement unit		Remarks
1	Astringency	5	Sensory	1:None 3:Low 5:Intermediate 7:High		Determined by organoleptic test for fully ripe fruits
2	Browning of flesh	5	Observation	3:Low 5:Intermediate 7:High		Degree of flesh browning one hour after cutting
3	Processing suitability		Others	3:Low 5:Intermediate 7:High		General evaluation for canned and peach juice, based on the appearance, taste and ease of processing