

	American Foods Group				Booker Packing Co.		Certified Angus Beef
	Black Angus Reserve	America's Gourmet Reserve	Preferred Angus	Heartland Angus	Angus One Beef	Angus Beef	
<b>Live Animal Requirement</b>							
Phenotype <sup>u</sup>	GLA		GLA	GLA	GLA	GLA	GLA
Genotype <sup>u</sup>							GLA <sup>v</sup>
<b>Quality Factors</b>							
U.S. Prime	X <sup>a</sup>	X <sup>a</sup>		X		X	X
U.S. Choice	X <sup>bc</sup>	X <sup>b</sup>		X		X	X
U.S. Select	X <sup>d</sup>			X		X	
U.S. Standard						X	
U.S. Utility and Commercial			X		X		
Maturity	A/B*	A/B*	A - E	Overall A	C-E	A	A
Marbling score requirement	a: SLA <sup>00</sup> or higher	a: SLA <sup>00</sup> or higher	SM <sup>00</sup> or higher	SL <sup>00</sup> or higher	SL <sup>00</sup> or higher	TR <sup>00</sup> or higher	MT <sup>00</sup> or higher
	b: MT <sup>00</sup> to MD <sup>99</sup>	b: MT <sup>00</sup> to MD <sup>99</sup>					
	c: SM <sup>00</sup> to SM <sup>99</sup>						
	d: SL <sup>40</sup> to SL <sup>99</sup>						
Medium or fine marbling texture							X
<b>Yield Factors</b>							
Yield grade					≤ 4.9	≤ 4.9	
Ribeye area (square inches)		≥ 11.0					10.0 - 16.0
Hot carcass weight (pounds)		≥ 600					< 1000*
Fat thickness (inches)							< 1.0
Minimum muscling requirement <sup>x</sup>	X		X	X	X	X	X
<b>Carcass Characteristics</b>							
Carcass class (type) <sup>y</sup>	S & H	S & H	S, H & C	S & H	C	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	N	N	N	N	N	N	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X
Max hump height (≤ 2 inches) requirement	X	X	X	X	X	X	X
<b>USDA Information</b>							
Schedule number	G-39	G-41	G-53	G-62	G-59	G-60	G-1
Initial release date	Dec-99	Aug-00	Feb-03	Jun-04	Jun-04	Jun-04	1978
Effective date	Jul-04	Mar-04	Feb-03	Jun-04	Jun-04	May-05	Jan-07

<sup>u</sup>GLA = USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence; AHA = American Hereford Association Live Animal Specification; GL46 = Ridgefield Farms Specification for Characteristics of Eligible Cattle for Ridgefield Farms Hereford Beef Programs

<sup>v</sup>AngusSource® - American Angus Association Process Verified Program and <sup>w</sup>Red Angus Association of America Process Verified Program

<sup>x</sup>Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length

<sup>y</sup>S = Steer; H = Heifer; C = Cow

<sup>z</sup>N = no evidence of capillary rupture; PF = practically free of capillary ruptures

<sup>a,b,c</sup>Denotes different brand name within a program

\*See schedule for specific requirements

X = Program requirement

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	Creekstone Farms				Elkhorn Valley Packing	
	Certified Hereford Beef	Black Angus Beef	Natural Black Angus Beef	International Black Angus Beef	Premier Angus Beef	Valley Pride Black Angus Beef
<b>Live Animal Requirement</b>						
Phenotype <sup>u</sup>	AHA	GLA	GLA	GLA / NHTC*	GLA	GLA
Genotype <sup>u</sup>						
<b>Quality Factors</b>						
U.S. Prime		X <sup>a</sup>	X <sup>a</sup>	X <sup>a</sup>	X	
U.S. Choice	X	X <sup>ab</sup>	X <sup>b</sup>	X <sup>b</sup>	X	
U.S. Select	X	X <sup>c</sup>	X <sup>c</sup>	X <sup>c</sup>		
U.S. Standard						X
U.S. Utility and Commercial						X
Maturity	A	Overall A	A or B	A or B	A or B	B - E
Marbling score requirement	SL <sup>00</sup> to MD <sup>99</sup>	a: MT <sup>00</sup> or higher	a: SLA <sup>00</sup> or higher	a: SLA <sup>00</sup> or higher	SM <sup>00</sup> or higher	SL <sup>50</sup> or higher
		b: SM <sup>00</sup> to SM <sup>99</sup>	b: SM <sup>00</sup> to MD <sup>99</sup>	b: SM <sup>00</sup> to MD <sup>99</sup>		
		c: SL <sup>00</sup> to SL <sup>99</sup>	c: SL <sup>00</sup> to SL <sup>99</sup>	c: SL <sup>00</sup> to SL <sup>99</sup>		
Medium or fine marbling texture	X	X			X	
<b>Yield Factors</b>						
Yield grade	≤ 4.9					
Ribeye area (square inches)						
Hot carcass weight (pounds)	600 - 1000					
Fat thickness (inches)						
Minimum muscling requirement <sup>x</sup>	X	X	X	X	X	X
<b>Carcass Characteristics</b>						
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H	S & H	S & H	S, H & C
Capillary rupture in ribeye muscle <sup>z</sup>	PF				PF	N
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches) requirement	X	X	X	X	X	X
<b>USDA Information</b>						
Schedule number	G-10	G-44	G-61	G-74	G-50	G-66
Initial release date	Jan-96	Oct-00	Jun-04	Oct-05	Sep-01	Sep-01
Effective date	Aug-07	Oct-05	Sep-04	Nov-05	Oct-06	Aug-06

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	Cargill Meat Solutions		Frontier Meats	Gordon Food Service	Harris Ranch	H-E-B	Iowa Best Beef
	Sterling Silver	Angus Pride	Angus Beef	Black Angus Beef	Natural Black Angus	Natural Angus Beef	Black Angus Beef
<b>Live Animal Requirement</b>							
Phenotype <sup>u</sup>		GLA	GLA	GLA	GLA	GLA	GLA
Genotype <sup>u</sup>		GLA <sup>vw</sup>	GLA <sup>vw</sup>	GLA <sup>v</sup>		GLA <sup>w</sup>	
<b>Quality Factors</b>							
U.S. Prime	X	X	X	X	X <sup>a</sup>	X	X
U.S. Choice	X	X	X	X	X <sup>bc</sup>	X	X
U.S. Select			X		X <sup>d</sup>	X	X
U.S. Standard							
U.S. Utility and Commercial							
Maturity	A or B	A	Overall A	A	A	Overall A	Overall A
Marbling score requirement	MT <sup>00</sup> or higher	SM <sup>50</sup> or higher	SL <sup>00</sup> or higher	MT <sup>00</sup> or higher	a: SLA <sup>00</sup> or higher	SL <sup>00</sup> or higher	SL <sup>00</sup> or higher
					b: MT <sup>00</sup> to MD <sup>99</sup>		
					c: SM <sup>00</sup> to SM <sup>99</sup>		
					d: SL <sup>40</sup> to SL <sup>99</sup>		
Medium or fine marbling texture	X	X		X			
<b>Yield Factors</b>							
Yield grade							
Ribeye area (square inches)				10.0 - 16.0			
Hot carcass weight (pounds)				< 1000*			
Fat thickness (inches)				< 1.0			
Minimum muscling requirement <sup>x</sup>	X	X	X	X	X	X	X
<b>Carcass Characteristics</b>							
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	PF	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X
Max hump height (≤ 2 inches) requirement	X	X	X	X	X	X	X
<b>USDA Information</b>							
Schedule number	G-2	G-19	G-81	G-71	G-57	G-72	G-68
Initial release date	Jul-98	May-98	Aug-07	Aug-05	Jun-04	Sep-05	Jun-05
Effective date	Apr-05	Jan-07	Aug-07	Apr-07	Sep-05	Oct-05	Dec-05

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	Misty Isle Farms	Smithfield Beef Group		National Beef			Niman Ranch
	Natural Black Angus	Aberdeen Farms Black Angus	Pureland Premium Black Angus Beef	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef	Black Canyon Angus Beef	Natural Beef
<b>Live Animal Requirement</b>							
Phenotype <sup>u</sup>	GLA	GLA	GLA	GLA		GLA	
Genotype <sup>u</sup>		GLA <sup>v</sup>		GLA <sup>v</sup>		GLA <sup>v</sup>	
<b>Quality Factors</b>							
U.S. Prime	X	X	X <sup>a</sup>	X	X		X
U.S. Choice	X	X	X <sup>ab</sup>	X	X	X <sup>a</sup>	X
U.S. Select		X	X <sup>b</sup>			X <sup>b</sup>	
U.S. Standard							
U.S. Utility and Commercial							
Maturity	A	A	A or B	A	A	Overall A	A or B
Marbling score requirement	SM <sup>00</sup> or higher	SL <sup>00</sup> or higher	a: MT <sup>00</sup> or higher b: SL <sup>00</sup> to SM <sup>99</sup>	SM <sup>50</sup> or higher	MT <sup>00</sup> or higher	a: SM <sup>00</sup> to MD <sup>99</sup> b: SL <sup>30</sup> to SL <sup>99</sup>	SM <sup>00</sup> or higher
Medium or fine marbling texture	X	X					
<b>Yield Factors</b>							
Yield grade	≤ 4.9						
Ribeye area (square inches)							
Hot carcass weight (pounds)							
Fat thickness (inches)							
Minimum muscling requirement <sup>x</sup>	X	X	X	X	X	X	X
<b>Carcass Characteristics</b>							
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	N	PF		PF	PF		PF
Free of dark cutting characteristics	X	X	X	X	X	X	X
Max hump height (≤ 2 inches) requirement	X	X	X	X	X	X	X
<b>USDA Information</b>							
Schedule number	G-54	G-47	G-80	G-14	G-20	G-63	G-79
Initial release date	Apr-03	Jun-01	Jun-07	Dec-96	Oct-98	Oct-04	Feb-07
Effective date	Apr-03	May-07	Jun-07	Apr-07	Oct-05	Dec-06	Feb-07

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	Nolan Ryan*				PM Beef	
	All Natural Tender Aged Beef	Ohio Signature Beef	Oregon Trail Beef	Premium Gold Angus	Certified Preferred Stock Angus Beef	Rancher's Choice Beef
<b>Live Animal Requirement</b>						
Phenotype <sup>u</sup>				GLA	GLA	
Genotype <sup>u</sup>						
<b>Quality Factors</b>						
U.S. Prime		X	X <sup>a</sup>	X <sup>a</sup>	X <sup>a</sup>	
U.S. Choice	X	X	X <sup>ab</sup>	X <sup>ab</sup>	X <sup>a</sup>	X
U.S. Select	X		X <sup>b</sup>	X <sup>b</sup>	X <sup>b</sup>	
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A	A	A	A or B	A or B	A or B
Marbling score requirement	a: SM <sup>00</sup> to MD <sup>99</sup>	SM <sup>00</sup> or higher	a: MT <sup>00</sup> or higher	a: MT <sup>00</sup> or higher	a: SM <sup>00</sup> or higher	MT <sup>00</sup> to MD <sup>99</sup>
	b: SL <sup>00</sup> to SL <sup>99</sup>		b: SL <sup>50</sup> to SM <sup>99</sup>	b: SL <sup>00</sup> to SM <sup>99</sup>	b: SL <sup>00</sup> to SL <sup>99</sup>	
Medium or fine marbling texture		X			X	X
<b>Yield Factors</b>						
Yield grade	≤ 2.9		≤ 3.9			
Ribeye area (square inches)	11.0 - 16.5					
Hot carcass weight (pounds)						
Fat thickness (inches)						
Minimum muscling requirement <sup>x</sup>		X		X		X
<b>Carcass Characteristics</b>						
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	N	PF	N			PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches) requirement		X	X	X	X	X
<b>USDA Information</b>						
Schedule number		G-55	G-52	G-30	G-67	G-82
Initial release date	Apr-00	Sep-03	Sep-02	Dec-95	Apr-05	Jan-08
Effective date	Aug-07	Jan-07	May-05	Jun-06	Jan-06	Jan-08

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	Ridgefield Farms	Stock Yards		Swift & Co.			
	Premium Hereford Beef	Angus Beef	Premium Beef	EA Miller Chef's Exclusive	Premium Black Angus Beef	Angus Select Beef	G.F. Swift 1855
<b>Live Animal Requirement</b>							
Phenotype <sup>u</sup>	GL46	GLA			GLA	GLA	
Genotype <sup>u</sup>		GLA <sup>v</sup>			GLA <sup>v</sup>	GLA <sup>v</sup>	
<b>Quality Factors</b>							
U.S. Prime		X	X	X			X
U.S. Choice	X	X	X	X	X		X
U.S. Select	X					X	
U.S. Standard							
U.S. Utility and Commercial							
Maturity	A	A	A		A	A	Overall A
Marbling score requirement	SL <sup>00</sup> to MD <sup>99</sup>	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	SM <sup>00</sup> to MD <sup>99</sup>	SL <sup>00</sup> to SL <sup>99</sup>	MT <sup>00</sup> or higher
Medium or fine marbling texture	X	X	X		X	X	X
<b>Yield Factors</b>							
Yield grade			≤ 3.9				
Ribeye area (square inches)		10.0 - 16.0					
Hot carcass weight (pounds)		< 1000*					
Fat thickness (inches)		< 1.0					
Minimum muscling requirement <sup>x</sup>		X	X		X	X	X
<b>Carcass Characteristics</b>							
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	PF	PF	PF	N	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X
Max hump height (≤ 2 inches) requirement	X	X	X		X	X	X
<b>USDA Information</b>							
Schedule number	G-46	G-22	G-73	G-4 (P2)	G-23	G-42	G-45
Initial release date	Apr-01	Mar-99	Oct-05	1986	Jul-97	Jul-00	Apr-86
Effective date	Dec-05	Jan-07	Sep-06	Jan-03	Oct-06	Oct-06	Sep-05

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	Swift & Co.			Sysco		
	Corral Creek Angus Beef	G.F. Swift 1855 Black Angus Beef	Natural Angus	Butcher's Block Angus	Butcher's Block Reserve	Butcher's Block Reserve Angus
<b>Live Animal Requirement</b>						
Phenotype <sup>u</sup>	GLA	GLA	GLA	GLA		GLA
Genotype <sup>u</sup>	GLA <sup>v</sup>	GLA <sup>v</sup>	GLA <sup>v</sup>	GLA <sup>w</sup>		GLA <sup>v</sup>
<b>Quality Factors</b>						
U.S. Prime	X	X	X	X <sup>a</sup>	X	X
U.S. Choice	X	X	X	X <sup>a</sup>	X	X
U.S. Select	X		X	X <sup>b</sup>		
U.S. Standard	X					
U.S. Utility and Commercial						
Maturity	A or B	A	Overall A	A	A	A
Marbling score requirement	PD <sup>00</sup> or higher	MT <sup>00</sup> or higher	SL <sup>00</sup> or higher	a: SM <sup>00</sup> or higher b: SL <sup>00</sup> to SL <sup>99</sup>	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher
Medium or fine marbling texture				X	X	X
<b>Yield Factors</b>						
Yield grade				≤ 3.9		
Ribeye area (square inches)		10.0 - 16.0			10.0 - 16.0	10.0 - 16.0
Hot carcass weight (pounds)		< 1000*			< 1000*	< 1000*
Fat thickness (inches)		< 1.0			< 1.0	< 1.0
Minimum muscling requirement <sup>x</sup>	X	X	X	X	X	X
<b>Carcass Characteristics</b>						
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches) requirement	X	X	X	X	X	X
<b>USDA Information</b>						
Schedule number	G-65	G-70	G-77	G-7	G-8	G-78
Initial release date	Dec-04	Jun-05	Oct-06	Aug-00	Aug-00	Jan-07
Effective date	Oct-06	Jan-07	Oct-06	Jun-05	Jan-07	Jan-07

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	Tyson's	AB Foods, LLC (Washington Beef)	
	Chairman's Reserve Certified Premium Beef	St. Helen's Premium Angus Beef	Signature Double R Northwest Brand Beef
<b>Live Animal Requirement</b>			
Phenotype <sup>u</sup>		GLA	
Genotype <sup>u</sup>		GLA <sup>w</sup>	
<b>Quality Factors</b>			
U.S. Prime	X	X	X
U.S. Choice	X	X	X
U.S. Select		X	
U.S. Standard			
U.S. Utility and Commercial			
Maturity	A	Overall A	Overall A
Marbling score requirement	MT <sup>00</sup> or higher	SL <sup>00</sup> or higher	MD <sup>00</sup> or higher
Medium or fine marbling texture	X	X	X
<b>Yield Factors</b>			
Yield grade		≤ 3.9	≤ 3.9
Ribeye area (square inches)			
Hot carcass weight (pounds)			
Fat thickness (inches)			
Minimum muscling requirement <sup>x</sup>	X	X	X
<b>Carcass Characteristics</b>			
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	PF	PF	N
Free of dark cutting characteristics	X	X	X
Max hump height (≤ 2 inches) requirement	X	X	X
<b>USDA Information</b>			
Schedule number	G-35	G-51	G-64
Initial release date	Sep-99	Oct-01	Oct-04
Effective date	Apr-06	Jan-08	Dec-04

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<sup>z</sup>N = no evidence of capillary rupture; PF = practically free of capillary ruptures

<sup>a,b,c</sup>Denotes different brand name within a program

\*See schedule for specific requirements

X = Program requirement

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