

Company	44 Farms	AB Foods, LLC (Washington Beef)		Agri Star	Allen Brothers	Aurora Packing
Program/Brand Name	44 Farms Premium Natural Black Angus	St. Helen's Premium Angus Beef	Signature Double R Northwest Brand Beef	Agri Star Angus-Iowa Best Beef Black Angus Beef	Allen Brothers Angus Beef	Aurora Packing Premium Black Angus
Specification number	G-112	G-51	G-64	G-68	G-48	G-43
Live Animal Requirement						
Phenotype	AAA	AAA or RAFCCP		AAA	AAA	AAA
Genotype	AAA	AAA or RAFCCP			AAA	
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	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	Full Range in Prime	SL ⁰⁰ or higher	MD ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	a.SIA 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						
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
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	Jun-05	Jul-15	May-18
Effective date	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19

Company	Australian Premium	Brush Meat Processors	Cargill Meat	CAB	CCPAB	CHB
Program/Brand Name	Kansas Ranch Premium Reserve Black Angus	Brush Meat Processors Black Angus Beef	Sterling Silver	Certified Angus Beef	Cattle Company Premium Angus Beef	Certified Hereford Beef
Specification number	G-111	G-119	G-2	G-1	G-16	G-10
Live Animal Requirement						
Phenotype	AAA	AAA		AAA	AAA	AHA
Genotype	AAA	AAA		AAA	AAA ^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
U.S. Standard						
U.S. Utility and Commercial						
Maturity	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	a: Full range in Prime	a: Full range in Prime	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SM ⁰⁰ or higher
	b: Full range in Choice	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	X
Yield grade						
Ribeye area (square inches)				10.0 - 16.0/19.0**	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	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
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Aug-11	Nov-12	Jul-98	1978	Oct-18	Jan-96
Effective date	Jul-19	Jul-19	Jun-19	Sep-20	Sep-20	Jun-19

Company	CHB	Creekstone Farms Premium Beef			Creekstone Farms Premium Beef	Copper Creek Cattle Company
Program/Brand Name	Certified Hereford Beef Premium	Premium Black Angus Beef	Premium Natural Black Angus Beef	Premium International Black Angus Beef	Premium Black Angus Beef	Copper Creek Cattle Company Angus Beef
Specification number	G-10A	G-44	G-61	G-74	G-87	G-11
Live Animal Requirement						
Phenotype	AHA	AAA	AAA	AAA	AAA	AAA
Genotype		AAA	AAA	AAA	AAA	AAA
Other				NHTC		
Carcass Characteristics						
U.S. Prime	X	X ^a	X ^a	X ^a	X ^a	X
U.S. Choice	X	X ^a	X ^b	X ^b	X ^b	X
U.S. Select			X ^c	X ^c	X ^c	
U.S. Standard						
U.S. Utility and Commercial						
Maturity	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	MT ⁰⁰ or higher	a: MT ⁰⁰ or higher	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	MT ⁰⁰ or higher
			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	X	X
Yield grade						
Ribeye area (square inches)	10.0 - 16.0					10.0 - 16.0
Hot carcass weight (pounds)	< 1050*					< 1050*
Fat thickness (inches)	<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	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	Aug-16	Oct-00	Jun-04	Oct-05	Dec-09	Aug-19
Effective date	Jun-19	Jul-19	Jul-19	Jul-19	Jul-19	Aug-19

Company	DemKota Ranch	Demkota Ranch Beef	Double J	Eagle Ridge Fine Meats and Provisions	Elkhorn Valley Packing	
Program/Brand Name	DemKota Ranch Black Angus Beef	Demkota Ranch Beef	Double J Angus Beef	Certified Legacy 72 Angus Beef Program	Premier Angus Beef	Valley Pride Black Angus Beef
Specification number	G-15	G-21	G-88	G-24	G-50	G-66
Live Animal Requirement						
Phenotype	AAA		AAA	AAA	AAA	AAA
Genotype	AAA		AAA	AAAv		
Other						
Carcass Characteristics						
U.S. Prime	X	X	X	X	X	
U.S. Choice	X	X	X	X	X	
U.S. Select	X	X	X		X	
U.S. Standard						X
U.S. Utility and Commercial						X
Maturity	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	A or B	B - E
Marbling score requirement	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	MT00 or higher	SM ⁰⁰ or higher	SL ⁰⁰ or higher
	b: Full range in Choice	b: Full range in Choice	b: Full range in Choice			
	c: SI ⁰⁰ to SI ⁹⁹ (A)	c: SI ⁰⁰ to SI ⁹⁹ (A)	c: SI ⁰⁰ to SI ⁹⁹ (A)			
Medium or fine marbling texture	X	X	X	X	X	
Yield grade						
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
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	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-16	Aug-16	Mar-09	Mar-19	Sep-01	Sep-01
Effective date	Jun-19	Jul-19	Jul-19	Mar-19	Jul-19	Jul-19

Company	Elkhorn Valley Packing	FM Meats Products	Fort Worth Meats	FPL Foods	FTM Sales	Greater Omaha
Program/Brand Name	EVP Angus Beef	Great Mark Western High Choice	Angus Beef	FPL Foods Upper 2/3's Angus Program	FTM Sales Angus Beef Program	1881 Omaha Hereford Beef
Specification number	G-93	G-36	G-81	G-49	G-12	G-103
Live Animal Requirement						
Phenotype	AAA		AAA	AAA	AAA	AHA
Genotype			AAA ^v			
Other						
Carcass Characteristics						
U.S. Prime		X	X	X	X	X
U.S. Choice		X	X	X	X	X
U.S. Select	X		X		X	
U.S. Standard					X	
U.S. Utility and Commercial					X	
Maturity	A	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	A - E	< 30 mon. of age
Marbling score requirement	SI ⁰⁰ to SI ⁹⁹	MT ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	a: Full range in Prime b: Full range in Choice c: SL ⁰⁰ to SL ⁹⁹ (A)	MT 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		<999		< 1050*
Fat thickness (inches)		<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 & Cow	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	May-09	Nov-17	Aug-07	Jun-19	May-15	Oct-10
Effective date	Jul-19	Jul-19	Apr-20	Jun-19	Jun-19	Jul-19

Company	Greater Omaha	Halperns'	Harris Ranch	HeartBrand	Upper Iowa Angus Beef	
Program/Brand Name	Greater Omaha Classic Hereford Beef	Halperns' Angus Beef	Natural Black Angus	HeartBrand Akaushi International All Natural Premium & All Natural	Upper Iowa Angus Beef Program	Iowa Angus Beef Program
Specification number	G-103A	G-27	G-57	G-98	G-136	G-137
Live Animal Requirement						
Phenotype	AHA	AAA	AAA		AAA	AAA
Genotype		AAA ^v		AAKA	AAA	AAA
Other				NHTC		
Carcass Characteristics						
U.S. Prime	X	X	X ^a	X	X	X
U.S. Choice	X	X	X ^{bc}	X	X	X
U.S. Select	X		X ^d		X	
U.S. Standard						
U.S. Utility and Commercial						
Maturity	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	SL ⁵⁰ or higher	MT ⁰⁰ or higher	a: SLA ⁰⁰ or higher	a: Full Range in Prime	a: Full Range in Prime	MT ⁰⁰ or higher
			b: MT ⁰⁰ to MD ⁹⁹	b: Full Range in Choice	b: Full Range in Choice	
			c: SM ⁰⁰ to SM ⁹⁹		c: SL ⁰⁰ to SL ⁹⁹ (A)	
			d: SL ⁴⁰ to SL ⁹⁹			
Medium or fine marbling texture	X	X		X	X	X
Yield grade						
Ribeye area (square inches)	10.0 - 17.0	10.0 - 16.0				
Hot carcass weight (pounds)	< 1150*	< 1050*				
Fat thickness (inches)	<1.5	≤ 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	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	Dec-18	Dec-15	Jun-04	Mar-10	Dec-14	Dec-14
Effective date	Jul-19	Sep-20	Jul-19	Mar-10	Jul-19	Jul-19

Company	Iowa Premium	Iowa Premium	J.W. Treuth and Sons	Meat by Linz	National Beef	
Program/Brand Name	Iowa Premium Angus	Est. 8 Angus Beef	Treuth Reserve Angus Beef	Linz Heritage Angus	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef
Specification number	G-141	G-142	G-56	G-117	G-14	G-20
Live Animal Requirement						
Phenotype	AAA	AAA	AAA	AAA	AAA	
Genotype	AAA	AAA	AAA		AAA	
Other						
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	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	SL ⁰⁰ or higher	MT ⁰⁰ or higher	SM ⁰⁰ or Higher	a: Full range in Prime	SM ⁵⁰ or higher	MT ⁰⁰ or higher
				b: Upper two-thirds of Choice		
				b: Full range in Choice		
				c: SL ⁰⁰ to SL ⁹⁹ (A)		
Medium or fine marbling texture	X	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*	< 1100*				< 1050*
Fat thickness (inches)	< 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	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	Mar-15	Jun-15	Mar-18	Apr-13	Dec-96	Oct-98
Effective date	Jul-19	Jul-19	Jul-19	Jul-19	Jun-19	Jun-19

Company	National Beef	Nebraska Prime	Nolan Ryan*			Shamrock Foods
Program/Brand Name	Black Canyon Angus Beef	WR Reserve Premium Black Angus	All Natural Tender Aged Beef	Ohio Premium Beef	Ohio Signature Beef	Gold Canyon Angus Beef
Specification number	G-63	G-107	G-NR	G-92	G-55	G-114
Live Animal Requirement						
Phenotype	AAA	AAA				AAA
Genotype						AAA ^v
Other						
Carcass Characteristics						
U.S. Prime	X	X		X	X	X
U.S. Choice	X ^a	X	X	X	X	X
U.S. Select	X ^b	X	X			
U.S. Standard						
U.S. Utility and Commercial						
Maturity	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	a: SM ⁰⁰ to MD ⁹⁹	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹	Sm ⁰⁰ or higher	SM ⁰⁰ or higher	MT ⁰⁰ or higher
	b: SL ³⁰ to SL ⁹⁹	b: Upper two-thirds of Choice	b: SL ⁰⁰ to SL ⁹⁹			
		c: Full range in Choice				
		d: SL ⁰⁰ to SL ⁹⁹ (A)				
Medium or fine marbling texture		X			X	X
Yield grade			≤ 3.9			
Ribeye area (square inches)			11.0 - 16.5			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			N	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	Oct-04	Mar-11	Apr-00	Jun-09	Sep-03	Nov-11
Effective date	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19	Sep-20

Company	Stock Yards	Swift & Co.				
Program/Brand Name	Angus Beef	Chef's Exclusive	Chef's Exclusive EU	Black Angus Beef	High River Angus Exclusive	Swift Chef's Exclusive Black Angus
Specification number	G-22	G-4	G-5	G-23	G-29	G-31
Live Animal Requirement						
Phenotype	AAA			AAA	AAA	AAA
Genotype	AAA ^v			AAA	AAA	AAA ^v
Other						
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		
U.S. Standard						
U.S. Utility and Commercial						
Maturity	< 30 mon. of age	< 30 mon. of age		< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SL ⁰⁰ or Higher	SI ⁰⁰ to AB ⁹⁹	MT ⁰⁰ or higher	MT ⁰⁰ or higher
Medium or fine marbling texture	X	X		X	X	X
Yield grade						
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
Capillary rupture in ribeye muscle ^z	PF	N	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	Mar-99	1986	15-Feb	Jul-97	Sep-17	Mar-18
Effective date	Jul-19	Jun-19	Jun-19	Jul-19	Jul-19	Jul-19

Company		STX Beef	STX Beef	Sysco	Tejas Meats	Tyson's	Where Food Comes From
Program/Brand Name	G.F. Swift 1855 Black Angus Beef	STX Premium Angus Beef	STX Angus Beef	Butcher's Block Reserve Angus Beef	Tejas Premium Meats Angus Beef	Chairman's Reserve Certified Premium Beef	Where Food Comes From
Specification number	G-70	G-18	G-118	G-78	G-6	G-35	G-33
Live Animal Requirement							
Phenotype	AAA	AAA	AAA	AAA	AAA		
Genotype	AAA ^V	AAA ^V	AAA ^V	AAA ^V	AAA ^V		
Other							
Carcass Characteristics							
U.S. Prime	X	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	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	MT ⁰⁰ or higher	SLA ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	SL ⁰⁰ or higher
Medium or fine marbling texture		X	X		X	X	X
Yield grade							< 3.9
Ribeye area (square inches)	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0	
Hot carcass weight (pounds)	< 1050*	< 1050*	< 1050*	< 1050*	< 1050*		
Fat thickness (inches)	< 1.0	< 1.0	< 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	S & H	S & H
Capillary rupture in ribeye muscle ^Z	PF	PF	PF	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	
USDA Information							
Initial release date	Jun-05	Jun-20	Jun-20	Dec-14	Jun-20	Sep-99	Mar-19
Effective date	Jul-19	Jun-20	Jun-20	Jul-19	Jun-20	Jul-19	Mar-19

Footnotes:

X=Program requirement. ^{*} See specification for specific program requirements.

** G-1 Specification:

Option 1 (default) is 10-16 inch REA;

Option 2 is 10-19 inch REA and requires written approval from CAB, LLC.

AAA=USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence;

AHA=American Hereford Association Live Animal Specification.

^uRed Angus Assoc. of Amer. Red Angus Feeder Calf Certification 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 i

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

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