

Exhibit B

GRADING METHODS AND PROCEDURES

**Grade Identification Codes, Grademarks, and Roller Brand
for Beef and Bullock Carcasses and Cuts (Option 1)**

USDA Prime, Choice, Select

① Preliminary grade ident shields on anterior end of loin

**USDA
PRIME**

USDA CHOICE

USDA SELECT



Identification for all other grades (USDA Standard, Commercial, Utility, Cutter, Canner, Cull)

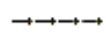
② Carcasses or wholesale cuts are identified by full or abbreviated grade name using the grade band.



Class (Bullock)



Indicates area to be roller branded.



Indicates optional areas to be roller branded.



Roller brand inside round, not pictured.

