

Characteristic	American Foods Group Black Angus Reserve Prime	AFG Black Angus Reserve Premium Choice	AFG Black Angus Reserve Choice	AFG Black Angus Reserve Select	AFG Preferred Angus	AFG America's Gourmet Reserve Prime	AFG America's Gourmet Reserve Choice	AFG Heartland Angus	Booker Packing Co. Angus One Beef	Booker Packing Co. Angus Beef
Live Requirements										
GLA-phenotype (51% black)	X	X	X	X	X			X	X	X
GLA-genotype										
Quality Factors										
U.S. Prime	X					X		X		X
U.S. Choice		X	X				X	X		X
U.S. Select				X				X		X
U.S. Utility or higher					X				Ut and Com	
Marbling requirements	Sl. Abndt ⁰⁰ or higher	Modest ⁰⁰ to Moderate ⁹⁹	Small ⁰⁰ - Small ⁹⁹	Slight ⁴⁰ - Slight ⁹⁹	Small ⁰⁰ or higher	Sl. Abndt ⁰⁰ or higher	Modest ⁰⁰ to Moderate ⁹⁹	Slight ⁰⁰ or higher	Slight ⁰⁰ or higher	Slight ⁰⁰ or higher
Medium or fine marbling texture										
Maturity ^a	A/B ^{a(G39/41)}	A/B ^{a(G39/41)}	A/B ^{a(G39/41)}	A/B ^{a(G39/41)}	A-E	A/B ^{a(G39/41)}	A/B ^{a(G39/41)}	Overall A	C-E	A
Yield Factors										
Yield grade									4.9 or lower	4.9 or lower
Fat thickness (inches)										
Ribeye area (square inches)						≥ 11.0	≥ 11.0			
Muscling ^c	X	X	X	X	X			X	X	X
Hot carcass weight (pounds)						≥ 600	≥ 600			
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X	X	X	X	X	X
Free of "dark cutting" characteristics	X	X	X	X	X	X	X	X	X	X
Hump height or <i>rhomboides</i> (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2
Steer and heifer beef carcasses	X	X	X	X	And cows	X	X	X	Cows only	X
USDA Information										
Schedule number	G39a	G39b	G39c	G39d	G53	G41	G41	G62	G59	G60
Initial release date	Dec 1999	Dec 1999	Dec 1999	Dec 1999	Feb 2003	Aug 2000	Aug 2000	June 2004	June 2004	June 2004
Effective date	Dec 1999	Dec 1999	Dec 1999	Dec 1999	Feb 2003	Mar 2004	Mar 2004	June 2004	June 2004	June 2004
USDA Certified	X	X	X	X	X	X	X	X	X	X
Management Claims										
Contact program for requirements										
Breed claim										

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

a(G39/41)-Lean color, texture, and firmness characteristics, each must meet the requirements for A maturity; skeletal maturity shall not exceed maximum B maturity

b-A yield grade of 3.9 or lower, except carcasses evaluated after removal of all or part of the kidney, pelvic, and heart fat may not have a yield grade higher than 3.5

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

Characteristic	Certified Angus Beef	Certified Hereford Beef	Creekstone Farms Black Angus Beef, Master Chef	CF Black Angus Beef, Chef's Table Choice	CF Black Angus Beef, Chef's Table Select	CF Natural Black Angus Beef – Prime	CF Natural Black Angus Beef	Del Monte Meat's Certified Premium Choice Beef	Elkhorn Valley Packing Premier Angus Beef	Elkhorn Valley Packing Angus Beef
Live Requirements										
GLA-phenotype (51% black)	X		X	X	X	X	X		X	X
GLA-genotype										
Quality Factors										
U.S. Prime	X		X			X			X	
U.S. Choice	X	X	X	X			X	X	X	X
U.S. Select		X			X		X			
Marbling requirements	Modest ⁰⁰ or higher	Slight ⁰⁰ - Moderate ⁹⁹	Modest ⁰⁰ or higher	Small ⁰⁰ to Small ⁹⁹	Slight ⁰⁰ to Slight ⁹⁹	Sl. Abndt ⁰⁰ or higher	Slight ⁰⁰ to Moderate ⁹⁹	Modest ⁰⁰ to Moderate ⁹⁹	Modest ⁰⁰ or higher	Small ⁰⁰ to Small ⁹⁹
Medium or fine marbling texture	X	X	X	X	X				X	X
Maturity ^a	A	A	A	A	A	A or B	A or B	A	A	A
Yield Factors										
Yield grade	3.9 ^b or lower	4.9 or lower						3.9 or lower		
Fat thickness (inches)										
Ribeye area (square inches)										
Muscling ^c	X		X	X	X	X	X		X	X
Hot carcass weight (pounds)		600 – 1000								
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X						X	X	X
Free of "dark cutting" characteristics	X	X	X	X	X	X	X	X	X	X
Hump height (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2
Steer and heifer beef carcasses	X	X	X	X	X	X	X	Steers only	X	X
USDA Information										
Schedule number	G1	G10	G44a	G44b	G44c	G61a	G61b	G34	G50a	G50b
Initial release date	1978	Jan 1996	Oct 2000	Oct 2000	Oct 2000	June 2004	June 2004	Jul 1999	Sep 2001	Sep 2001
Effective date	Jan 2004	Dec 2003	Aug 2003	Aug 2003	Aug 2003	June 2004	June 2004	Nov 1999	Aug 2002	Aug 2002
USDA Certified	X	X	X	X	X	X	X	X	X	X
Management Claims										
Contact program for requirements										
Breed Claims		AHA Live Spec								

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

Characteristic	Excel Corp. Angus Pride	Excel Corp. – Sterling Silver	Harris Ranch Natural Black Angus 5 Diamond	Harris Ranch Natural Black Angus 4 Diamond	Harris Ranch Natural Black Angus 3 Diamond	Harris Ranch Natural Black Angus 2 Diamond	IBP's Chairman's Reserve Beef	Misty Isle Farms Natural Black Angus	Mopac's Steakhouse Classic Angus	National Beef Black Angus Beef ¹
Live Requirements										
GLA-phenotype (51% black)	X		X	X	X	X		X	X	X
GLA-genotype	X (Red Angus)									
Quality Factors										
U.S. Prime	X	X	X				X	X	X	X
U.S. Choice	X	X		X	X		X	X	X	X
U.S. Select						X				
Marbling requirements	Small ⁵⁰ or higher	Modest ⁰⁰ or higher	Sl. Abndt ⁰⁰ or higher	Modest ⁰⁰ to Moderate ⁹⁹	Small ⁰⁰⁻ Small ⁹⁹	Slight ⁴⁰⁻ Slight ⁹⁹	Modest ⁰⁰ or higher	Small ⁰⁰ or higher	Modest ⁰⁰ or higher	Small ⁵⁰ or higher
Medium or fine marbling texture	X	X					X	X	X	
Maturity ^a	A	A or B	A	A	A	A	A	A	A	A
Yield Factors										
Yield grade	3.9 or lower							4.9 or lower		3.9 or lower
Fat thickness (inches)										
Ribeye area (square inches)										
Muscling ^c	X	X	X	X	X	X	X	X	X	X
Hot carcass weight (pounds)										
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X	X	X	X	X	X
Free of "dark cutting" characteristics	X	X	X	X	X	X	X	X	X	X
Hump height (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2
Steer and heifer beef carcasses	X	X	X	X	X	X	X	X	X	X
USDA Information										
Schedule number	G19	G2	G57a	G57b	G57c	G57d	G35	G54	G47	G14
Initial release date	May 1998	Jul 1998	June 2004	June 2004	June 2004	June 2004	Sep 1999	Apr 2003	Jun 2001	Dec 1996
Effective date	May 1998	May 1999	June 2004	June 2004	June 2004	June 2004	Apr 2001	Apr 2003	Jun 2001	Mar 2004
USDA Certified	X	X	X	X	X	X	X	X	X	X
Management Claims										
Contact program for requirements										
Breed claim										

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger
a(G30)-Lean color, texture, and firmness characteristics, each must meet the requirements for A maturity; skeletal maturity shall not exceed maximum B maturity
c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length
X-Indicates program requirement
1-Replaced Farmland Beef Programs, April 2003 and March 2004

Characteristic	National Beef Certified Premium Beef ¹	Ohio Signature Beef	Oregon Trail Supreme Beef	Oregon Trail Premium Beef	Premium Gold Angus Platinum	Premium Gold Angus Blue Ribbon	Red Oak Farms Premium Hereford Beef	Ridgefield Farms Premium Hereford Beef	Swift Angus Select Beef ²	Swift Premium Black Angus Beef ²
Live Requirements										
GLA-phenotype (51% black)					X	X			X	X
GLA-genotype									X (Red Angus)	
Quality Factors										
U.S. Prime	X	X	X							
U.S. Choice	X	X	X	X	X	X	X	X		X
U.S. Select				X		X	X	X	X	
Marbling requirements	Modest ⁰⁰ or higher	Small ⁵⁰ or higher	Modest ⁰⁰ or higher	Slight ⁵⁰ - Small ⁹⁹	Modest ⁰⁰ or higher	Slight ⁴⁰ - Small ⁹⁹	Slight ⁰⁰ - Moderate ⁹⁹	Slight ⁰⁰ - Moderate ⁹⁹	Slight ⁰⁰ to Slight ⁹⁹	Small ⁰⁰ or higher
Medium or fine marbling texture							X	X	X	X
Maturity ^a	A	A	A	A	A/B ^{a(G30)}	A/B ^{a(G30)}	A	A	A	A
Yield Factors										
Yield grade	3.9 or lower		3.9 or lower	3.5 or lower				4.9 or lower		
Fat thickness (inches)							1.1 (actual)			
Ribeye area (square inches)										
Muscling ^c	X	X			X	X			X	X
Hot carcass weight (pounds)		600 – 950								
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X	X	X	X	X	X
Free of "dark cutting" characteristics	X	X	X	X	X	X	X	X	X	X
Hump height (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2
Steer and heifer beef carcasses	X	X	X	X	X	X	X	X	X	X
USDA Information										
Schedule number	G20	G55	G52a	G52b	G30a	G30b	G37	G46	G42	G23
Initial release date	Oct 1998	Sep 2003	Sep 2002	Sep 2002	Dec 1995	Dec 1995	Oct 1999	Apr 2001	Jul 2000	Jul 1997
Effective date	Apr 2003	Sep 2003	Oct 2002	Oct 2002	Nov 2002	Nov 2002	Oct 1999	Dec 2002	Jan 2003	Jan 2003
USDA Certified	X	X	X	X	X	X	X	X	X	X
Management Claims										
Contact program for requirements										
Breed claim							X (GL 37)	X (GL 46)		

a- Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

2-Replaced all of the ConAgra Programs, January 2003

Characteristic	Swift Premium Classic Beef ²	Swift/EA Miller Chef's Exclusive	SYSCO Butcher's Block Angus Beef	SYSCO Butcher's Block Reserve Beef	Tyson's Classic Angus Beef	Washington Beef, Inc. Quality Plus Angus Beef	Washington Beef, Inc. Premium Angus Beef			
Live Requirements										
GLA-phenotype (51% black)			X		X	X	X			
GLA-genotype			X (Red Angus)		X (Red Angus)					
Quality Factors										
U.S. Prime	X	X	X	X		X				
U.S. Choice	X	X	X	X	X	X	X			
U.S. Select							X			
Marbling requirements	Modest ⁰⁰ or higher	Modest ⁰⁰ or higher	Small ⁰⁰ or higher	Modest ⁰⁰ or higher	Small ⁵⁰ to Moderate ⁹⁹	Modest ⁰⁰ or higher	Slight ⁰⁰ to Small ⁹⁹			
Medium or fine marbling texture	X		X	X		X	X			
Maturity ^a	A		A	A	Overall A	A	A			
Yield Factors										
Yield grade			3.9 or lower	3.9 or lower		3.9 or lower	3.9 or lower			
Fat thickness (inches)										
Ribeye area (square inches)										
Muscling ^c	X		X	X	X	X	X			
Hot carcass weight (pounds)										
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X	X	X			
Free of "dark cutting" characteristics	X	X	X	X	X	X	X			
Hump height (inches)	≤ 2		≤ 2	≤ 2	≤ 2	≤ 2	≤ 2			
Steer and heifer beef carcasses	X	X	X	X	X	X	X			
USDA Information										
Schedule number	G45	G4 (P2)	G7	G8	G32	G51a	G51b			
Initial release date	Apr 1986	1986	Aug 2000	Aug 2000	Apr 1999	Oct 2001	Oct 2001			
Effective date	Jan 2003	Jan 2003	Aug 2000	Aug 2000	Dec 2002	Oct 2002	Oct 2002			
USDA Certified	X	X	X	X	X	X	X			
Management Claims										
Contact program for requirements										
Breed claim										

a- Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

a(G32)- overall A maturity for US Choice;

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

2-Replaced all of the ConAgra Programs, January 2003

PROCESS VERIFIED AND BRANDNAME BEEF PROGRAMS

Characteristic	PM Beef Group Ranch to Retail™	Red Angus Assn. of America					Nolan Ryan's All Natural Aged Gourmet Beef	Nolan Ryan's All Natural Tender Aged Beef		
Live Requirements										
Genetic Based		Red Angus								
Quality Factors										
U.S. Prime										
U.S. Choice	X						X			
U.S. Select	X							X		
Marbling requirements	Slight ⁰⁰ or higher						Small ⁰⁰ to Moderate ⁹⁹	Slight ⁰⁰ to Slight ⁹⁹		
Medium or fine marbling texture										
Maturity ^a							A	A		
Yield Factors										
Yield grade							2.9 or lower	2.9 or lower		
Fat thickness (inches)	≤ 0.7 (actual)									
Ribeye area (square inches)	11.0 - 17.0						11.0 – 16.5	11.0 – 16.5		
Muscling ^c										
Hot carcass weight (pounds)	600 - 950						600 – 899	600 – 899		
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X						X	X		
Free of "dark cutting" characteristics	X						X	X		
Hump height (inches)										
Steer and heifer beef carcasses	X						X	X		
USDA Information										
Schedule number										
Initial release date	Feb 1998	Sep 1995					Jan 2002	Apr 2000		
Revision date	Feb 1998	Sep 1995					Nov 2002	Nov 2002		
USDA Certified	X						X	X		
USDA Process Verified	X	X					X	X		
USDA Brandname Specification							X	X		
Management Claims										
Contact program for requirements	X	X					X	X		
Breed claim		X								

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

b-A yield grade of 3.9 or lower, except carcasses evaluated after removal of all or part of the kidney, pelvic, and heart fat may not have a yield grade higher than 3.5

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement