Table 8. List of descriptors for Sweet Sorghum

S.No.	Traits	Recording stage	Descriptor state	Procedure	Remarks
1	Stem thickness (cm)	After harvesting	Exact width	Measure girth of the main stalk with the help of digital caliper after harvesting. Take mean of five randomly selected plants. Should be measured at the points 25 cm above base of the stalk; 25 cm below the topmost node and from centre of the stalk and averaged.	**New descriptor**
2	Number of internodes	After harvesting	Exact number	Of the main stalk after harvesting. Mean of five representative plants.	**New descriptor**
3	Grain yield (kg/ha)	At maturity	Exact yield	Record grain yield from harvested area and calculate yield kg per hectare.	**New descriptor**
4	Fresh stalk yield (t/ha)	At maturity	Exact yield	Record fresh stalk yield with leaves from harvested area and calculate yield tons per hectare.	**New descriptor**
5	Fresh cane yield (t/ha)	At maturity	Exact yield	Fresh stalk yield after leaf striping from harvested area and calculate yield tons per hectare.	**New descriptor**
6	Juice yield (l/ha)	At maturity	Exact yield	Juice is extracted from the stalk using electrically operated juice extractor and yield is measured in litres per hectare.	**New descriptor**
7	Juice extraction %	Post harvest		Calculated as: [Juice yield (t ha^{-1})/Cane yield (t ha^{-1})] * 100	**New descriptor**

8	Total soluble solids (TSS %)/ Brix (%)	At maturity		Total solids content present in the juice expressed in percentage. Brix includes sugars as well as non-sugars. Brix can be measured in the field itself in the standing cane crop using a Hand Refractometer. In the field, cut the stem, press to get juice and place a drop of the juice sample in the Hand Refractometer and measure the Brix reading. The HR Brix readings should be separately taken from top, middle, and bottom and work out average. It is also preferred to cut the stem at 5^{th} internode and pressed to collect juice sample. Record observation on five representative plants.	**New descriptor**
9	Sucrose per cent or pol per cent	Post harvest		The juice sucrose per cent is the actual cane sugar present in the juice. It is determined by using a polarimeter, hence sucrose per cent is also referred to as pol per cent. For all practical purposes, pol % and sucrose % are synonyms. Sucrose % in juice can also be measured by using sucrolyser/Saccharimeter.	**New descriptor**
10	Purity coefficient	Post harvest		It refers to the percentage of sucrose present in the total solids content in the juice. A higher purity indicates the presence of higher sucrose content out of the total solids present in juice.	**New descriptor**
				Purity Percentage = (Sucrose %/HR Brix) * 100	
11	Bagasse yield (t ha^{-1})	Post harvest		It is the weight of leftover canes after juice extraction estimated in t ha^{-1}.	**New descriptor**