

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
<b>Specification number</b>	<b>G-112</b>	<b>G-51</b>	<b>G-64</b>	<b>G-68</b>	<b>G-48</b>	<b>G-43</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA or RAFCCP		AAA	AAA	AAA
Genotype	AAA	AAA or RAFCCP			AAA	
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	< 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	MD <sup>00</sup> or higher	a.SIA <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						
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	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-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
<b>Specification number</b>	<b>G-111</b>	<b>G-119</b>	<b>G-2</b>	<b>G-1</b>	<b>G-16</b>	<b>G-10</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA		AAA	AAA	AHA
Genotype	AAA	AAA		AAA	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
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 <sup>00</sup> or higher	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	SM <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
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	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	Aug-11	Nov-12	Jul-98	1978	Oct-18	Jan-96
Effective date	Jul-19	Jul-19	Jun-19	Jun-19	Jun-19	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
<b>Live Animal Requirement</b>						
Phenotype	AHA	AAA	AAA	AAA	AAA	AAA
Genotype		AAA	AAA	AAA	AAA	AAA
Other				NHTC		
<b>Carcass Characteristics</b>						
U.S. Prime	X	X <sup>a</sup>	X <sup>a</sup>	X <sup>a</sup>	X <sup>a</sup>	X
U.S. Choice	X	X <sup>a</sup>	X <sup>b</sup>	X <sup>b</sup>	X <sup>b</sup>	X
U.S. Select			X <sup>c</sup>	X <sup>c</sup>	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	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	MT <sup>00</sup> or higher	a: MT <sup>00</sup> or higher	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	
			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					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	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	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
<b>Specification number</b>	<b>G-15</b>	<b>G-21</b>	<b>G-88</b>	<b>G-24</b>	<b>G-50</b>	<b>G-66</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA		AAA	AAA	AAA	AAA
Genotype	AAA		AAA	AAAv		
Other						
<b>Carcass Characteristics</b>						
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	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	B - E
Marbling score requirement	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	MT00 or higher	SM <sup>00</sup> or higher	SL <sup>00</sup> or higher
	b: Full range in Choice	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)	c: SI <sup>00</sup> to SI <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
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	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-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	FPL Foods	FTM Sales	Greater Omaha	Greater Omaha
Program/Brand Name	EVP Angus Beef	Great Mark Western High Choice	FPL Foods Upper 2/3's Angus Program	FTM Sales Angus Beef Program	1881 Omaha Hereford Beef	Greater Omaha Classic Hereford Beef
<b>Specification number</b>	<b>G-93</b>	<b>G-36</b>	<b>G-49</b>	<b>G-12</b>	<b>G-103</b>	<b>G-103A</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA		AAA	AAA	AHA	AHA
Genotype						
Other						
<b>Carcass Characteristics</b>						
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			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	SI <sup>00</sup> to SI <sup>99</sup>	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	a: Full range in Prime	MT <sup>00</sup> or higher	SL <sup>50</sup> or higher
				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 - 16.0	10.0 - 17.0
Hot carcass weight (pounds)		<1050	<999		< 1050*	< 1150*
Fat thickness (inches)		<1.0			<1.0	<1.5
Minimum muscling requirement	X	X	X		X	X
Carcass class (type) <sup>y</sup>	S & H	S & H	S & H	S & H & Cow	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-09	Nov-17	Jun-19	May-15	Oct-10	Dec-18
Effective date	Jul-19	Jul-19	Jun-19	Jun-19	Jul-19	Jul-19

Company	Halperns'	Harris Ranch	HeartBrand	Iowa Premium		
Program/Brand Name	Halperns' Angus Beef	Natural Black Angus	HeartBrand Akaushi International All Natural Premium & All Natural	Upper Iowa Angus Beef Program	Iowa Angus Beef Program	Iowa Premium Angus
Specification number	G-27	G-57	G-98	G-136	G-137	G-141
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA		AAA	AAA	AAA
Genotype	AAA <sup>v</sup>		AAKA	AAA	AAA	AAA
Other			NHTC			
<b>Carcass Characteristics</b>						
U.S. Prime	X	X <sup>a</sup>	X	X	X	X
U.S. Choice	X	X <sup>bc</sup>	X	X	X	X
U.S. Select		X <sup>d</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	MT <sup>00</sup> or higher	a: SLA <sup>00</sup> or higher	a: Full Range in Prime	a: Full Range in Prime	MT <sup>00</sup> or higher	SL <sup>00</sup> or higher
		b: MT <sup>00</sup> to MD <sup>99</sup>	b: Full Range in Choice	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>				
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*					< 1050*
Fat thickness (inches)	< 1.0					< 1.0
Minimum muscling requirement	X	X	X	X	X	X
Carcass class (type) <sup>v</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	Dec-15	Jun-04	Mar-10	Dec-14	Dec-14	Mar-15
Effective date	Jul-19	Jul-19	Mar-10	Jul-19	Jul-19	Jul-19

Company	Iowa Premium	J.W. Treuth and Sons	Kane Beef	Meat by Linz	National Beef	
Program/Brand Name	Est. 8 Angus Beef	Treuth Reserve Angus Beef	Kane Ranch Angus	Linz Heritage Angus	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef
<b>Specification number</b>	<b>G-142</b>	<b>G-56</b>	<b>G-118</b>	<b>G-117</b>	<b>G-14</b>	<b>G-20</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA	AAA	AAA	AAA	
Genotype	AAA	AAA			AAA	
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	MT <sup>00</sup> or higher	SM <sup>00</sup> or Higher		a: Full range in Prime	SM <sup>50</sup> or higher	MT <sup>00</sup> or higher
			b: Full Range in Choice	b: Upper two-thirds of Choice		
			c: SL <sup>00</sup> to SL <sup>99</sup> (A)	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
Hot carcass weight (pounds)	< 1100*					< 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		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-15	Mar-18	Aug-17	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*			Stock Yards
Program/Brand Name	Black Canyon Angus Beef	WR Reserve Premium Black Angus	All Natural Tender Aged Beef	Ohio Premium Beef	Ohio Signature Beef	Angus Beef
<b>Specification number</b>	<b>G-63</b>	<b>G-107</b>	<b>G-NR</b>	<b>G-92</b>	<b>G-55</b>	<b>G-22</b>
<b>Live Animal Requirement</b>						
Phenotype	AAA	AAA				AAA
Genotype						AAA <sup>V</sup>
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			
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> to MD <sup>99</sup>	a: Full range in Prime	a: SM <sup>00</sup> to MD <sup>99</sup>	Sm <sup>00</sup> or higher	SM <sup>00</sup> or higher	MT <sup>00</sup> or higher
	b: SL <sup>30</sup> to SL <sup>99</sup>	b: Upper two-thirds of Choice	b: SL <sup>00</sup> to SL <sup>99</sup>			
		c: Full range in Choice				
		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			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) <sup>V</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	X	X
Max hump height (≤ 2 inches)	X	X		X	X	X
<b>USDA Information</b>						
Initial release date	Oct-04	Mar-11	Apr-00	Jun-09	Sep-03	Mar-99
Effective date	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19	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
<b>Live Animal Requirement</b>						
Phenotype			AAA	AAA	AAA	AAA
Genotype			AAA	AAA	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	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 <sup>00</sup> or higher	SL <sup>00</sup> or Higher	SI <sup>00</sup> to AB <sup>99</sup>	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
Hot carcass weight (pounds)						< 1050*
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
Capillary rupture in ribeye muscle <sup>z</sup>	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
<b>USDA Information</b>						
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	Sysco	Tyson's	Where Food Comes From
Program/Brand Name	Butcher's Block Reserve Angus Beef	Chairman's Reserve Certified Premium Beef	Where Food Comes From
<b>Specification number</b>	<b>G-78</b>	<b>G-35</b>	<b>G-33</b>
<b>Live Animal Requirement</b>			
Phenotype	AAA		
Genotype	AAA <sup>V</sup>		
Other			
<b>Carcass Characteristics</b>			
U.S. Prime	X	X	X
U.S. Choice	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
Marbling score requirement	MT <sup>00</sup> or higher	MT <sup>00</sup> or higher	SL <sup>00</sup> or higher
Medium or fine marbling texture		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	< 1.0	< 3.9
Minimum muscling requirement	X	X	
Carcass class (type) <sup>V</sup>	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
Max hump height (≤ 2 inches)	X	X	
<b>USDA Information</b>			
Initial release date	Dec-14	Sep-99	Mar-19
Effective date	Jul-19	Jul-19	Mar-19

## Footnotes:

X=Program requirement. \* See specification for specific program requirements.

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

AHA=American Hereford Association Live Animal Specification.

<sup>u</sup>Red Angus Assoc. of Amer. Red Angus Feeder Calf Certification 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.