

Company	44 Farms	AB Foods, LLC (Washington Beef)		Agri Star	Allen Brothers	Aurora Packing	Australian Premium
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	Kansas Ranch Premium Reserve Black Angus
Specification number	G-112	G-51	G-64	G-68	G-48	G-43	G-111
Live Animal Requirement							
Phenotype	AAA	AAA or RAFCCP		AAA	AAA	AAA	AAA
Genotype	AAA	AAA or RAFCCP			AAA		AAA
Other	NHTC, NE3						NHTC
Carcass Characteristics							
U.S. Prime	X	X	X	X	X	X	X
U.S. Choice	X	X	X	X	X	X	X
U.S. Select		X		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	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	a: Full range in Prime
	Full Range in Choice					b.SM ⁰⁰ to MD ⁰⁰	b: Full range in Choice
						c. SL ⁰⁰ to SL ⁹⁹	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		
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 & 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	
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X
USDA Information							
Initial release date	Aug-11	Oct-01	Oct-04	Jun-05	Jul-15	May-18	Aug-11
Effective date	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19

Company	Brush Meat Processors	Cargill Meat	CAB	CCPAB	CHB	CHB
Program/Brand Name	Brush Meat Processors Black Angus Beef	Sterling Silver	Certified Angus Beef	Cattle Company Premium Angus Beef	Certified Hereford Beef	Certified Hereford Beef Premium
Specification number	G-119	G-2	G-1	G-16	G-10	G-10A
Live Animal Requirement						
Phenotype	AAA		AAA	AAA	AHA	AHA
Genotype	AAA		AAA	AAA ^v		
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				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	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SM ⁰⁰ or higher	MT ⁰⁰ or higher
	b: Full range in Choice					
	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	10.0 - 16.0
Hot carcass weight (pounds)			< 1050*	< 1050*	< 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	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	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	Nov-12	Jul-98	1978	Oct-18	Jan-96	Aug-16
Effective date	Jul-19	Jun-19	Sep-20	Jun-19	Jun-19	Jun-19

Company	Creekstone Farms Premium Beef			Creekstone Farms Premium Beef	Copper Creek Cattle Company	DemKota Ranch	Demkota Ranch Beef
Program/Brand Name	Premium Black Angus Beef	Premium Natural Black Angus Beef	Premium International Black Angus Beef	Premium Black Angus Beef	Copper Creek Cattle Company Angus Beef	DemKota Ranch Black Angus Beef	Demkota Ranch Beef
Specification number	G-44	G-61	G-74	G-87	G-11	G-15	G-21
Live Animal Requirement							
Phenotype	AAA	AAA	AAA	AAA	AAA	AAA	
Genotype	AAA	AAA	AAA	AAA	AAA	AAA	
Other			NHTC				
Carcass Characteristics							
U.S. Prime	X ^a	X ^a	X ^a	X ^a	X	X	X
U.S. Choice	X ^a	X ^b	X ^b	X ^b	X	X	X
U.S. Select		X ^c	X ^c	X ^c		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	a: MT ⁰⁰ or higher	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	MT ⁰⁰ or higher	a: Full range in Prime	a: Full range in Prime
		b: Full range in Choice	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)	c: SL ⁰⁰ to SL ⁹⁹ (A)
Medium or fine marbling texture	X	X	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	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
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X
USDA Information							
Initial release date	Oct-00	Jun-04	Oct-05	Dec-09	Aug-19	Mar-16	Aug-16
Effective date	Jul-19	Jul-19	Jul-19	Jul-19	Aug-19	Jun-19	Jul-19

Company	Double J	Eagle Ridge Fine Meats and Provisions	Elkhorn Valley Packing			FM Meats Products	FM Meats Products
Program/Brand Name	Double J Angus Beef	Certified Legacy 72 Angus Beef Program	Premier Angus Beef	Valley Pride Black Angus Beef	EVP Angus Beef	FM Meats Angus	Great Mark Western High Choice
Specification number	G-88	G-24	G-50	G-66	G-93	G-38	G-36
Live Animal Requirement							
Phenotype	AAA	AAA	AAA	AAA	AAA	AAA	
Genotype	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	A or B	B - E	A	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	a: Full range in Prime	MT00 or higher	SM ⁰⁰ or higher	SL ⁰⁰ or higher	SI ⁰⁰ to SI ⁹⁹	SL ⁰⁰ or higher	MT ⁰⁰ or higher
	b: Full range in Choice						
	c: SI ⁰⁰ to SI 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	X
Carcass class (type) ^y	S & H	S & H	S & H	S, H & C	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	Mar-09	Mar-19	Sep-01	Sep-01	May-09	Aug-15	Nov-17
Effective date	Jul-19	Mar-19	Jul-19	Jul-19	Jul-19	Mar-21	Jul-19

Company	Fort Worth Meats	FPL Foods	FTM Sales	Greater Omaha	Greater Omaha	Halperns'	Harris Ranch
Program/Brand Name	Angus Beef	FPL Foods Upper 2/3's Angus Program	FTM Sales Angus Beef Program	1881 Omaha Hereford Beef	Greater Omaha Classic Hereford Beef	Halperns' Angus Beef	Natural Black Angus
Specification number	G-81	G-49	G-12	G-103	G-103A	G-27	G-57
Live Animal Requirement							
Phenotype	AAA	AAA	AAA	AHA	AHA	AAA	AAA
Genotype	AAA ^v					AAA ^v	
Other							
Carcass Characteristics							
U.S. Prime	X	X	X	X	X	X	X ^a
U.S. Choice	X	X	X	X	X	X	X ^{bc}
U.S. Select	X		X		X		X ^d
U.S. Standard			X				
U.S. Utility and Commercial			X				
Maturity	< 30 mon. of age	< 30 mon. of age	A - E	< 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	a: Full range in Prime	MT ⁰⁰ or higher	SL ⁵⁰ or higher	MT ⁰⁰ or higher	a: SLA ⁰⁰ or higher
			b: Full range in Choice				b: MT ⁰⁰ to MD ⁹⁹
			c: SL ⁰⁰ to SL ⁹⁹ (A)				c: SM ⁰⁰ to SM ⁹⁹
							d: SL ⁴⁰ to SL ⁹⁹
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 - 17.0	10.0 - 16.0	
Hot carcass weight (pounds)		<999		< 1050*	< 1150*	< 1050*	
Fat thickness (inches)				<1.0	<1.5	< 1.0	
Minimum muscling requirement	X	X		X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H & Cow	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	X
USDA Information							
Initial release date	Aug-07	Jun-19	May-15	Oct-10	Dec-18	Dec-15	Jun-04
Effective date	Apr-20	Jun-19	Jun-19	Jul-19	Jul-19	Jul-19	Jul-19

Company	Upper Iowa Angus Beef		Iowa Premium	Iowa Premium	J.W. Treuth and Sons	Meat by Linz
Program/Brand Name	Upper Iowa Angus Beef Program	Iowa Angus Beef Program	Iowa Premium Angus	Est. 8 Angus Beef	Treuth Reserve Angus Beef	Linz Heritage Angus
Specification number	G-136	G-137	G-141	G-142	G-56	G-117
Live Animal Requirement						
Phenotype	AAA	AAA	AAA	AAA	AAA	AAA
Genotype	AAA	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	X
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A or B	< 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	MT ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	SM ⁰⁰ or Higher	a: Full range in Prime
	b: Full Range in Choice					b: Upper two-thirds of Choice
	c: SL ⁰⁰ to SL ⁹⁹ (A)					b: Full range in Choice
						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*	< 1100*		
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	
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-14	Dec-14	Mar-15	Jun-15	Mar-18	Apr-13
Effective date	Apr-21	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19

Company	National Beef		National Beef	Nebraska Prime	Nolan Ryan*
Program/Brand Name	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef	Black Canyon Angus Beef	WR Reserve Premium Black Angus	All Natural Tender Aged Beef
Specification number	G-14	G-20	G-63	G-107	G-NR
Live Animal Requirement					
Phenotype	AAA		AAA	AAA	
Genotype	AAA				
Other					
Carcass Characteristics					
U.S. Prime	X	X	X	X	
U.S. Choice	X	X	X ^a	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
Marbling score requirement	SM ⁵⁰ or higher	MT ⁰⁰ or higher	a: SM ⁰⁰ to MD ⁹⁹	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹
			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	
Yield grade					≤ 3.9
Ribeye area (square inches)		10.0 - 16.0			11.0 - 16.5
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
Capillary rupture in ribeye muscle ^z	PF	PF			N
Free of dark cutting characteristics	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	
USDA Information					
Initial release date	Dec-96	Oct-98	Oct-04	Mar-11	Apr-00
Effective date	Jun-19	Jun-19	Jul-19	Jul-19	Jul-19

Company					Shamrock Foods	Stock Yards
Program/Brand Name	Ohio Premium Beef	Ohio Signature Beef	Republic Foods Angus Beef Program	Republic Foods Angus Cow Program	Gold Canyon Angus Beef	Angus Beef
Specification number	G-92	G-55	G-82	G-116	G-114	G-22
Live Animal Requirement						
Phenotype			AAA	AAA	AAA	AAA
Genotype					AAA ^V	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			
U.S. Standard				X		
U.S. Utility and Commercial				X		
Maturity	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	A-E	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	Sm ⁰⁰ or higher	SM ⁰⁰ or higher	SL ⁰⁰ or higher		MT ⁰⁰ or higher	MT ⁰⁰ or higher
Medium or fine marbling texture		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
Carcass class (type) ^V	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	Jun-09	Sep-03	Dec-20	Dec-20	Nov-11	Mar-99
Effective date	Jul-19	Jul-19	Dec-20	Dec-20	Sep-20	Jul-19

Company	Swift & Co.					
Program/Brand Name	Chef's Exclusive	Chef's Exclusive EU	Black Angus Beef	High River Angus Exclusive	Swift Chef's Exclusive Black Angus	G.F. Swift 1855 Black Angus Beef
Specification number	G-4	G-5	G-23	G-29	G-31	G-70
Live Animal Requirement						
Phenotype			AAA	AAA	AAA	AAA
Genotype			AAA	AAA	AAA ^v	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	SL ⁰⁰ or Higher	SI ⁰⁰ to AB ⁹⁹	MT ⁰⁰ or higher	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	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	N	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	1986	15-Feb	Jul-97	Sep-17	Mar-18	Jun-05
Effective date	Jun-19	Jun-19	Jul-19	Jul-19	Jul-19	Jul-19

Company	STX Beef	STX Beef	Sysco	Tejas Meats	Tyson's	US 212 Beef	Where Food Comes From
Program/Brand Name	STX Premium Angus Beef	STX Angus Beef	Butcher's Block Reserve Angus Beef	Tejas Premium Meats Angus Beef	Chairman's Reserve Certified Premium Beef	US 212 Black Angus Beef	Where Food Comes From
Specification number	G-18	G-118	G-78	G-6	G-35	G-143	G-33
Live Animal Requirement							
Phenotype	AAA	AAA	AAA	AAA		AAA	
Genotype	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	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	SLA ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	Full range in Prime	SL ⁰⁰ or higher
						Upper two-thirds of Choice	
						Full range in Choice	
						SL ⁰⁰ to SL ⁹⁹	
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		
Hot carcass weight (pounds)	< 1050*	< 1050*	< 1050*	< 1050*			
Fat thickness (inches)	< 1.0	< 1.0	< 1.0	< 1.0	< 1.0		
Minimum muscling requirement	X	X	X	X	X		
Carcass class (type) ^V	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-20	Jun-20	Dec-14	Jun-20	Sep-99	Jan-21	Mar-19
Effective date	Jun-20	Jun-20	Jul-19	Jun-20	Jul-19	Feb-21	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.

^x Moderately thick or thicker muscling and tend to be at least moderately wide and thick i

^y S = Steer; H = Heifer; C = Cow

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