	Plant	Cabbage		5	74(08011)	Primary essential character	
No	Characters No. of sample		No. of samples	Methods		Rank or measurement unit	Remarks
1	Plant habit		10 plants	Observatio:		4:Semi-erect 5:Intermediate 6:Semi- 7:Prostrate	At head initiation stage or when rosette growth is the most vigorous
2	Outer leaf shape 10 plants		10 plants	Observatio:	_	ed circle 4:Depressed circle-Circle 6:Circle-Reverse ovate 7:Reverse	Observe the largest leaf at harvesting stage
3	Outer leas	E color	10 plants Observa		3:Pale gr (purple) green (pu	sh green 2:Slightly yellowish green een (purple) 4:Slightly pale green 5:Green (Purple) 6:Slightly dark rple) 7:Dark green (purple) y grayish green 9:Grayish green	Descriptions in () are for red cabbage.
4	Head shape	2	5 heads	Observation	bottom 4	:Rather flat 3:Circular tapering :Circular 5:Circular pointed 6:Long 7:Cornic 8:Elliptic 9:Elliptic	Observe heads of medium growth
5	Head heigh	nt	5 heads	Measuremen		4:Slightly short 5:Intermediate y long 7:Long	Observe heads of medium growth. Short:<10 cm, intermediate:16-20 cm, long:>26 cm
6	Head diame	eter	5 heads	Measuremen		4:Slightly narrow 5:Intermediate y broad 7:Broad	Measure heads of medium growth. Narrow:<10 cm, intermediate:16-20 cm, broad:>26 cm
7	Number of in head	wrapping leaf	10 heads	Observation	n 1:0ne 2:	Two 3:Three 4:Four	Of harvested heads
8	Maturity 10 plants		Observation	4:Slightl	ly early 2:Very early 3:Early y early 5:Intermediate 6:Slightly ate 8:Very late 9:Extremely late	At 50% harvestable stage	

	Plant Ca	abbage			74(08011	.)	Primary optional character	
No	Characters		No. of samples	amples Methods			Rank or measurement unit	Remarks
1	Number of outer leaves 10		10 plants	Observation			Slightly few 5:Intermediate	Measure mature outer leaves at harvesting stage. Few:<=10, intermediate:14-16, many:>=20
2	Outer leaf pigmentation		10 plants	Observation	3:1	ittle	1:Extremely little 2:Very little 4:Slightly little 5:Intermediate ly much 7:Much	Observe after frost
3	Outer leaf	wax	10 plants	Observation		0:Absent 3:Little 4:Slightly little 5:Intermediate 6:Some 7:Much		
4	Undulation of marginal 10 plants area in outer leaf		10 plants	Observation	4:	0:Absent 1:Extremely weak 2:Very weak 3:Weak 4:Slightly weak 5:Intermediate 6:Slightly strong 7:Strong		
5	Size of und	ulation of	10 plants	Observation			4:Slightly small 5:Intermediate ly large 7:Large	
6	Wrinkle or outer leaf	Wrinkle or savoy of 10 plants outer leaf		Observation	(fi 5:I	ne) 3 nterme	1:Extremely weak (fine) 2:Very weak 3:Weak (fine) 4:Slightly weak (fine) ediate 6:Slightly strong (rough) (rough)	Description in () are for savoy cabbage.
7		Distinctness of veins 10 plants in outer leaf		Observation			inct 4:Slightly indistinct ediate 6:Slightly distinct 7:Distinct	
8	Outer leaf	size	10 plants	Observation			4:Slightly small 5:Intermediate ly large 7:Large	
9	Petiole length of outer 10 plants leaf		Observation			4:Slightly short 5:Intermediate ly long 7:Long		
10	Petiole shar	pe of outer	10 plants	Observation			4:Slightly flat 5:Intermediate ly round 7:Round	Observe transverse section at half length
11	Midlib shap	e of outer	5 heads	Observation			4:Slightly flat 5:Intermediate ly round 7:Round	
12	Stem length		10 plants	Observation			4:Slightly short 5:Intermediate ly long 7:Long	From the base of stem to the bottom of head

	Plant Cabbage			74(08011)	Primary optional character		
No	Characters No. of samples		Methods	5	Rank or measurement unit	Remarks	
13	3 Shape of head top 5 heads		5 heads	Observation		2:Rather flat 3:Half-round 4:Slightly ound 5:Round 6:Slightly pointed ted	
14	Shape of 1	head bottom	5 heads	Observatio	n 3:Flat 4:Slightly flat 5:Round 6:Slightly tapered 7:Tapered		
15	Head color 5 heads		Observatio	3:Pale	owish green 2:Rather yellowish green green 4:Slightly pale green 5:Green ntly dark green 7:Dark green	Surface color	
16	Core length of head 5 heads		Observation	4:Sligh	emely short 2:Very short 3:Short ntly short 5:Intermediate 6:Slightly 7:Long 8:Very long 9:Extremely long	Evaluated as the rate of core/head length. Extremely short:<=1/4, short:<=1/3, intermediate:=1/2, long:<=2/3, extremely long:>2/3	
17	Head soli	dity	5 heads	Observatio	4:Sligh	emely loose 2:Very loose 3:Loose htly loose 5:Intermediate 6:Slightly 7:Solid 8:Very solid 9:Extremely solid	Loose:space present in the upper part. Intermediate:space present around the core, solid:space slightly observed, extremely solid:no space
18	Head exposure 10 plants Obse		Observatio	3:Sligh	en 1:Almost hidden 2:Very hidden htly exposed 4:Slightly exposed ly exposed 6:Very exposed 7:Fully	Appearance of head by horizontal eye point (relative position of head to surrounding leaves) at harvesting stage	
19	Splitting deteriola		10 plants	Observatio	4:Sligh	emely early 2:Very early 3:Early ntly early 5:Intermediate 6:Slightly 7:Late 8:Very late 9:Extremely late	At 10% harvestable stage
20	0 Unseasonable bolting 10 plants		Observatio	1	equent 4:Slightly infrequent rmediate 6:Slightly frequent 7:Frequent		

	Plant	Cabbage			74(08011)	Secondary essential character	
No	Characters		No. of samples	Method	S	Rank or measurement unit	Remarks
1	1 Fusarium yellows resistance		30 plants	Observation		3:Low 4:Slightly low 5:Intermediate y high 7:High 9:Very high	3-7:Type-B, 9:Type-A resistance, by natural occurrence or artificial inoculation
2	2 Clubroot resistance		30 plants	Observation		3:Low 4:Slightly low 5:Intermediate y high 7:High	By natural occurrence or artificial inoculation
3	3 Virus resistance		30 plants	Observation		3:Low 4:Slightly low 5:Intermediate y high 7:High	By natural occurrence or artificial inoculation
4	4 Soft rot resistance		30 plants	Observation		Slightly low 5:Intermediate y high 7:High	By natural occurrence or artificial inoculation
5	Black rot	resistance	30 plants	Observation		Slightly low 5:Intermediate y high 7:High	By natural occurrence or artificial inoculation

	Plant Cabbage		74	(08011)	Secondary optional character	
No	Characters	No. of samples	Methods		Rank or measurement unit	Remarks
1	Verticillium yellows	30 plants			:Slightly low 5:Intermediate ly high 7:High	By natural occurrence or artificial inoculation
2	Diamondback moth 30 plants resistance		Observation	1	:Slightly low 5:Intermediate ly high 7:High	By natural occurrence or artificial inoculation
3	Aphid resistance 30 plants		Observation	Observation 3:Low 4:Slightly low 5:Intern 6:Slightly high 7:High		By natural occurrence or artificial inoculation
4	Green catapillar 30 plants resistance				:Slightly low 5:Intermediate ly high 7:High	By natural occurrence or artificial inoculation
5	Shelf life	Shelf life 30 plants		3:Low 4:Slightly low 5:Intermediate 6:Slightly high 7:High		Post-harvest storage ability
6	Heading ability under 30 plants high temperature		Observation		:Slightly low 5:Intermediate ly high 7:High	Evaluate head growth under high temperature
7	Frost tolerance 30 plants		Observation		:Slightly low 5:Intermediate ly high 7:High	As the degree of damage by low temperature
8	Heading ability under 30 plants low temperature		Observation		:Slightly low 5:Intermediate ly high 7:High	Evaluated by head growth under low temperature
9	9 Tolerance to excessive 30 plants soil moisture		Observation		:Slightly low 5:Intermediate ly high 7:High	As the degree of damage by excessive soil moisture

	Plant	Cabbage			74(08011)	Tertiary essential character	
No	o Characters		No. of samples	Methods	S	Rank or measurement unit	Remarks
1	1 Head weight		5 heads	Measuremen	4:Slight	ly small 5:Intermediate 6:Slightly :Large 8:Very large 9:Extremely large	Weight of medium-sized marketable head/plant. Extremely small:<=0.5 kg, small:0.6-1.5 kg, intermediate:1.6-3.0 kg, large:3.1-7.0 kg, extremely large:>=7.1 kg
2	2 Brix		10 heads	Measuremen		la biob 7:Tiob	Brix of juice squeezed from around midlib of heading leaves. Low:<=2.9%, intermediate:3.7-4.3%, high:>=5.1%

	Plant Cabbage		74(08011)	Tertiary optional character			
No	Cha	aracters	No. of samples	o. of samples Method		Rank or measurement unit	Remarks
1	Processing 10 heads Se		Sensory	1	itable 3:Low 4:Slightly low ediate 6:Slightly high 7:High	Record kind of processing	
2	2 Taste		10 heads	Sensory	1	:Slightly bad 5:Intermediate ly good 7:Good	Evaluated by total taste factors including tenderness, crispness, fibrousness, sucurency, glassy, smell, hardness etc