

**USDA Certified Beef Programs**

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
<b>Schedule number</b>	<b>G-112</b>	<b>G-51</b>	<b>G-64</b>	<b>G-108</b>	<b>G-68</b>	<b>G-109</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA	GLA		GLA	GLA	GLA
Genotype	GLA <sup>v</sup>	GLA <sup>u</sup>		GLA <sup>uv</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	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 <sup>00</sup> or higher	MD <sup>00</sup> or higher	a.SIA <sup>00</sup> or higher	SL <sup>00</sup> or higher	Mt <sup>00</sup> or higher
	Full Range in Choice			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	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) <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	May-11	Jun-05	Jul-11

Effective date	Sep-14	Jun-08	Oct-07	May-11	Dec-05	Jul-11
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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
<b>Schedule number</b>	<b>G-110</b>	<b>G-62</b>	<b>G-111</b>	<b>G-3</b>	<b>G-59</b>	<b>G-60</b>	<b>G-119</b>
<b>Live Animal Requirement</b>							
Phenotype		GLA	GLA	GLA	GLA	GLA	GLA
Genotype			GLA <sup>v</sup>	GLA <sup>v</sup>			GLA <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						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 <sup>00</sup> or higher	SL <sup>00</sup> or higher	a: Full range in Prime	a: Full range in Prime	SL <sup>00</sup> or higher	TR <sup>00</sup> or higher	a: Full range in Prime
			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)
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) <sup>y</sup>	S & H	S & H	S & H	S&H	C	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	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
<b>USDA Information</b>							
Initial release date	Jul-11	Jun-04	Aug-11	Jan-14	Jun-04	Jun-04	Nov-12

# USDA Certified Beef Programs

Effective date	Jul-11	Jun-04	Aug-11	Jan-14	Jun-04	May-05	Nov-12
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**USDA Certified Beef Programs**

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
<b>Schedule number</b>	<b>G-2</b>	<b>G-115</b>	<b>G-1</b>	<b>G-10</b>	<b>G-102</b>	<b>G-75</b>
<b>Live Animal Requirement</b>						
Phenotype		GLA	GLA	AHA		
Genotype		GLA <sup>v</sup>	GLA <sup>v</sup>		GLTL	GLW
Other						< 30 mon. of age
<b>Carcass Characteristics</b>						
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 <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	SL <sup>00</sup> or higher		SLA <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)		< 1050*	< 1050*	< 1050*		
Fat thickness (inches)		< 1.0	< 1.0	<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, C	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	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
<b>USDA Information</b>						
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
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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
<b>Schedule number</b>	<b>G-105</b>	<b>G-44</b>	<b>G-61</b>	<b>G-74</b>	<b>G-87</b>	<b>G-83</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA	GLA	GLA	GLA	GLA	GLA
Genotype	GIA <sup>v</sup>	GIA <sup>v</sup>	GLA <sup>v</sup>	GLA <sup>v</sup>	GLA <sup>v</sup>	GLA <sup>uv</sup>
Other				NHTC		
<b>Carcass Characteristics</b>						
U.S. Prime	X	X <sup>a</sup>	X <sup>a</sup>	X <sup>a</sup>	Xa	X
U.S. Choice	X	X <sup>a</sup>	X <sup>b</sup>	X <sup>b</sup>	Xb	X
U.S. Select	X		X <sup>c</sup>	X <sup>c</sup>	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 <sup>00</sup> or higher	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	SL <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	
	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)						
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
Max hump height (≤ 2 inches)	X	X	X	X	X	X
<b>USDA Information</b>						
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
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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	<b>G-88</b>	<b>G-90</b>	<b>G-50</b>	<b>G-66</b>	<b>G-93</b>	<b>G-81</b>
Live Animal Requirement						
Phenotype	GLA	GLA	GLA	GLA	GLA	GLA
Genotype	GLA <sup>v</sup>	GLA <sup>v</sup>				GLA <sup>uv</sup>
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 <sup>00</sup> or higher	SL <sup>00</sup> or higher	SI <sup>00</sup> to SI <sup>99</sup>	SL <sup>00</sup> or higher
	b: Full range in Choice	b: Full range in Choice				
	c: SI <sup>00</sup> to SI <sup>99</sup> (A)	c: SI <sup>00</sup> to SI <sup>99</sup> (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) <sup>y</sup>	S&H	S&H	S & H	S, H & C	S & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	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
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Company	FTM-Sales LLC	Gibsons Restaurant	Gordon Food Service	Greater Omaha	Greater Omaha	Halal Pride Farms
Program/Brand Name	FTM-Sales Angus Beef	Gibsons Angus Beef	Premium Angus Beef	1881 Omaha Hereford Beef	1920 Omaha Angus Beef	Halal Pride Farms Angus Beef
<b>Schedule number</b>	<b>G-12</b>	<b>G-125</b>	<b>G-71</b>	<b>G-103</b>	<b>G-104</b>	<b>G-124</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA	GLA	GLA	AHA and GLA	GLA	GLA
Genotype			GLA <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					X
U.S. Standard	X					X
U.S. Utility and Commercial	X					X
Maturity	A - E	A	A	A	A	A - E
Marbling score requirement	a: Full Range in Prime	a: SLA <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> 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)					c: SL <sup>00</sup> to SL <sup>99</sup> (A)
	d. SI <sup>00</sup> or higher					d. SI <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	
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) <sup>y</sup>	S, H & C	S & H	S & H	S & H	S & H	S, H & C
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	Aug-05	Oct-10	Oct-10	Jan-14

Effective date	May-15	Feb-14	Apr-09	Dec-14	Dec-14	Jan-14
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Company	HeartBrand	HeartBrand	Halperns'	Halperns'	Harris Ranch	HAT Ranch
Program/Brand Name	HeartBrand Akaushi International All Natural Premium	HeartBrand Akaushi All Natural Premium and All Natural	Halperns' Black Diamond Prime Angus	Halperns' Top One Third Angus	Natural Black Angus	HAT Ranch Supreme Flavor Beef
<b>Schedule number</b>	<b>G-98</b>	<b>G-99</b>	<b>G-127</b>	<b>G-128</b>	<b>G-57</b>	<b>G-134</b>
<b>Live Animal Requirement</b>						
Phenotype			GLA	GLA	GLA	
Genotype	GLAK	GIAK	GLA <sup>v</sup>	GLA <sup>v</sup>		
Other	NHTC					
<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	A or B	A or B	A	A	A	A-E
Marbling score requirement	a: Full Range in Prime	a: Full Range in Prime	SLA <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: Full Range in Choice			b: MT <sup>00</sup> to MD <sup>99</sup>	b: Full Range in Choice
	c: Full Range in Prime	c: Full Range in Prime			c: SM <sup>00</sup> to SM <sup>99</sup>	c: SL <sup>00</sup> to SL <sup>99</sup> (A)
	d: Full Range in Choice	d: Full Range in Choice			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		
Hot carcass weight (pounds)			< 1000*	< 1000*		
Fat thickness (inches)			< 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-10	Mar-14	Mar-14	Jun-04	Sep-14

Effective date	Mar-10	Mar-10	Mar-14	Mar-14	Sep-05	Sep-14
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Company	H-E-B	Iowa Premium LLC.	Iowa Premium, LLC.	HQB Exporters	JW Treuth & Sons	Kobe Beef-America
Program/Brand Name	Natural Angus Beef	Iowa Premium Angus	Est. 8 Angus Beef Program	HQB Angus Beef	Brooklyn Signature Beef	Farmworld Int'l Foods Cattle Country Angus Beef
<b>Schedule number</b>	<b>G-72</b>	<b>G-141</b>	<b>G-142</b>	<b>G-132</b>	<b>G-76</b>	<b>G-86</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA	GLA	GLA	GLA		GLA
Genotype	GLA <sup>u</sup>		GLA <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				X		
U.S. Utility and Commercial				X		
Maturity	Overall A	A	A	A - E	A - B <sup>90</sup>	A or B
Marbling score requirement	SL <sup>00</sup> or higher	a: Full Range in Prime	MT <sup>00</sup> or higher	a: Full Range in Prime	MT <sup>00</sup> to MD <sup>99</sup>	a: SM <sup>00</sup> or higher
		b: Full Range in Choice		b: Full Range in Choice		b: SL <sup>00</sup> to SL <sup>99</sup> (A)
		c: Full Range in Select		c: SL <sup>00</sup> to SL <sup>99</sup> (A)		
				d. SI <sup>00</sup> 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		≥ 11.0	
Hot carcass weight (pounds)		<1050	< 1050*		≥ 750	
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 & C	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	Sep-05	Mar-15	Jun-15	Jun-14	Jul-08	Nov-08

Effective date	Oct-05	Mar-15	Jun-15	Jun-14	Jul-08	Dec-08
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Company	Meat by Linz	Misty Isle Farms	Morgan Davis	National Beef		
Program/Brand Name	Linz Heritage Angus	Natural Black Angus	Morgan Davis International Wagyu	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef	Black Angus Beef
<b>Schedule number</b>	<b>G-117</b>	<b>G-54</b>	<b>G-101</b>	<b>G-14</b>	<b>G-20</b>	<b>G-121</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA	GLA		GLA		GLA
Genotype			GLW	GLA <sup>V</sup>		GLA <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
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A or B	A	A or B	Overall A	Overall A	Overall A or B
Marbling score requirement	a: Full range in Prime	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
	b: Upper two-thirds of 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)					
Medium or fine marbling texture	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) <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	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	Apr-13	Apr-03	May-10	Dec-96	Oct-98	May-13

Effective date	Jul-12	Apr-03	May-10	Apr-07	Feb-10	May-13
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Company		Nebraska Prime	Nebraska Prime	Niman Ranch		Nolan Ryan*
Program/Brand Name	Black Canyon Angus Beef	WR Reserve Premium Black Angus	WR Reserve Premium Black Angus Natural Beef	Natural Beef	Noah's Premium Natural Angus Beef	All Natural Tender Aged Beef
<b>Schedule number</b>	<b>G-63</b>	<b>G-107</b>	<b>G-133</b>	<b>G-79</b>	<b>G-96</b>	<b>G-NR</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA	GLA	GLA		GLA	
Genotype						
Other						
<b>Carcass Characteristics</b>						
U.S. Prime	x	X	X	X	X	
U.S. Choice	X <sup>a</sup>	X	X	X	X	X
U.S. Select	X <sup>b</sup>	X	X		X	X
U.S. Standard						
U.S. Utility and Commercial						
Maturity	Overall A	A or B	A or B	A or B	A or B	A
Marbling score requirement	a: SM <sup>00</sup> to MD <sup>99</sup>	a: Full range in Prime	a: Full range in Prime	SM <sup>00</sup> or higher	a: Full range in Prime	a: SM <sup>00</sup> to MD <sup>99</sup>
	b: SL <sup>30</sup> to SL <sup>99</sup>	b: Upper two-thirds of Choice	b: Upper two-thirds of Choice		b: Full range in Choice	b: SL <sup>00</sup> to SL <sup>99</sup>
		c: Full range in Choice	c: Full range in Choice		c: SL <sup>00</sup> to SL <sup>99</sup> (A)	
		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>				PF	X	N
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	Oct-04	Mar-11	Aug-14	Feb-07	Feb-10	Apr-00

Effective date	Dec-06	Aug-12	Aug-14	Feb-07	Feb-10	Feb-14
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Company	Open Range				PM Beef	
Program/Brand Name	Open Range Angus Beef	Ohio Premium Beef	Ohio Signature Beef	Oregon Trail Beef	Black Angus Beef	Gibsons Prime Angus Beef
<b>Schedule number</b>	<b>G-130</b>	<b>G-92</b>	<b>G-55</b>	<b>G-52</b>	<b>G-89</b>	<b>G-100</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA				GLA	GLA
Genotype					GLA <sup>v</sup>	
Other					< 30 mon. of age	
<b>Carcass Characteristics</b>						
U.S. Prime	X	X	X	X <sup>a</sup>	X <sup>a</sup>	X
U.S. Choice	X	X	X	X <sup>ab</sup>	X <sup>b</sup>	
U.S. Select	X			X <sup>b</sup>	X <sup>c</sup>	
U.S. Standard	X					
U.S. Utility and Commercial	X					
Maturity	A - E	A	A	A		A
Marbling score requirement	a: Full Range in Prime	Sm <sup>00</sup> or higher	SM <sup>00</sup> or higher	a: MT <sup>00</sup> or higher	a: SIA <sup>00</sup> or higher	SIA <sup>00</sup> or higher
	b: Full Range in Choice			b: SL <sup>50</sup> to SM <sup>99</sup>	b: MT <sup>00</sup> to MD <sup>99</sup>	
	c: SL <sup>00</sup> to SL <sup>99</sup> (A)				b: Sm <sup>00</sup> to Sm <sup>99</sup>	
	d: SI <sup>00</sup> or higher				c: SI <sup>00</sup> to SI <sup>99</sup>	
Medium or fine marbling texture	X		X			X
Yield grade				≤ 3.9		
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) <sup>y</sup>	S, H & C	S&H	S & H	S & H	S&H	S&H
Capillary rupture in ribeye muscle <sup>z</sup>	PF	PF	PF	N	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	Apr-14	Jun-09	Sep-03	Sep-02	Jun-09	May-10

Effective date	Apr-14	Jun-09	Jan-07	May-05	Jul-12	May-10
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Company	Premier Beef	Premium Gold Farms	Ridgefield Farms	Premium Natural		JBS/Smithfield
Program/Brand Name	Premier Natural Angus	Hartley Ranch Angus	Premium Hereford Beef	Premium Natural Beef	Rosewood Wagyu Beef	Steakhouse Classic Angus
<b>Schedule number</b>	<b>G-91</b>	<b>G-30</b>	<b>G-46</b>	<b>G-94</b>	<b>G-126</b>	<b>G-47</b>
<b>Live Animal Requirement</b>						
Phenotype	GLA	GLA	GL46	GLA		GLA
Genotype		GLA <sup>v</sup>			GLW	GLA <sup>v</sup>
Other		< 30 mon. of age			< 30 mon. of age	
<b>Carcass Characteristics</b>						
U.S. Prime	X	X <sup>a</sup>		X	X	X
U.S. Choice	X	X <sup>ab</sup>	X	X	X	X
U.S. Select	X	X <sup>b</sup>	X	X	X	X
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A or B		A	A	A or B	A
Marbling score requirement	a: Full range in Prime	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	SL <sup>00</sup> or higher
	b: Full range in Choice	b: SL <sup>00</sup> to SM <sup>99</sup>		b: SM <sup>00</sup> or higher	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>	
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
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
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	Jun-09	Dec-95	Apr-01	Jun-09	Mar-14	Jun-01

# USDA Certified Beef Programs

Effective date	Jun-09	Sep-12	Dec-05	Jun-09	Mar-14	Mar-09
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Company	d Beef Group	Sam Kane Beef	Seminole Tribe	Shamrock Foods	Simply Essentials	Stock Yards	
Program/Brand Name	Pureland Premium Black Angus Beef	Kane Ranch 1949 Premium Certified	Seminole Pride Angus Beef	Gold Canyon Gourmet Angus Beef	Simply Essentials Black Angus Beef	Angus Beef	Premium Beef
<b>Schedule number</b>	<b>G-80</b>	<b>G-118</b>	<b>G-123</b>	<b>G-114</b>	<b>G-129</b>	<b>G-22</b>	<b>G-73</b>
<b>Live Animal Requirement</b>							
Phenotype	GLA		GLA	GLA	GLA	GLA	
Genotype			GLA <sup>v</sup>	GLA <sup>v</sup>		GLA <sup>v</sup>	
Other							
<b>Carcass Characteristics</b>							
U.S. Prime	X <sup>a</sup>		X	X	X	X	X
U.S. Choice	X <sup>ab</sup>	X	X	X	X	X	X
U.S. Select	X <sup>b</sup>		X				
U.S. Standard							
U.S. Utility and Commercial							
Maturity	A or B	Overall A	A or B	A	A	A	A
Marbling score requirement	a: MT <sup>00</sup> or higher	MT <sup>00</sup> to MD <sup>00</sup>	a: Full range in Prime	MT <sup>00</sup> or higher	a: SLA <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher
	b: SL <sup>00</sup> to SM <sup>99</sup>		b: Full range in Choice		b: SM <sup>00</sup> or higher		
			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							≤ 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	S & H
Capillary rupture in ribeye muscle <sup>z</sup>			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
<b>USDA Information</b>							
Initial release date	Jun-07	Aug-12	Jun-13	Nov-11	Apr-14	Mar-99	Oct-05

Effective date	Feb-11	Aug-12	Jun-13	May-15	Sep-14	Dec-14	Sep-06
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Company	Swift & Co.					Swift & Co.	
Program/Brand Name	Chef's Exclusive	Chef's Exclusive EU	Black Angus Beef	Angus Select Beef	G.F. Swift 1855	Corral Creek Angus Beef	G.F. Swift 1855 Black Angus Beef
Schedule number	G-4	G-5	G-23	G-42	G-45	G-65	G-70
<b>Live Animal Requirement</b>							
Phenotype			GLA	GLA		GLA	GLA
Genotype			GLA <sup>v</sup>	GLA <sup>v</sup>		GLA <sup>v</sup>	GLA <sup>v</sup>
Other							
<b>Carcass Characteristics</b>							
U.S. Prime	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	Overall A		Overall A	A	Overall A		A
Marbling score requirement	MT <sup>00</sup> or higher	SL00 or Higher	SI <sup>00</sup> to MD <sup>99</sup>	SL <sup>00</sup> to SL <sup>99</sup>	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
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, C & H	S & H
Capillary rupture in ribeye muscle <sup>z</sup>	N	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	1986	15-Feb	Jul-97	Jul-00	Apr-86	Dec-04	Jun-05

Effective date	May-12	Feb-15	May-12	Oct-06	Sep-05	Nov-13	Nov-14
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Company		Sysco			TR Natural	Thunder Ridge
Program/Brand Name	Switzerland Export Certified Beef	Butcher's Block Imperial	Butcher's Block Reserve	Butcher's Block Reserve Angus	TR Natural Angus Beef	Thunder Ridge All Natural Premium Angus
<b>Schedule number</b>	<b>G-131</b>	<b>G-113</b>	<b>G-8</b>	<b>G-78</b>	<b>G-97</b>	<b>G-95</b>
<b>Live Animal Requirement</b>						
Phenotype				GLA	GLA	GLA
Genotype				GLA <sup>V</sup>	GLA <sup>V</sup>	GLA <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					X	X
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A	Overall A	A	A	A or B	A or B
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	a: Full Range in Prime	a: Full Range in Prime
					b: Full Range in Choice	b: Full Range in Choice
					c: SL <sup>00</sup> to SL <sup>99</sup>	c: SL <sup>00</sup> to SL <sup>99</sup>
Medium or fine marbling texture	X	X	X	X	X	X
Yield grade						
Ribeye area (square inches)	≥ 9.0	≥ 10.0	10.0 - 16.0	10.0 - 16.0		
Hot carcass weight (pounds)	600-850*		< 1000*	< 1050*		
Fat thickness (inches)	0.4-0.9*	< 1.0	< 1.0	< 1.0		
Minimum muscling requirement			X	X	X	X
Carcass class (type) <sup>y</sup>	S & H	S	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
<b>USDA Information</b>						
Initial release date	May-14	Mar-12	Aug-00	Dec-14	Mar-10	Sep-09

Effective date	May-14	Mar-12	Jan-07	Jan-07	Mar-10	Sep-09
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# USDA Certified Beef Programs

Company	Tyson's	Unger Meat Co.
Program/Brand Name	Chairman's Reserve Certified Premium Beef	Unger Angus Beef Program
<b>Schedule number</b>	<b>G-35</b>	<b>G-106</b>
<b>Live Animal Requirement</b>		
Phenotype		GLA
Genotype		GLA <sup>UV</sup>
Other		
<b>Carcass Characteristics</b>		
U.S. Prime	X	X
U.S. Choice	X	X
U.S. Select		X
U.S. Standard		
U.S. Utility and Commercial		
Maturity	A	A
Marbling score requirement	MT <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)	10.0 - 16.0	
Hot carcass weight (pounds)		
Fat thickness (inches)	< 1.0	
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	X
<b>USDA Information</b>		
Initial release date	Sep-99	Dec-10

## USDA Certified Beef Programs

Effective date	Aug-12	Dec-10
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