

Company	44 Farms	AB Foods, LLC (Washington Beef)			Agri Star	Agri Star
Program/Brand Name	44 Farms Premium Natural Black Angus	St. Helen's Premium Angus Beef	Signature Double R Northwest Brand Beef	Alltech Angus	Agri Star Angus- Iowa Best Beef Black Angus Beef	Iowa Best Beef Premier Midwest Black Angus
Schedule number	G-112	G-51	G-64	G-108	G-68	G-109
Live Animal Requirement						
Phenotype	GLA	GLA		GLA	GLA	GLA
Genotype	GLA ^v	GLA ^u		GLA ^{uv}		
Other	NHTC, NE3					
Carcass Characteristics						
U.S. Prime	X	X	X	X	X	X
U.S. Choice	X	X	X	X	X	X
U.S. Select		X		X	X	
U.S. Standard						
U.S. Utility and Commercial						
Maturity	Overall A & B	Overall A	Overall A	A	Overall A	Overall A
Marbling score requirement	Full Range in Prime	SL ⁰⁰ or higher	MD ⁰⁰ or higher	a.SIA ⁰⁰ or higher	SL ⁰⁰ or higher	Mt ⁰⁰ or higher
	Full Range in Choice			b.SM ⁰⁰ to Md ⁰⁰		
				c. SL ⁰⁰ to SL ⁹⁹		
Medium or fine marbling texture	X	X	X	X		X
Yield grade						≥4.9
Ribeye area (square inches)						
Hot carcass weight (pounds)						
Fat thickness (inches)						
Minimum muscling requirement	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Aug-11	Oct-01	Oct-04	May-11	Jun-05	Jul-11
Effective date	Sep-14	Jun-08	Oct-07	May-11	Dec-05	Jul-11

Company	Agri Star	Amer. Foods Group	Australian Premium	Bar L Bar Natural	Booker Packing Co.		Brush Meat Proces.
Program/Brand Name	Iowa Best Beef Premier Midwest Beef	Heartland Angus	Kansas Ranch Premium Reserve Black Angus	Bar L Bar Natural Angus Beef	Angus One Beef	Angus Beef	Brush Meat Processers Black Angus Beef
Schedule number	G-110	G-62	G-111	G-3	G-59	G-60	G-119
Live Animal Requirement							
Phenotype		GLA	GLA	GLA	GLA	GLA	GLA
Genotype			GLA ^v	GLA ^v			GLA ^v
Other			NHTC				NHTC
Carcass Characteristics							
U.S. Prime	X	X	X	X		X	X
U.S. Choice	X	X	X	X		X	X
U.S. Select		X	X	X		X	X
U.S. Standard						X	
U.S. Utility and Commercial					X		
Maturity	Overall A	Overall A	Overall A or B	Overall A or B	C-E	A	A or B
Marbling score requirement	Mt ⁰⁰ or higher	SL ⁰⁰ or higher	a: Full range in Prime	a: Full range in Prime	SL ⁰⁰ or higher	TR ⁰⁰ or higher	a: Full range in Prime
			b: Full range in Choice	b: Full range in Choice			b: Full range in Choice
			c: SL ⁰⁰ to SL ⁹⁹ (A)	c: SL ⁰⁰ to SL ⁹⁹ (A)			c: SL ⁰⁰ to SL ⁹⁹ (A)
Medium or fine marbling texture	X		X	X			X
Yield grade	≥4.9				≤ 4.9	≤ 4.9	
Ribeye area (square inches)							
Hot carcass weight (pounds)							
Fat thickness (inches)							
Minimum muscling requirement	X	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	S&H	C	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF	N	PF	PF	N	N	PF
Free of dark cutting characteristics	X	X		X	X	X	
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X
USDA Information							
Initial release date	Jul-11	Jun-04	Aug-11	Jan-14	Jun-04	Jun-04	Nov-12
Effective date	Jul-11	Jun-04	Aug-11	Jan-14	Jun-04	May-05	Nov-12

Company	Cargill Meat	Cargill Meat	CAB	CHB		
Program/Brand Name	Sterling Silver	Premium Signature Angus Beef	Certified Angus Beef	Certified Hereford Beef	Certified Texas Longhorn	Certified Wagyu Beef
Schedule number	G-2	G-115	G-1	G-10	G-102	G-75
Live Animal Requirement						
Phenotype		GLA	GLA	AHA		
Genotype		GLA ^v	GLA ^v		GLTL	GLW
Other						< 30 mon. of age
Carcass Characteristics						
U.S. Prime	X	X	X	X		X
U.S. Choice	X	X	X	X		
U.S. Select				X		
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A or B	A	A	A		A
Marbling score requirement	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SL ⁰⁰ or higher		SLA ⁰⁰ or higher
Medium or fine marbling texture	X	X	X	X		
Yield grade						
Ribeye area (square inches)		10.0 - 16.0	10.0 - 16.0	10.0 - 16.0		
Hot carcass weight (pounds)		< 1050*	< 1050*	< 1050*		
Fat thickness (inches)		< 1.0	< 1.0	<1.0		
Minimum muscling requirement	X	X	X	X		
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S, H, C	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	N
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Jul-98	Jan-12	1978	Jan-96	Jul-10	Jul-08
Effective date	Apr-05	Nov-14	Nov-14	Dec-14	Jul-10	Jul-08

Company	Colorado Beef Packers	Creekstone Farms Premium Beef				
Program/Brand Name	Boulder Valley Premium Natural Angus Beef	Premium Black Angus Beef	Premium Natural Black Angus Beef	Premium International Black Angus Beef	Premium Black Angus Beef	Dakota Farms Natural Angus Beef
Schedule number	G-105	G-44	G-61	G-74	G-87	G-83
Live Animal Requirement						
Phenotype	GLA	GLA	GLA	GLA	GLA	GLA
Genotype	GIA ^v	GIA ^v	GLA ^v	GLA ^v	GLA ^v	GLA ^{uv}
Other				NHTC		
Carcass Characteristics						
U.S. Prime	X	X ^a	X ^a	X ^a	Xa	X
U.S. Choice	X	X ^a	X ^b	X ^b	Xb	X
U.S. Select	X		X ^c	X ^c	Xc	X
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A or B	Overall A	A or B	A or B	A or B	A
Marbling score requirement	a: Full range in Prime	a: MT ⁰⁰ or higher	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	SL ⁰⁰ or higher
	b: Full range in Choice		b: Full range in Choice	b: Full range in Choice	b: Full range in Choice	
	c: SL ⁰⁰ to SL ⁹⁹ (A)		c: SL ⁰⁰ to SL ⁹⁹ (A)	c: SL ⁰⁰ to SL ⁹⁹ (A)	c: SL ⁰⁰ to SL ⁹⁹ (A)	
Medium or fine marbling texture	X	X	X	X	X	X
Yield grade						
Ribeye area (square inches)						
Hot carcass weight (pounds)						
Fat thickness (inches)						
Minimum muscling requirement	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X					X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Nov-10	Oct-00	Jun-04	Oct-05	Dec-09	Mar-08
Effective date	Nov-10	Jan-09	Apr-11	Apr-11	Jan-09	Mar-08

Company		EKB Kosher Beef	Elkhorn Valley Packing			Frontier Meats
Program/Brand Name	Double J Angus Beef	Mid-West Premium Natural Angus	Premier Angus Beef	Valley Pride Black Angus Beef	EVP Angus Beef	Angus Beef
Schedule number	G-88	G-90	G-50	G-66	G-93	G-81
Live Animal Requirement						
Phenotype	GLA	GLA	GLA	GLA	GLA	GLA
Genotype	GLA ^v	GLA ^v				GLA ^{uv}
Other						
Carcass Characteristics						
U.S. Prime	X	X	X			X
U.S. Choice	X	X	X			X
U.S. Select	X	X			X	X
U.S. Standard				X		
U.S. Utility and Commercial				X	X	
Maturity	A or B	A or B	A or B	B - E	Overall A	A or B
Marbling score requirement	a: Full range in Prime	a: Full range in Prime	SM ⁰⁰ or higher	SL ⁰⁰ or higher	SI ⁰⁰ to SI ⁹⁹	SL ⁰⁰ or higher
	b: Full range in Choice	b: Full range in Choice				
	c: SI ⁰⁰ to SI ⁹⁹ (A)	c: SI ⁰⁰ to SI ⁹⁹ (A)				
Medium or fine marbling texture	X	X	X		X	
Yield grade						
Ribeye area (square inches)						
Hot carcass weight (pounds)						
Fat thickness (inches)						
Minimum muscling requirement	X	X	X	X	X	X
Carcass class (type) ^y	S&H	S&H	S & H	S, H & C	S & H	S & H
Capillary rupture in ribeye muscle ^z	PR	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Mar-09	Jun-09	Sep-01	Sep-01	May-09	Aug-07
Effective date	Mar-09	Jun-09	Oct-06	Sep-12	May-09	Feb-11

USDA Certified Beef Programs

Company	Gibsons Restaurant	Gordon Food Service	Greater Omaha	Greater Omaha	Halal Pride Farms	HeartBrand
Program/Brand Name	Gibsons Angus Beef	Premium Angus Beef	1881 Omaha Hereford Beef	1920 Omaha Angus Beef	Halal Pride Farms Angus Beef	HeartBrand Akaushi International All Natural Premium
Schedule number	G-125	G-71	G-103	G-104	G-124	G-98
Live Animal Requirement						
Phenotype	GLA	GLA	AHA and GLA	GLA	GLA	
Genotype		GLA ^v				GLAk
Other						NHTC
Carcass Characteristics						
U.S. Prime	X	X	X	X	X	X
U.S. Choice	X	X	X	X	X	X
U.S. Select					X	
U.S. Standard					X	
U.S. Utility and Commercial					X	
Maturity	A	A	A	A	A - E	A or B
Marbling score requirement	a: SLA ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	a: Full Range in Prime	a: Full Range in Prime
	b: MD ⁰⁰ to MD ⁹⁹				b: Full Range in Choice	b: Full Range in Choice
					c: SL ⁰⁰ to SL ⁹⁹ (A)	c: Full Range in Prime
					d: SI ⁰⁰ or higher	d: Full Range in Choice
Medium or fine marbling texture	X	X	X	X	X	X
Yield grade						
Ribeye area (square inches)	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0		
Hot carcass weight (pounds)	< 1000*	< 1000*	< 1050*	< 1050*		
Fat thickness (inches)	< 1.0	< 1.0	<1.0	<1.0		
Minimum muscling requirement	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S, H & C	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Feb-14	Aug-05	Oct-10	Oct-10	Jan-14	Mar-10
Effective date	Feb-14	Apr-09	Dec-14	Dec-14	Jan-14	Mar-10

Company	HeartBrand	Halperns'	Halperns'	Halperns'	Harris Ranch	HAT Ranch
Program/Brand Name	HeartBrand Akaushi All Natural Premium and All Natural	Halperns' Black Diamond Prime Angus Beef	Halperns' Top One Third Angus Beef	Halperns' Midwest Angus Beef	Natural Black Angus	HAT Ranch Supreme Flavor Beef
Schedule number	G-99	G-127	G-128	G-135	G-57	G-134
Live Animal Requirement						
Phenotype		GLA	GLA	GLA	GLA	
Genotype	GLAk	GLA ^v	GLA ^v	GLA ^v		
Other						
Carcass Characteristics						
U.S. Prime	X	X	X	X	X ^a	X
U.S. Choice	X		X	X	X ^{bc}	X
U.S. Select					X ^d	X
U.S. Standard						X
U.S. Utility and Commercial						X
Maturity	A or B	A	A	A	A	A-E
Marbling score requirement	a: Full Range in Prime	SLA ⁰⁰ or higher	MD ⁰⁰ or higher	Sm ⁰⁰ or higher	a: SLA ⁰⁰ or higher	a: Full Range in Prime
	b: Full Range in Choice				b: MT ⁰⁰ to MD ⁹⁹	b: Full Range in Choice
	c: Full Range in Prime				c: SM ⁰⁰ to SM ⁹⁹	c: SL ⁰⁰ to SL ⁹⁹ (A)
	d: Full Range in Choice				d: SL ⁴⁰ to SL ⁹⁹	d: PD ⁰⁰ or higher
Medium or fine marbling texture		X	X	X		X
Yield grade						
Ribeye area (square inches)		10.0 - 16.0	10.0 - 16.0	10.0 - 16.0		
Hot carcass weight (pounds)		< 1000*	< 1000*	< 1050*		
Fat thickness (inches)		< 1.0	< 1.0	< 1.0		
Minimum muscling requirement	X	X	X	X	X	
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S, H, & C
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Mar-10	Mar-14	Mar-14	Dec-14	Jun-04	Sep-14
Effective date	Mar-10	Mar-14	Mar-14	Dec-14	Sep-05	Sep-14

USDA Certified Beef Programs

Company	H-E-B	HQB Exporters	JW Treuth & Sons	Kobe Beef-America	LimeSprings	LimeSprings
Program/Brand Name	Natural Angus Beef	HQB Angus Beef	Brooklyn Signature Beef	Farmworld Int'l Foods Cattle Country Angus Beef	LimeSprings Beef	Iowa Angus Beef
Schedule number	G-72	G-132	G-76	G-86	G-136	G-137
Live Animal Requirement						
Phenotype	GLA	GLA		GLA		GLA
Genotype	GLA ^u					GLA ^v
Other						
Carcass Characteristics						
U.S. Prime	X	X		X	X	X
U.S. Choice	X	X	X	X	X	X
U.S. Select	X	X		X	X	
U.S. Standard		X				
U.S. Utility and Commercial		X				
Maturity	Overall A	A - E	A - B ^{oo}	A or B	A or B	A
Marbling score requirement	SL ^{oo} or higher	a: Full Range in Prime	MT ^{oo} to MD ⁹⁹	a: SM ^{oo} or higher	a: Full Range in Prime	Mt ^{oo} or higher
		b: Full Range in Choice		b: SL ^{oo} to SL ⁹⁹ (A)	b: Full Range in Choice	
		c: SL ^{oo} to SL ⁹⁹ (A)			c: SL ^{oo} to SL ⁹⁹ (A)	
		d. SI ^{oo} or higher				
Medium or fine marbling texture		X	X	X	X	X
Yield grade						
Ribeye area (square inches)			≥ 11.0			10.0 - 16.0
Hot carcass weight (pounds)			≥ 750			< 1050*
Fat thickness (inches)						< 1.0
Minimum muscling requirement	X	X	X	X		X
Carcass class (type) ^y	S & H	S, H & C	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF		PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Sep-05	Jun-14	Jul-08	Nov-08	Dec-14	Dec-14
Effective date	Oct-05	Jun-14	Jul-08	Dec-08	Dec-14	Dec-14

Company	LimeSprings	LimeSprings	Meat by Linz	Misty Isle Farms	Morgan Davis	
Program/Brand Name	LimeSprings Natural Beef	Iowa Angus Natural Beef	Linz Heritage Angus	Natural Black Angus	Morgan Davis International Wagyu	Black Canyon Angus Beef Premium Reserve
Schedule number	G-138	G-139	G-117	G-54	G-101	G-14
Live Animal Requirement						
Phenotype		GLA	GLA	GLA		GLA
Genotype		GLA ^v			GLW	GLA ^v
Other	NE3	NE3			NHTC	
Carcass Characteristics						
U.S. Prime	X	X	X	X	X	X
U.S. Choice	X	X	X	X	X	X
U.S. Select	X		X		X	
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A or B	A	A or B	A	A or B	Overall A
Marbling score requirement	a: Full Range in Prime	Mt ⁰⁰ or higher	a: Full range in Prime	SM ⁰⁰ or higher	a: Full Range in Prime	SM ⁵⁰ or higher
	b: Full Range in Choice		b: Upper two-thirds of Choice		b: Full Range in Choice	
	c: SL ⁰⁰ to SL ⁹⁹ (A)		b: Full range in Choice		c: SL ⁰⁰ to SL ⁹⁹ (A)	
			c: SL ⁰⁰ to SL ⁹⁹ (A)			
Medium or fine marbling texture	X	X	X	X	X	
Yield grade				≤ 4.9		
Ribeye area (square inches)		10.0 - 16.0				
Hot carcass weight (pounds)		< 1050*				
Fat thickness (inches)		< 1.0				
Minimum muscling requirement		X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z		PF		N	PF	PF
Free of dark cutting characteristics	X	X	X	X		X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Dec-14	Dec-14	Apr-13	Apr-03	May-10	Dec-96
Effective date	Dec-14	Dec-14	Jul-12	Apr-03	May-10	Apr-07

Company	National Beef			Nebraska Prime	Nebraska Prime	Niman Ranch
Program/Brand Name	Certified Premium Beef	Black Angus Beef	Black Canyon Angus Beef	WR Reserve Premium Black Angus	WR Reserve Premium Black Angus Natural Beef	Natural Beef
Schedule number	G-20	G-121	G-63	G-107	G-133	G-79
Live Animal Requirement						
Phenotype		GLA	GLA	GLA	GLA	
Genotype		GLA ^v				
Other		NHTC				
Carcass Characteristics						
U.S. Prime	X	X	x	X	X	X
U.S. Choice	X	X	X ^a	X	X	X
U.S. Select		X	X ^b	X	X	
U.S. Standard						
U.S. Utility and Commercial						
Maturity	Overall A	Overall A or B	Overall A	A or B	A or B	A or B
Marbling score requirement	MT ⁰⁰ or higher	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹	a: Full range in Prime	a: Full range in Prime	SM ⁰⁰ or higher
		b: Full range in Choice	b: SL ³⁰ to SL ⁹⁹	b: Upper two-thirds of Choice	b: Upper two-thirds of Choice	
		c: SL ⁰⁰ to SL ⁹⁹ (A)		c: Full range in Choice	c: Full range in Choice	
				d: SL ⁰⁰ to SL ⁹⁹ (A)	d: SL ⁰⁰ to SL ⁹⁹ (A)	
Medium or fine marbling texture				X	X	
Yield grade						
Ribeye area (square inches)						
Hot carcass weight (pounds)						
Fat thickness (inches)						
Minimum muscling requirement	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF					PF
Free of dark cutting characteristics	X		X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Oct-98	May-13	Oct-04	Mar-11	Aug-14	Feb-07
Effective date	Feb-10	May-13	Dec-06	Aug-12	Aug-14	Feb-07

Company		Nolan Ryan*	Open Range			
Program/Brand Name	Noah's Premium Natural Angus Beef	All Natural Tender Aged Beef	Open Range Angus Beef	Ohio Premium Beef	Ohio Signature Beef	Oregon Trail Beef
Schedule number	G-96	G-NR	G-130	G-92	G-55	G-52
Live Animal Requirement						
Phenotype	GLA		GLA			
Genotype						
Other						
Carcass Characteristics						
U.S. Prime	X		X	X	X	X ^a
U.S. Choice	X	X	X	X	X	X ^{ab}
U.S. Select	X	X	X			X ^b
U.S. Standard			X			
U.S. Utility and Commercial			X			
Maturity	A or B	A	A - E	A	A	A
Marbling score requirement	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹	a: Full Range in Prime	Sm ⁰⁰ or higher	SM ⁰⁰ or higher	a: MT ⁰⁰ or higher
	b: Full range in Choice	b: SL ⁰⁰ to SL ⁹⁹	b: Full Range in Choice			b: SL ⁵⁰ to SM ⁹⁹
	c: SL ⁰⁰ to SL ⁹⁹ (A)		c: SL ⁰⁰ to SL ⁹⁹ (A)			
			d. SI ⁰⁰ or higher			
Medium or fine marbling texture	X		X		X	
Yield grade		≤ 3.9				≤ 3.9
Ribeye area (square inches)		11.0 - 16.5				
Hot carcass weight (pounds)						
Fat thickness (inches)						
Minimum muscling requirement	X		X	X	X	
Carcass class (type) ^y	S & H	S & H	S, H & C	S&H	S & H	S & H
Capillary rupture in ribeye muscle ^z	X	N	PF	PF	PF	N
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X		X	X	X	X
USDA Information						
Initial release date	Feb-10	Apr-00	Apr-14	Jun-09	Sep-03	Sep-02
Effective date	Feb-10	Feb-14	Apr-14	Jun-09	Jan-07	May-05

Company	PM Beef		Premier Beef	Premium Gold Farms	Ridgefield Farms	Premium Natural
Program/Brand Name	Black Angus Beef	Gibsons Prime Angus Beef	Premier Natural Angus	Hartley Ranch Angus	Premium Hereford Beef	Premium Natural Beef
Schedule number	G-89	G-100	G-91	G-30	G-46	G-94
Live Animal Requirement						
Phenotype	GLA	GLA	GLA	GLA	GL46	GLA
Genotype	GLA ^v			GLA ^v		
Other	< 30 mon. of age			< 30 mon. of age		
Carcass Characteristics						
U.S. Prime	X ^a	X	X	X ^a		X
U.S. Choice	X ^b		X	X ^{ab}	X	X
U.S. Select	X ^c		X	X ^b	X	X
U.S. Standard						
U.S. Utility and Commercial						
Maturity		A	A or B		A	A
Marbling score requirement	a: SIA ⁰⁰ or higher	SIA ⁰⁰ or higher	a: Full range in Prime	a: MT ⁰⁰ or higher	SL ⁰⁰ to MD ⁹⁹	a: SLA ⁰⁰ or higher
	b: MT ⁰⁰ to MD ⁹⁹		b: Full range in Choice	b: SL ⁰⁰ to SM ⁹⁹		b: SM ⁰⁰ or higher
	b: Sm ⁰⁰ to Sm ⁹⁹		c: SI ⁰⁰ to SI ⁹⁹			c: SI ⁰⁰ to SI ⁹⁹
	c: SI ⁰⁰ to SI ⁹⁹					
Medium or fine marbling texture		X	X		X	X
Yield grade						
Ribeye area (square inches)		10.0 - 16.0				
Hot carcass weight (pounds)		<1000				
Fat thickness (inches)		<1.0				
Minimum muscling requirement	X	X	X	X		X
Carcass class (type) ^y	S&H	S&H	S&H	S & H	S & H	S&H
Capillary rupture in ribeye muscle ^z	PF	PF	PF		PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Jun-09	May-10	Jun-09	Dec-95	Apr-01	Jun-09
Effective date	Jul-12	May-10	Jun-09	Sep-12	Dec-05	Jun-09

USDA Certified Beef Programs

Company		JBS/Smithfield Beef Group		Sam Kane Beef	Seminole Tribe	Shamrock Foods	Simply Essentials
Program/Brand Name	Rosewood Wagyu Beef	Steakhouse Classic Angus	Pureland Premium Black Angus Beef	Kane Ranch 1949 Premium Certified	Seminole Pride Angus Beef	Gold Canyon Gourmet Angus Beef	Simply Essentials Black Angus Beef
Schedule number	G-126	G-47	G-80	G-118	G-123	G-114	G-129
Live Animal Requirement							
Phenotype		GLA	GLA		GLA	GLA	GLA
Genotype	GLW	GLA ^v			GLA ^v	GLA ^v	
Other	< 30 mon. of age						
Carcass Characteristics							
U.S. Prime	X	X	X ^a		X	X	X
U.S. Choice	X	X	X ^{ab}	X	X	X	X
U.S. Select	X	X	X ^b		X		
U.S. Standard							
U.S. Utility and Commercial							
Maturity	A or B	A	A or B	Overall A	A or B	A	A
Marbling score requirement	a: Full range in Prime	SL ⁰⁰ or higher	a: MT ⁰⁰ or higher	MT ⁰⁰ to MD ⁰⁰	a: Full range in Prime	MT ⁰⁰ or higher	a: SLA ⁰⁰ or higher
	b: Full range in Choice		b: SL ⁰⁰ to SM ⁹⁹		b: Full range in Choice		b: SM ⁰⁰ or higher
	c: SI ⁰⁰ to SI ⁹⁹				c: SI ⁰⁰ to SI ⁹⁹		c: SI ⁰⁰ to SI ⁹⁹
Medium or fine marbling texture	X	X			X	X	X
Yield grade							
Ribeye area (square inches)						10.0 - 16.0	
Hot carcass weight (pounds)						< 1000*	
Fat thickness (inches)						< 1.0	
Minimum muscling requirement		X	X		X	X	X
Carcass class (type) ^y	S&H	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z		PF			PF	PF	PF
Free of dark cutting characteristics	X	X	X			X	X
Max hump height (≤ 2 inches)	X	X	X		X	X	X
USDA Information							
Initial release date	Mar-14	Jun-01	Jun-07	Aug-12	Jun-13	Nov-11	Apr-14
Effective date	Mar-14	Mar-09	Feb-11	Aug-12	Jun-13	Nov-11	Sep-14

Company	Stock Yards		Swift & Co.				Swift
Program/Brand Name	Angus Beef	Premium Beef	Chef's Exclusive	Black Angus Beef	Angus Select Beef	G.F. Swift 1855	Corral Creek Angus Beef
Schedule number	G-22	G-73	G-4	G-23	G-42	G-45	G-65
Live Animal Requirement							
Phenotype	GLA			GLA	GLA		GLA
Genotype	GLA ^v			GLA ^v	GLA ^v		GLA ^v
Other							
Carcass Characteristics							
U.S. Prime	X	X	X			X	
U.S. Choice	X	X	X	X		X	
U.S. Select				X	X		
U.S. Standard							X
U.S. Utility and Commercial							X
Maturity	A	A	Overall A	Overall A	A	Overall A	
Marbling score requirement	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SI ⁰⁰ to MD ⁹⁹	SL ⁰⁰ to SL ⁹⁹	MT ⁰⁰ or higher	
Medium or fine marbling texture	X	X	X	X	X	X	
Yield grade		≤ 3.9					
Ribeye area (square inches)	10.0 - 16.0						
Hot carcass weight (pounds)	< 1050*						
Fat thickness (inches)	< 1.0						
Minimum muscling requirement	X	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S & H	S, C & H
Capillary rupture in ribeye muscle ^z	PF	PF	N	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X
USDA Information							
Initial release date	Mar-99	Oct-05	1986	Jul-97	Jul-00	Apr-86	Dec-04
Effective date	Dec-14	Sep-06	May-12	May-12	Oct-06	Sep-05	Nov-13

USDA Certified Beef Programs

Company	& Co.		Sysco			TR Natural
Program/Brand Name	G.F. Swift 1855 Black Angus Beef	Switzerland Export Certified Beef	Butcher's Block Imperial	Butcher's Block Reserve	Butcher's Block Reserve Angus	TR Natural Angus Beef
Schedule number	G-70	G-131	G-113	G-8	G-78	G-97
Live Animal Requirement						
Phenotype	GLA				GLA	GLA
Genotype	GLA ^v				GLA ^v	GLA ^v
Other		< 30 mon. of age				
Carcass Characteristics						
U.S. Prime	X	X	X	X	X	X
U.S. Choice	X	X	X	X	X	X
U.S. Select						X
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A	A	Overall A	A	A	A or B
Marbling score requirement	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	a: Full Range in Prime
						b: Full Range in Choice
						c: SL ⁰⁰ to SL ⁹⁹
Medium or fine marbling texture		X	X	X	X	X
Yield grade						
Ribeye area (square inches)	10.0 - 16.0	≥ 9.0	≥ 10.0	10.0 - 16.0	10.0 - 16.0	
Hot carcass weight (pounds)	< 1050*	600-850*		< 1000*	< 1050*	
Fat thickness (inches)	< 1.0	0.4-0.9*	< 1.0	< 1.0	< 1.0	
Minimum muscling requirement	X			X	X	X
Carcass class (type) ^y	S & H	S & H	S	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X		X	X	X	X
USDA Information						
Initial release date	Jun-05	May-14	Mar-12	Aug-00	Dec-14	Mar-10
Effective date	Nov-14	May-14	Mar-12	Jan-07	Jan-07	Mar-10

USDA Certified Beef Programs

Company	Thunder Ridge	Tyson's	Unger Meat Co.
Program/Brand Name	Thunder Ridge All Natural Premium Angus	Chairman's Reserve Certified Premium Beef	Unger Angus Beef Program
Schedule number	G-95	G-35	G-106
Live Animal Requirement			
Phenotype	GLA		GLA
Genotype	GLA ^V		GLA ^{UV}
Other			
Carcass Characteristics			
U.S. Prime	X	X	X
U.S. Choice	X	X	X
U.S. Select	X		X
U.S. Standard			
U.S. Utility and Commercial			
Maturity	A or B	A	A
Marbling score requirement	a: Full Range in Prime	MT ⁰⁰ or higher	a.SIA ⁰⁰ or higher
	b: Full Range in Choice		b.SM ⁰⁰ to Md ⁰⁰
	c: SL ⁰⁰ to SL ⁹⁹		c. SL ⁰⁰ to SL ⁹⁹
Medium or fine marbling texture	X	X	X
Yield grade			
Ribeye area (square inches)		10.0 - 16.0	
Hot carcass weight (pounds)			
Fat thickness (inches)		< 1.0	
Minimum muscling requirement	X	X	
Carcass class (type) ^y	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF
Free of dark cutting characteristics	X	X	X
Max hump height (≤ 2 inches)	X	X	X
USDA Information			
Initial release date	Sep-09	Sep-99	Dec-10
Effective date	Sep-09	Aug-12	Dec-10

Footnotes:

X=Program requirement. * See schedule for specific program requirements.

GLA=USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence; AHA=American Hereford Assoc. Live Animal Specification; GL46=Ridgefield Farms Specification for Characteristics of Eligible Cattle for Ridgefield Farms Hereford Beef Programs; GLW=USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Wagyu Influence; GLTL=USDA Specification for Characteristics of Cattle Eligible for Approved Branded Beef Programs Claiming Texas Longhorn Influence.

^uRed Angus Assoc. of Amer. Red Angus Feeder Calf Certification Program and vAngusSource[®] - American Angus Assoc. Process Verified Program.

^{a,b,c,d}Denotes different brand name within a program.

^xModerately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length.

^yS = Steer; H = Heifer; C = Cow

^zPF=practically free of capillary ruptures; N=no evidence of capillary rupture.