

Plant		Apricot		56(07014)	Primary essential character
No	Characters	No. of samples	Methods	Rank or measurement unit	Remarks
1	Color of one-year-old shoots	10 shoots	Observation	3:Grayish brown 4:Yellowish brown 5:Brown 6:Deep brown 7:Reddish brown	Color of the medium length shoots during dormant season
2	Leaf shape	15 leaves	Observation	2:Elongated ovate 3:Ovate 4:Broad ovate 5:Round ovate 6:Rounded 7:Round elliptical 8:Elliptical 9:Oblong	2 or 3 leaves from the medium length shoot in July
3	Shape of stipule	15 leaves	Observation	2:Elongated 4:Lanceolate 6:Falcate thick 7:Falcate medium 8:Falcate thin	Stipule shape of petiole base is observed, in June to July
4	Color of petals	10 flowers	Observation	3:White 5:Pale pink 7:Pink 9:Deep pink	Color of petal just after blooming
5	Shape of petals	10 flowers	Observation	3:Rounded 5:Elliptical 7:Oblong 9:Ovate	Shape of petals just after blooming
6	Color of calyx	10 flowers	Observation	3:Yellowish green 4:Green 5:Pale red 6:Red 7:Reddish purple	Color of calyx just after flowering
7	Fruit shape	30 fruits	Observation	3:Oblate 5:Rounded 6:Round elliptical 7:Elliptical 9:Ovate	Height and width of matured fruit are measured. Height/width ratio is classified
8	Ground color of fruit skin	30 fruits	Observation	2:Cream 3:Greenish yellow 4:Yellow 5:Light orange-Yellow 6:Orange-Yellow 7:Orange 8:Reddish orange	Ground color of matured fruit skin
9	Flesh color	10 fruits	Observation	2:Cream 3:Greenish yellow 4:Yellow 5:Light orange-Yellow 6:Orange-Yellow 7:Orange 8:Reddish orange	Color of flesh just after cutting. Fully ripe fruits
10	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
11	Shape of stone	10 fruits	Observation	2:Oblate 3:Rounded 4:Round oblong 5:Elliptical 6:Elongated 7:Broad ovate 8:Ovate	Height/width are measured

Plant		Apricot		56(07014)	Secondary essential character	
No	Characters	No. of samples	Methods	Rank or measurement unit		Remarks
1	Tree habit	2 trees	Observation	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 shoots	2 trees	Observation	3:Few 5:Intermediate 7:Many		Number of shoots from the top of subscaffold. Few:<=20, intermediate:21-40, many:>=41
4	Number of spurs	10 shoots	Observation	3:Few 5:Intermediate 7:Many		Number of short branches less than 20cm on two-year-old shoots. Few:<=10, intermediate:11-15, many:>=16
5	Number of flower buds	10 shoots	Observation	3:Few 5:Intermediate 7:Many		Number of flowers per 10cm are counted during the dormant season. Few:<=10, Intermediate:11-20, many:>=21
6	Degree of physiological fruit drop	2 trees	Observation	3:Low 5:Intermediate 7:High		Ratio of number of harvested fruits/total fruits just after thinning
7	Productivity	2 trees	Observation	3:Low 5:Intermediate 7:High		Total weight of harvested fruits
8	Harvest season	2 trees	Observation	3:Early 5:Mid season 7:Late		The date when half fruits have been harvested
9	Season of defolition	2 trees	Observation	3:Early 5:Intermediate 7:Late		The date when 75% of leaves have fallen
10	Resistance to bacterial shot hole	2 trees	Observation	3:Low 5:Intermediate 7:High		Extent of infected leaves and fallen leaves

Plant	Apricot		56(07014)	Secondary optional character	
No	Characters	No. of samples	Methods	Rank or measurement unit	Remarks
1	Amount of pollen	10 flowers	Observation	3:Little 5:Intermediate 7:Much	Amount of pollen just after anthesis

Plant		Apricot		56(07014)	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 of skin	10 fruits	Observation	1:Absent 3:Weak 5:Intermediate 7:Strong		Ratio of blushed/non blushed area of fruit skin
3	Susceptibility to skin cracking	10 fruits	Observation	1:No cracking 3:Low 5:Intermediate 7:High 9:Very high		Ratio of cracked fruits/10 fruits
4	Flesh texture	5 fruits	Sensory	3:Coarse 5:Intermediate 7:Fine		Determined by organoleptic test of fully ripe fruits
5	Degree of hollowness of flesh	10 fruits	Observation	3:Low 5:Intermediate 7:High		Degree of hollowness around the top of stone
6	Sweetness of juice	10 fruits	Sensory	3:Low 5:Intermediate 7:High		Brix value. Extremely low:<=8.0%, low:8.1-11.0%, intermediate:11.1-13.0%, high:13.1-15.0%, extremely high:>=15.1%
7	Acidity of juice	5 fruits	Sensory	3:Low 5:Intermediate 7:High		Measured with pH meter. Very low:>=4.6, low:4.5-4.0, intermediate:3.9-3.8, high:3.7-3.6, extremely high:<=3.5
8	Aroma	5 fruits	Sensory	1:No aroma 3:Little 5:Intermediate		Determined by organoleptic test for fully ripe fruit
9	Quality of fruit	10 fruits	Others	3:Low 5:Intermediate 7:High		General evaluation by appearance, eating quality and flesh texture
10	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.
11	Size of stone	10 fruits	Measurement	1:Very small 3:Small 5:Intermediate 7:Large 9:Very large		Evaluated by stone height x stone width. Very small:<=3.0, small:3.1-7.0, intermediate:7.1-10.0, large:10.1-13.0, very large:>=13.1

Plant		Apricot		56(07014)	Tertiary optional character	
No	Characters	No. of samples	Methods	Rank or measurement unit		Remarks
1	Astringency	5 fruits	Sensory	1:No astringency 3:Low 5:Intermediate 7:High		Determined by organoleptic test for fully ripe fruits
2	Juiciness of flesh	5 fruits	Sensory	3:Little 5:Intermediate 7:Much		Amount of juice extracted fully ripe fruits
3	Suitability for processing		Others	3:Low 5:Fair 7:High		Evaluated by appearance, taste and ease of processing into syrups,etc.