

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	Agri Star Wagyu and Iowa Best Wagyu Beef	Iowa Best Beef Premier Midwest Black Angus	Allen Brothers Angus Beef	Aurora Packing Premium Black Angus
Specification number	G-112	G-51	G-64	G-68	G-144	G-109	G-48	G-43
Live Animal Requirement								
Phenotype	AAA	AAA or RAFCCP		AAA		AAA	AAA	AAA
Genotype	AAA	AAA or RAFCCP			AWA		AAA	
Other	NHTC, NE3							
Carcass Characteristics								
U.S. Prime	X	X	X	X	X	X	X	X
U.S. Choice	X	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	A or B maturity	< 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	SL ⁰⁰ or higher	Mt ⁰⁰ or higher	MT ⁰⁰ or higher	a.SIA ⁰⁰ or higher
	Full Range in Choice							b.SM ⁰⁰ to MD ⁰⁰
								c. SL ⁰⁰ to SL ⁹⁹
Medium or fine marbling texture	X	X	X		X	X	X	X
Yield grade						≥4.9		
Ribeye area (square inches)							10.0 - 16.0	
Hot carcass weight (pounds)							< 1100*	
Fat thickness (inches)							< 1.0	
Minimum muscling requirement	X	X	X	X		X	X	X
Carcass class (type) ¹	S & H	S & H	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ²	PF	PF	PF	PF	X	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X	X
USDA Information								
Initial release date	Aug-11	Oct-01	Oct-04	Jun-05	May-21	Jul-11	Jul-15	May-18
Effective date	Jul-19	Jun-21	Jul-19	Jul-19	May-21	Aug-21	Oct-22	Jul-19

Company	Australian Premium	Brush Meat Processors	Cargill Meat	CAB	CCPAB	CHB	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	Certified Hereford Beef Premium
Specification number	G-111	G-119	G-2	G-1	G-16	G-10	G-10A
Live Animal Requirement							
Phenotype	AAA	AAA		AAA	AAA	AHA	AHA
Genotype	AAA	AAA		AAA	AAA ^v		
Other	NHTC	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	
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	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	b: Full range in Choice					
	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 - 16.0/19.0**	10.0 - 16.0	10.0 - 16.0	10.0 - 16.0
Hot carcass weight (pounds)				< 1100*	< 1100*	< 1050*	< 1050*
Fat thickness (inches)				≤ 1.0	< 1.0	< 1.0	< 1.0
Minimum muscling requirement	X	X	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 ²	PF	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	X
USDA Information							
Initial release date	Aug-11	Nov-12	Jul-98	1978	Oct-18	Jan-96	Aug-16
Effective date	Jul-19	Jul-19	Jun-19	Oct-22	Oct-22	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)					< 1100*		
Fat thickness (inches)					< 1.0		
Minimum muscling requirement	X	X	X	X	X		
Carcass class (type) ¹	S & H	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ²	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	Oct-22	Jun-19	Jul-19

Company	Double J	Eagle Ridge Fine Meats and Provisions	Elkhorn Valley Packing			FM Meats Products	FM Meats Products	Fort Worth Meats
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	Angus Beef
Specification number	G-88	G-24	G-50	G-66	G-93	G-38	G-36	G-81
Live Animal Requirement								
Phenotype	AAA	AAA	AAA	AAA	AAA	AAA		AAA
Genotype	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		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	< 30 mon. of age
Marbling score requirement	a: Full range in Prime	MT ⁰⁰ or higher	SM ⁰⁰ or higher	SL ⁰⁰ or higher	SI ⁰⁰ to SI ⁹⁹	SL ⁰⁰ or higher	MT ⁰⁰ or higher	SL 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)		< 1100*					<1050	
Fat thickness (inches)		< 1.0					<1.0	
Minimum muscling requirement	X	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	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	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	Aug-07
Effective date	Jul-19	Oct-22	Jul-19	Jul-19	Jul-19	Mar-21	Jul-19	Sep-21

Company	FPL Foods	FTM Sales	Greater Omaha	Greater Omaha	Greater Omaha	Greater Omaha	Halperns ¹	Harris Ranch
Program/Brand Name	FPL Foods Upper 2/3's Angus Program	FTM Sales Angus Beef Program	1881 Omaha Hereford Beef	Greater Omaha Classic Hereford Beef	Greater Omaha 1920 Angus Beef Program	Greater Omaha Classic Angus Beef Program	Halperns' Angus Beef	Natural Black Angus
Specification number	G-49	G-12	G-103	G-103A	G-104	G-104A	G-27	G-57
Live Animal Requirement								
Phenotype	AAA	AAA	AHA	AHA	AAA	AAA	AAA	AAA
Genotype			AAA				AAA ^v	
Other								
Carcass Characteristics								
U.S. Prime	X	X	X	X	X	X	X	X ^a
U.S. Choice	X	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	A - E	< 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 ⁰⁰ or higher	a: Full range in Prime	MT ⁰⁰ or higher	SL ⁵⁰ or higher	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	X	X	
Yield grade								
Ribeye area (square inches)	10.0 - 16.0		10.0 - 16.0	10.0 - 17.0	10.0 - 16.0	10.0 - 17.0	10.0 - 16.0	
Hot carcass weight (pounds)	<1100		< 1100*	< 1150*	< 1100*	< 1150*	< 1100*	
Fat thickness (inches)			<1.0	<1.5	<1.0	<1.0	< 1.0	
Minimum muscling requirement	X		X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H & Cow	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	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X	X
USDA Information								
Initial release date	Jun-19	May-15	Oct-10	Dec-18	Jul-21	Jul-21	Dec-15	Apr-22
Effective date	Oct-22	Jun-19	Jul-21	Jul-19	Oct-22	Jul-21	Oct-22	Jul-19

Company	Upper Iowa Angus Beef		Iowa Premium	J.W. Treuth and Sons	Meat by Linz	Naeve Black Angus	National Beef	
Program/Brand Name	Upper Iowa Angus Beef Program	Iowa Angus Beef Program	Est. 8 Angus Beef	Treuth Reserve Angus Beef	Linz Heritage Angus	Naeve Black Angus Beef	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef
Specification number	G-136	G-137	G-142	G-56	G-117	G-147	G-14	G-20
Live Animal Requirement								
Phenotype	AAA	AAA	AAA	AAA	AAA	AAA	AAA	
Genotype	AAA	AAA	AAA	AAA			AAA	
Other								
Carcass Characteristics								
U.S. Prime	X	X	X	X	X	X ^a	X	X
U.S. Choice	X	X	X	X	X	X ^{bc}	X	X
U.S. Select	X			X	X	X ^d		
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	< 30 mon. of age
Marbling score requirement	a: Full Range in Prime	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SM ⁰⁰ or Higher	a: Full range in Prime	a: SLA ⁰⁰ or higher	SM ⁵⁰ or higher	MT ⁰⁰ or higher
	b: Full Range in Choice				b: Upper two-thirds of Choice	b: MT ⁰⁰ to MD ⁹⁹		
	c: SL ⁰⁰ to SL ⁹⁹ (A)				b: Full range in Choice	c: SM ⁰⁰ to SM ⁹⁹		
					c: SL ⁰⁰ to SL ⁹⁹ (A)	d: SL ⁴⁰ to SL ⁹⁹		
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)			< 1100*					< 1050*
Fat thickness (inches)								< 1.0
Minimum muscling requirement	X	X	X	X	X		X	X
Carcass class (type) ¹	S & H	S & H	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ²	PF	PF	PF	PF		PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X	X
USDA Information								
Initial release date	Dec-14	Dec-14	Jun-15	Mar-18	Apr-13	Apr-22	Dec-96	Oct-98
Effective date	Apr-21	Jul-19	Oct-22	Jul-19	Jul-19	Apr-22	Jun-19	Jun-19

Company	National Beef	Nebraska Prime	Nolan Ryan*			One World Beef		
Program/Brand Name	Black Canyon Angus Beef	WR Reserve Premium Black Angus	All Natural Tender Aged Beef	Ohio Premium Beef	Ohio Signature Beef	Imperial Valley Black Angus Program	Revier Black Angus Beef Program	Revier Black Angus Cow Program
Specification number	G-63	G-107	G-NR	G-92	G-55	G-145	G-82	G-116
Live Animal Requirement								
Phenotype	AAA	AAA				AAA	AAA	AAA
Genotype								
Other								
Carcass Characteristics								
U.S. Prime	X	X		X	X	X	X	
U.S. Choice	X ^a	X	X	X	X	X	X	
U.S. Select	X ^b	X	X			X	X	
U.S. Standard						X		X
U.S. Utility and Commercial						X		X
Maturity	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	< 30 mon. of age	A-E	< 30 mon. of age	A-E
Marbling score requirement	a: SM ⁰⁰ to MD ⁹⁹	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹	Sm ⁰⁰ or higher	SM ⁰⁰ or higher		SL ⁰⁰ or higher	
	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)			11.0 - 16.5					
Hot carcass weight (pounds)								
Fat thickness (inches)								
Minimum muscling requirement	X	X		X	X			
Carcass class (type) ¹	S & H	S & H	S & H	S & H	S & H		S&H	
Capillary rupture in ribeye muscle ²			N	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X		X	X	X	X	X
USDA Information								
Initial release date	Oct-04	Mar-11	Apr-00	Jun-09	Sep-03	Jan-22	Dec-20	Dec-20
Effective date	Jul-19	Jul-19	Jul-19	Jul-19	Jul-19	Feb-22	Sep-21	Sep-21

Company	Shamrock Foods	Stock Yards	Swift & Co.					
Program/Brand Name	Gold Canyon Angus Beef	Angus Beef	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-114	G-22	G-4	G-5	G-23	G-29	G-31	G-70
Live Animal Requirement								
Phenotype	AAA	AAA			AAA	AAA	AAA	AAA
Genotype	AAA ^v	AAA ^v			AAA	AAA	AAA ^v	AAA ^v
Other								
Carcass Characteristics								
U.S. Prime	X	X	X	X	X	X	X	X
U.S. Choice	X	X	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	< 30 mon. of age
Marbling score requirement	MT ⁰⁰ or higher	MT ⁰⁰ or higher	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	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)	< 1100*	< 1100*					< 1100*	< 1100*
Fat thickness (inches)	≤ 1.0	< 1.0					< 1.0	< 1.0
Minimum muscling requirement	X	X	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 ²	PF	PF	N	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X		X	X	X	X
USDA Information								
Initial release date	Nov-11	Mar-99	1986	15-Feb	Jul-97	Sep-17	Mar-18	Jun-05
Effective date	Oct-22	Oct-22	Jun-19	Jun-19	Jul-19	Jul-19	Oct-22	Oct-22

Company	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*	< 1100*	< 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 ²	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	Oct-22	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.

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

^yS = Steer; H = Heifer; C = Cow

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