

Company	44 Farms	AB Foods, LLC (Washington Beef)		Agri Star	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	Agri Star Angus- Iowa Best Beef Black Angus Beef	Iowa Best Beef Premier Midwest Black Angus	Iowa Best Beef Premier Midwest Beef
<b>Schedule number</b>	<b>G-112</b>	<b>G-51</b>	<b>G-64</b>	<b>G-68</b>	<b>G-109</b>	<b>G-110</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA	AAA	AAA	AAA	
Genotype	AAA <sup>v</sup>	AAA <sup>v</sup>				
Other	NHTC, NE3					
<b>Carcass Characteristics</b>						
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	Full Range in Prime	SL <sup>00</sup> or higher	MD <sup>00</sup> or higher	SL <sup>00</sup> or higher	Mt <sup>00</sup> or higher	Mt <sup>00</sup> or higher
	Full Range in Choice					
Medium or fine marbling texture	X	X	X		X	X
Yield grade					≥4.9	≥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) <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)	X	X	X	X	X	X
<b>USDA Information</b>						
Initial release date	Aug-11	Oct-01	Oct-04	Jun-05	Jul-11	Jul-11
Effective date	Sep-14	Jun-08	Oct-07	Dec-05	Jul-11	Jul-11

Company	Allen Brothers	A to Z Cattle Co	Amer. Foods Group	Aurora Packing	Australian Premium	Brush Meat Proces.
Program/Brand Name	Allen Brothers Angus Beef	A to Z Cattle Co Beef Program	Heartland Angus	Aurora Packing Premium Black Angus	Kansas Ranch Premium Reserve Black Angus	Brush Meat Processers Black Angus Beef
<b>Schedule number</b>	<b>G-48</b>	<b>G-17</b>	<b>G-62</b>	<b>G-43</b>	<b>G-111</b>	<b>G-119</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA		AAA	AAA	AAA	AAA
Genotype	AAA				AAA <sup>v</sup>	AAA <sup>v</sup>
Other					NHTC	NHTC
<b>Carcass Characteristics</b>						
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						
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	Md00 or higher	a.SIA <sup>oo</sup> or higher	SL <sup>oo</sup> or higher	a.SIA <sup>oo</sup> or higher	a: Full range in Prime	a: Full range in Prime
		b.SM <sup>oo</sup> to Md <sup>oo</sup>		b.SM <sup>oo</sup> to Md <sup>oo</sup>	b: Full range in Choice	b: Full range in Choice
		c. SL <sup>oo</sup> to SL <sup>99</sup>		c. SL <sup>oo</sup> to SL <sup>99</sup>	c: SL <sup>oo</sup> to SL <sup>99</sup> (A)	c: SL <sup>oo</sup> to SL <sup>99</sup> (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	X	X
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	N	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X		
Max hump height (≤ 2 inches)	X	X	X	X	X	X
<b>USDA Information</b>						
Initial release date	Jul-15	Jan-16	Jun-04	May-18	Aug-11	Nov-12
Effective date	Aug-15	Jan-16	Jun-04	May-18	Aug-11	Nov-12

Company	Cargill Meat	Cargill Meat	CAB	CHB	CHB	CCPAB
Program/Brand Name	Sterling Silver	Premium Signature Angus Beef	Certified Angus Beef	Certified Hereford Beef	Certified Hereford Beef Premium	Cattle Company Premium Angus Beef
<b>Schedule number</b>	<b>G-2</b>	<b>G-115</b>	<b>G-1</b>	<b>G-10</b>	<b>G-10A</b>	<b>G-16</b>
<b>Live Animal Requirement</b>						
Phenotype		AAA	AAA	AHA	AHA	AAA
Genotype		AAA <sup>v</sup>	AAA <sup>v</sup>			AAA <sup>v</sup>
Other						
<b>Carcass Characteristics</b>						
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	< 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 <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	SM <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher
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	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
Minimum muscling requirement	X	X	X	X	X	X
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)	X	X	X	X	X	X
<b>USDA Information</b>						
Initial release date	Jul-98	Jan-12	1978	Jan-96	Aug-16	18-Oct
Effective date	Dec-17	Nov-14	Nov-14	Dec-14	Aug-16	Oct-18

Company			Colorado Boxed Beef	Creekstone Farms Premium	
Program/Brand Name	Certified Texas Longhorn	Certified Wagyu Beef	Colorado Boxed Beef Angus Program	Premium Black Angus Beef	Premium Natural Black Angus Beef
Schedule number	G-102	G-75	G-28	G-44	G-61
<b>Live Animal Requirement</b>					
Phenotype			AAA	AAA	AAA
Genotype	GLTL	GLW		AAA <sup>v</sup>	AAA <sup>v</sup>
Other		< 30 mon. of age			
<b>Carcass Characteristics</b>					
U.S. Prime		X	X	X <sup>a</sup>	X <sup>a</sup>
U.S. Choice			X	X <sup>a</sup>	X <sup>b</sup>
U.S. Select					X <sup>c</sup>
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
Marbling score requirement		SLA <sup>00</sup> or higher	Md00 or higher	a: MT <sup>00</sup> or higher	a: Full range in Prime b: Full range in Choice c: SL <sup>00</sup> to SL <sup>99</sup> (A)
Medium or fine marbling texture			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
Carcass class (type) <sup>y</sup>	S, H, C	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	PF	N	PF	PF	PF
Free of dark cutting characteristics	X	X	X		
Max hump height (≤ 2 inches)	X	X	X	X	X
<b>USDA Information</b>					
Initial release date	Jul-10	Jul-08	Jan-16	Oct-00	Jun-04
Effective date	Jul-10	Jul-08	Feb-16	Jan-09	Apr-11

Company	Demkota Ranch Beef	Demkota Ranch Beef	Demkota Ranch Beef	Demkota Ranch Beef	Demkota Ranch Beef	Eagle Ridge Fine Meats and Provisions
Program/Brand Name	Premium International Black Angus Beef	Premium Black Angus Beef	Demkota Ranch Black Angus Beef	Demkota Ranch Beef	Double J Angus Beef	Certified Legacy 72 Angus Beef Program
<b>Schedule number</b>	<b>G-74</b>	<b>G-87</b>	<b>G-15</b>	<b>G-21</b>	<b>G-88</b>	<b>G-24</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA	AAA		AAA	AAA
Genotype	AAA <sup>V</sup>	AAA <sup>V</sup>	AAA <sup>V</sup>		AAA <sup>V</sup>	AAA <sup>V</sup>
Other	NHTC					
<b>Carcass Characteristics</b>						
U.S. Prime	X <sup>a</sup>	Xa	X	X	X	X
U.S. Choice	X <sup>b</sup>	Xb	X	X	X	X
U.S. Select	X <sup>c</sup>	Xc	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	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	MT <sup>00</sup> or higher
	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 <sup>00</sup> to SL <sup>99</sup> (A)	c: SL <sup>00</sup> to SL <sup>99</sup> (A)	c: SL <sup>00</sup> to SL <sup>99</sup> (A)	c: SL <sup>00</sup> to SL <sup>99</sup> (A)	c: SL <sup>00</sup> to SL <sup>99</sup> (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
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
Max hump height (≤ 2 inches)	X	X	X	X	X	X
<b>USDA Information</b>						
Initial release date	Oct-05	Dec-09	Mar-16	Aug-16	Mar-09	Mar-19
Effective date	Apr-11	Jan-09	Aug-16	Aug-16	Mar-09	Mar-19

Company	Elkhorn Valley Packing			FM Meats Products	FM Meats Products	Frontier Meats
Program/Brand Name	Premier Angus Beef	Valley Pride Black Angus Beef	EVP Angus Beef	Great Mark Western High Choice	FM Meats Angus	Angus Beef
<b>Schedule number</b>	<b>G-50</b>	<b>G-66</b>	<b>G-93</b>	<b>G-36</b>	<b>G-38</b>	<b>G-81</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA	AAA		AAA	AAA
Genotype						AAA <sup>v</sup>
Other						
<b>Carcass Characteristics</b>						
U.S. Prime	X			X	X	X
U.S. Choice	X			X	X	
U.S. Select			X		X	X
U.S. Standard		X			X	
U.S. Utility and Commercial		X	X		X	
Maturity	< 30 mon. of age	B - E	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	SM <sup>00</sup> or higher	SL <sup>00</sup> or higher	SI <sup>00</sup> to SI <sup>99</sup>	MT <sup>00</sup> or higher	TR <sup>00</sup> or higher	SL <sup>00</sup> or higher
Medium or fine marbling texture	X		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	X	X	X	X
Carcass class (type) <sup>y</sup>	S & H	S, H & C	S & H	S & H	S & H & Cow	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)	X	X	X	X		X
<b>USDA Information</b>						
Initial release date	Sep-01	Sep-01	May-09	Nov-17	Aug-15	Aug-07
Effective date	Oct-06	Sep-12	May-09	Nov-17	Aug-15	Feb-11

Company	FTM Sales	Gibsons Restaurant	Greater Omaha	Greater Omaha	Greater Omaha	HeartBrand
Program/Brand Name	FTM Sales Angus Beef Program	Gibsons Angus Beef	1881 Omaha Hereford Beef	Greater Omaha Classic Hereford Beef	1920 Omaha Angus Beef	HeartBrand Akaushi International All Natural Premium & All Natural
<b>Schedule number</b>	<b>G-12</b>	<b>G-125</b>	<b>G-103</b>	<b>G-103A</b>	<b>G-104</b>	<b>G-98</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA	AHA	AHA	AAA	
Genotype						GLAk
Other						NHTC
<b>Carcass Characteristics</b>						
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	X					
U.S. Utility and Commercial	X					
Maturity	A - E	< 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: SLA <sup>00</sup> or higher	MT <sup>00</sup> or higher	SL50 or higher	MT <sup>00</sup> or higher	a: Full Range in Prime
	b: Full range in Choice	b: MD <sup>00</sup> to MD <sup>99</sup>				b: Full Range in Choice
	c: SL <sup>00</sup> to SL <sup>99</sup> (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 - 17.0	10.0 - 16.0	
Hot carcass weight (pounds)		< 1000*	< 1050*	< 1150*	< 1050*	
Fat thickness (inches)		< 1.0	<1.0	<1.5	<1.0	
Minimum muscling requirement		X	X	X	X	X
Carcass class (type) <sup>y</sup>	S & H & Cow	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)	X	X	X	X	X	X
<b>USDA Information</b>						
Initial release date	May-15	Feb-14	Oct-10	Dec-18	Oct-10	Mar-10
Effective date	May-15	Feb-14	Dec-14	Dec-18	Dec-14	Mar-10

Company	HeartBrand	Halperns'	Halprens'	Halperns'	Harris Ranch	HAT Ranch
Program/Brand Name	HeartBrand Akaushi All Natural Premium and All Natural	Halperns' Black Diamond Prime Angus	Halprens' Angus Beef	Halperns' Top One Third Angus	Natural Black Angus	HAT Ranch Supreme Flavor Beef
<b>Schedule number</b>	<b>G-99</b>	<b>G-127</b>	<b>G-27</b>	<b>G-128</b>	<b>G-57</b>	<b>G-134</b>
<b>Live Animal Requirement</b>						
Phenotype		AAA	AAA	AAA	AAA	
Genotype	GIAk	AAA <sup>v</sup>	AAA <sup>v</sup>	AAA <sup>v</sup>		
Other						
<b>Carcass Characteristics</b>						
U.S. Prime	X	X	X	X	X <sup>a</sup>	X
U.S. Choice	X		X	X	X <sup>bc</sup>	X
U.S. Select					X <sup>d</sup>	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	< 30 mon. of age	A-E
Marbling score requirement	a: Full Range in Prime	SLA <sup>00</sup> or higher	MT <sup>00</sup> or higher	MD <sup>00</sup> or higher	a: SLA <sup>00</sup> or higher	a: Full Range in Prime
	b: Full Range in Choice				b: MT <sup>00</sup> to MD <sup>99</sup>	b: Full Range in Choice
					c: SM <sup>00</sup> to SM <sup>99</sup>	c: SL <sup>00</sup> to SL <sup>99</sup> (A)
					d: SL <sup>40</sup> to SL <sup>99</sup>	d: PD <sup>00</sup> 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*	< 1050*	< 1000*		
Fat thickness (inches)		< 1.0	< 1.0	< 1.0		
Minimum muscling requirement	X	X	X	X	X	
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	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
<b>USDA Information</b>						
Initial release date	Mar-10	Mar-14	Dec-15	Mar-14	Jun-04	Sep-14
Effective date	Mar-10	Mar-14	Jan-16	Mar-14	Sep-05	Sep-14



Company			Iowa Premium	Iowa Premium	J.W. Treuth and Sons	Kane Beef	Kane Beef
Program/Brand Name	Upper Iowa Angus Beef Program	Iowa Angus Beef Program	Iowa Premium Angus	Est. 8 Angus Beef	Treuth Reserve Angus Beef	Kane Ranch Angus	Kane Ranch Premium Angus Beef
<b>Schedule number</b>	<b>G-136</b>	<b>G-137</b>	<b>G-141</b>	<b>G-142</b>	<b>G-56</b>	<b>G-118</b>	<b>G-18</b>
<b>Live Animal Requirement</b>							
Phenotype	AAA	AAA	AAA	AAA	AAA	AAA	AAA
Genotype	AAA <sup>v</sup>	AAA <sup>v</sup>	AAA <sup>v</sup>	AAA <sup>v</sup>	AAA <sup>v</sup>		AAA <sup>v</sup>
Other							
<b>Carcass Characteristics</b>							
U.S. Prime	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	a: Full Range in Prime	MT00 or higher	SL <sup>00</sup> or higher	MT <sup>00</sup> or higher	SM00 or Higher		MT <sup>00</sup> or higher
	b: Full Range in Choice					b: Full Range in Choice	
	c: SL <sup>00</sup> to SL <sup>99</sup> (A)					c: SL <sup>00</sup> to SL <sup>99</sup> (A)	
Medium or fine marbling texture	X	X	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	X
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
Free of dark cutting characteristics	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X
<b>USDA Information</b>							
Initial release date	Dec-14	Dec-14	Mar-15	Jun-15	Mar-18	Aug-17	Apr-17
Effective date	Mar-16	Mar-16	Mar-15	Sep-18	Mar-18	Apr-17	Apr-17

Company	Kobe Beef-America	Meat by Linz	National Beef			
Program/Brand Name	Farmworld Int'l Foods Cattle Country Angus Beef	Linz Heritage Angus	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef	Black Angus Beef	Black Canyon Angus Beef
<b>Schedule number</b>	<b>G-86</b>	<b>G-117</b>	<b>G-14</b>	<b>G-20</b>	<b>G-121</b>	<b>G-63</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA	AAA		AAA	AAA
Genotype			AAA <sup>V</sup>		AAA <sup>V</sup>	
Other					NHTC	
<b>Carcass Characteristics</b>						
U.S. Prime	X	X	X	X	X	x
U.S. Choice	X	X	X	X	X	X <sup>a</sup>
U.S. Select	X	X			X	X <sup>b</sup>
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 <sup>00</sup> or higher	a: Full range in Prime	SM <sup>50</sup> or higher	MT <sup>00</sup> or higher	a: Full range in Prime	a: SM <sup>00</sup> to MD <sup>99</sup>
	b: SL <sup>00</sup> to SL <sup>99</sup> (A)	b: Upper two-thirds of Choice			b: Full range in Choice	b: SL <sup>30</sup> to SL <sup>99</sup>
		b: Full range in Choice			c: SL <sup>00</sup> to SL <sup>99</sup> (A)	
		c: SL <sup>00</sup> to SL <sup>99</sup> (A)				
Medium or fine marbling texture	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) <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		
Free of dark cutting characteristics	X	X	X	X		X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
<b>USDA Information</b>						
Initial release date	Nov-08	Apr-13	Dec-96	Oct-98	May-13	Oct-04
Effective date	Dec-08	Jul-12	Apr-07	Apr-17	May-13	Dec-06

Company	Nebraska Prime	Nebraska Prime	Niman Ranch	Nolan Ryan*		
Program/Brand Name	WR Reserve Premium Black Angus	WR Reserve Premium Black Angus Natural Beef	Natural Beef	All Natural Tender Aged Beef	Ohio Premium Beef	Ohio Signature Beef
<b>Schedule number</b>	<b>G-107</b>	<b>G-133</b>	<b>G-79</b>	<b>G-NR</b>	<b>G-92</b>	<b>G-55</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA				
Genotype						
Other						
<b>Carcass Characteristics</b>						
U.S. Prime	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	MT00 or higher	a: SM <sup>00</sup> to MD <sup>99</sup>	Sm <sup>00</sup> or higher	SM <sup>00</sup> or higher
	b: Upper two-thirds of Choice	b: Upper two-thirds of Choice		b: SL <sup>00</sup> to SL <sup>99</sup>		
	c: Full range in Choice	c: Full range in Choice				
	d: SL <sup>00</sup> to SL <sup>99</sup> (A)	d: SL <sup>00</sup> to SL <sup>99</sup> (A)				
Medium or fine marbling texture	X	X				X
Yield grade				≤ 3.9		
Ribeye area (square inches)				11.0 - 16.5		
Hot carcass weight (pounds)						
Fat thickness (inches)						
Minimum muscling requirement	X	X	X		X	X
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	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X		X	X
<b>USDA Information</b>						
Initial release date	Mar-11	Aug-14	Feb-07	Apr-00	Jun-09	Sep-03
Effective date	Aug-12	Aug-14	Mar-17	Feb-17	Jun-09	Jan-07

Company	Premium Gold Farms	Ridgefield Farms	Premium Natural	JBS Swift&CO		Seminole Tribe	Seminole Tribe
Program/Brand Name	Hartley Ranch Angus	Premium Hereford Beef	Premium Natural Beef	Rosewood Wagyu Beef	Pureland Premium Black Angus Beef	Seminole Pride Beef	Seminole Pride Angus Beef
<b>Schedule number</b>	<b>G-30</b>	<b>G-46</b>	<b>G-94</b>	<b>G-126</b>	<b>G-80</b>	<b>G-140</b>	<b>G-123</b>
<b>Live Animal Requirement</b>							
Phenotype	AAA	GLH	AAA		AAA		AAA
Genotype	AAA <sup>v</sup>			GLW			AAA <sup>v</sup>
Other	< 30 mon. of age			< 30 mon. of age			
<b>Carcass Characteristics</b>							
U.S. Prime	X <sup>a</sup>		X	X	X <sup>a</sup>	X	X
U.S. Choice	X <sup>ab</sup>	X	X	X	X <sup>ab</sup>	X	X
U.S. Select	X <sup>b</sup>	X	X	X	X <sup>b</sup>	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: MT <sup>00</sup> or higher	SL <sup>00</sup> to MD <sup>99</sup>	a: SLA <sup>00</sup> or higher	a: Full range in Prime	a: MT <sup>00</sup> or higher	a: Full range in Prime	a: Full range in Prime
	b: SL <sup>00</sup> to SM <sup>99</sup>		b: SM <sup>00</sup> or higher	b: Full range in Choice	b: SL <sup>00</sup> to SM <sup>99</sup>	b: Full range in Choice	b: Full range in Choice
			c: SI <sup>00</sup> to SI <sup>99</sup>	c: SI <sup>00</sup> to SI <sup>99</sup>		c: SI <sup>00</sup> to SI <sup>99</sup>	c: SI <sup>00</sup> to SI <sup>99</sup>
Medium or fine marbling texture		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
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
Free of dark cutting characteristics	X	X	X	X	X		
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X+BU5BU9:BU28
<b>USDA Information</b>							
Initial release date	Dec-95	Apr-01	Jun-09	Mar-14	Jun-07	Jun-15	Jun-13
Effective date	Sep-12	Dec-05	Jun-09	Mar-14	Feb-11	Jun-15	Jun-13

Company	Simply Essentials	Simply Essentials	Shamrock Foods	Stock Yards			
Program/Brand Name	Simply Essentials Beef Program	Simply Essentials Black Angus Beef	Gold Canyon Angus Beef	Angus Beef	Premium Beef	Chef's Exclusive	Chef's Exclusive EU
Schedule number	G-58	G-129	G-114	G-22	G-73	G-4	G-5
<b>Live Animal Requirement</b>							
Phenotype	AAA	AAA	AAA	AAA			
Genotype			AAA <sup>V</sup>	AAA <sup>V</sup>			
Other							
<b>Carcass Characteristics</b>							
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
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: SLA <sup>00</sup> or higher	a: Full range in Prime	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	SL00 or Higher
	b: SM <sup>00</sup> or higher	b: Upper two-thirds of Choice					
	c: SI <sup>00</sup> to SI <sup>99</sup>	b: Full range in Choice					
		c: SL <sup>00</sup> to SL <sup>99</sup> (A)					
Medium or fine marbling texture	X	X	X	X	X	X	
Yield grade					≤ 3.9		
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) <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	N	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	
<b>USDA Information</b>							
Initial release date	Feb-16	Apr-14	Nov-11	Mar-99	Oct-05	1986	15-Feb
Effective date	Feb-16	Apr-17	May-17	Dec-14	Sep-06	May-12	Feb-15

Company	Swift & Co.						
Program/Brand Name	Black Angus Beef	Swift Black Angus Beef EU Program	High River Angus Exclusive	Swift Chef's Exclusive Black Angus	Angus Select Beef	Blue Ribbon Angus Beef	Dry Creek Top Choice Program
Schedule number	G-23	G-26	G-29	G-31	G-42	G-40	G-113
<b>Live Animal Requirement</b>							
Phenotype	AAA	AAA	AAA	AAA	AAA	AAA	
Genotype	AAA <sup>V</sup>		AAA <sup>V</sup>	AAA <sup>V</sup>	AAA <sup>V</sup>	AAA <sup>V</sup>	
Other							
<b>Carcass Characteristics</b>							
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							
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	SI <sup>00</sup> to AB <sup>99</sup>	SI <sup>00</sup> to AB <sup>99</sup>	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	SL <sup>00</sup> to SL <sup>99</sup>	SI <sup>00</sup> to MD <sup>99</sup>	MT <sup>00</sup> or higher
Medium or fine marbling texture	X		X	X	X	X	X
Yield grade							
Ribeye area (square inches)							≥ 9.0
Hot carcass weight (pounds)							
Fat thickness (inches)							< 1.0
Minimum muscling requirement	X		X	X	X	X	
Carcass class (type) <sup>Y</sup>	S & H		S & H	S & H	S & H	S & H	S
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)	X		X	X	X	X	X
<b>USDA Information</b>							
Initial release date	Jul-97	Dec-16	Sep-17	Mar-18	Jul-00	Feb-16	Feb-16
Effective date	Nov-16	Dec-16	Sep-17	May-18	Oct-06	Feb-16	Feb-16

Company	Swift & Co.				Sysco	Sysco	Tyson's
Program/Brand Name	G.F. Swift 1855	Corral Creek Angus Beef	G.F. Swift 1855 Black Angus Beef	Switzerland Export Certified Beef	Butcher's Block Reserve Angus Beef	Butcher's Block Reserve	Chairman's Reserve Certified Premium Beef
<b>Schedule number</b>	<b>G-45</b>	<b>G-65</b>	<b>G-70</b>	<b>G-131</b>	<b>G-78</b>	<b>G-8</b>	<b>G-35</b>
<b>Live Animal Requirement</b>							
Phenotype	AAA	AAA	AAA		AAA		
Genotype		AAA <sup>v</sup>	AAA <sup>v</sup>		AAA <sup>v</sup>		
Other				< 30 mon. of age			
<b>Carcass Characteristics</b>							
U.S. Prime	X		X	X	X	X	X
U.S. Choice	X		X	X	X	X	X
U.S. Select							
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	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	MT <sup>00</sup> or higher		MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher
Medium or fine marbling texture	X			X		X	X
Yield grade							
Ribeye area (square inches)			10.0 - 16.0	≥ 9.0	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0
Hot carcass weight (pounds)			< 1050*	600-850*	< 1050*	< 1000*	
Fat thickness (inches)			< 1.0	0.4-0.9*	< 1.0	< 1.0	< 1.0
Minimum muscling requirement	X	X	X		X	X	X
Carcass class (type) <sup>y</sup>	S & H	S, C & 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)	X	X	X		X	X	X
<b>USDA Information</b>							
Initial release date	Apr-86	Dec-04	Jun-05	May-14	Dec-14	Aug-00	Sep-99
Effective date	Sep-05	Nov-13	Nov-14	May-14	Dec-14	Jan-07	Aug-12

## USDA Certified Beef Programs

Company	Where Food Comes From	West Michigan Beef
Program/Brand Name	Where Food Comes From	Midwest Angus Beef Program
<b>Schedule number</b>	<b>G-33</b>	<b>G-25</b>
<b>Live Animal Requirement</b>		
Phenotype		AAA
Genotype		
Other		
<b>Carcass Characteristics</b>		
U.S. Prime	X	X
U.S. Choice	X	X
U.S. Select	X	X
U.S. Standard		
U.S. Utility and Commercial		
Maturity	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	SL <sup>00</sup> or higher	a.SIA <sup>00</sup> or higher
		b.SM <sup>00</sup> to Md <sup>00</sup>
		c. SL <sup>00</sup> to SL <sup>99</sup>
Medium or fine marbling texture	X	X
Yield grade		
Ribeye area (square inches)		
Hot carcass weight (pounds)		
Fat thickness (inches)	< 3.9	
Minimum muscling requirement		X
Carcass class (type) <sup>y</sup>	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	PF	PF
Free of dark cutting characteristics	X	X
Max hump height (≤ 2 inches)		X
<b>USDA Information</b>		
Initial release date	Mar-19	Aug-15
Effective date	Mar-19	Sep-15



### 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.

<sup>u</sup>Red Angus Assoc. of Amer. Red Angus Feeder Calf Certification Program and <sup>v</sup>AngusSource<sup>®</sup> - American Angus Assoc. Process Verified Program  
<sup>a,b,c,d</sup>Denotes different brand name within a 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>PF=practically free of capillary ruptures; N=no evidence of capillary rupture.