

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
Schedule number	G-112	G-51	G-64	G-108	G-68	G-109
Live Animal Requirement						
Phenotype	GLA	GLA		GLA	GLA	GLA
Genotype	GLA ^v	GLA ^u		GLA ^{uv}		
Other	NHTC, NE3					
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	
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 ⁰⁰ or higher	MD ⁰⁰ or higher	a.SIA ⁰⁰ or higher	SL ⁰⁰ or higher	Mt 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
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) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	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
USDA Information						
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
Schedule number	G-110	G-62	G-111	G-3	G-59	G-60	G-119
Live Animal Requirement							
Phenotype		GLA	GLA	GLA	GLA	GLA	GLA
Genotype			GLA ^V	GLA ^V			GLA ^V
Other			NHTC				NHTC
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	Overall A	Overall A	Overall A or B	Overall A or B	C-E	A	A or B
Marbling score requirement	Mt ⁰⁰ or higher	SL ⁰⁰ or higher	a: Full range in Prime	a: Full range in Prime	SL ⁰⁰ or higher	TR ⁰⁰ or higher	a: Full range in Prime
			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)
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) ^y	S & H	S & H	S & H	S&H	C	S & H	S & H
Capillary rupture in ribeye muscle ^z	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
USDA Information							
Initial release date	Jul-11	Jun-04	Aug-11	Jan-14	Jun-04	Jun-04	Nov-12

Effective date	Jul-11	Jun-04	Aug-11	Jan-14	Jun-04	May-05	Nov-12
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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
Schedule number	G-2	G-115	G-1	G-10	G-102	G-75
Live Animal Requirement						
Phenotype		GLA	GLA	AHA		
Genotype		GLA ^v	GLA ^v		GLTL	GLW
Other						< 30 mon. of age
Carcass Characteristics						
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 ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SL ⁰⁰ or higher		SLA ⁰⁰ 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) ^y	S & H	S & H	S & H	S & H	S, H, C	S & H
Capillary rupture in ribeye muscle ^z	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
USDA Information						
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
Schedule number	G-105	G-44	G-61	G-74	G-87	G-83
Live Animal Requirement						
Phenotype	GLA	GLA	GLA	GLA	GLA	GLA
Genotype	GIA ^v	GIA ^v	GLA ^v	GLA ^v	GLA ^v	GLA ^{uv}
Other				NHTC		
Carcass Characteristics						
U.S. Prime	X	X ^a	X ^a	X ^a	Xa	X
U.S. Choice	X	X ^a	X ^b	X ^b	Xb	X
U.S. Select	X		X ^c	X ^c	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 ⁰⁰ or higher	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	SL ⁰⁰ or higher
	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)	
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) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X					X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
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	G-88	G-90	G-50	G-66	G-93	G-81
Live Animal Requirement						
Phenotype	GLA	GLA	GLA	GLA	GLA	GLA
Genotype	GLA ^v	GLA ^v				GLA ^{uv}
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 ⁰⁰ or higher	SL ⁰⁰ or higher	SI ⁰⁰ to SI ⁹⁹	SL ⁰⁰ or higher
	b: Full range in Choice	b: Full range in Choice				
	c: SI ⁰⁰ to SI ⁹⁹ (A)	c: SI ⁰⁰ to SI ⁹⁹ (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) ^y	S&H	S&H	S & H	S, H & C	S & H	S & H
Capillary rupture in ribeye muscle ^z	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
Schedule number	G-12	G-125	G-71	G-103	G-104	G-124
Live Animal Requirement						
Phenotype	GLA	GLA	GLA	AHA and GLA	GLA	GLA
Genotype			GLA ^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
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 ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	a: Full Range in Prime
	b: Full Range in Choice	b: MD ⁰⁰ to MD ⁹⁹				b: Full Range in Choice
	c: SL ⁰⁰ to SL ⁹⁹ (A)					c: SL ⁰⁰ to SL ⁹⁹ (A)
	d. SI ⁰⁰ or higher					d. SI ⁰⁰ 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) ^y	S, H & C	S & H	S & H	S & H	S & H	S, H & C
Capillary rupture in ribeye muscle ^z	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
USDA Information						
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
Schedule number	G-98	G-99	G-127	G-128	G-57	G-134
Live Animal Requirement						
Phenotype			GLA	GLA	GLA	
Genotype	GLAK	GIAK	GLA ^V	GLA ^V		
Other	NHTC					
Carcass Characteristics						
U.S. Prime	X	X	X	X	X ^a	X
U.S. Choice	X	X		X	X ^{bc}	X
U.S. Select					X ^d	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 ⁰⁰ or higher	MD ⁰⁰ or higher	a: SLA ⁰⁰ or higher	a: Full Range in Prime
	b: Full Range in Choice	b: Full Range in Choice			b: MT ⁰⁰ to MD ⁹⁹	b: Full Range in Choice
	c: Full Range in Prime	c: Full Range in Prime			c: SM ⁰⁰ to SM ⁹⁹	c: SL ⁰⁰ to SL ⁹⁹ (A)
	d: Full Range in Choice	d: Full Range in Choice			d: SL ⁴⁰ to SL ⁹⁹	d: PD ⁰⁰ 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) ^y	S & H	S & H	S & H	S & H	S & H	S, H, & C
Capillary rupture in ribeye muscle ^z	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-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.	HQB Exporters	JW Treuth & Sons	Kobe Beef-America	Meat by Linz
Program/Brand Name	Natural Angus Beef	Iowa Premium Angus	HQB Angus Beef	Brooklyn Signature Beef	Farmworld Int'l Foods Cattle Country Angus Beef	Linz Heritage Angus
Schedule number	G-72	G-141	G-132	G-76	G-86	G-117
Live Animal Requirement						
Phenotype	GLA	GLA	GLA		GLA	GLA
Genotype	GLA ^u					
Other						
Carcass Characteristics						
U.S. Prime	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	A	A - E	A - B ⁹⁰	A or B	A or B
Marbling score requirement	SL ⁰⁰ or higher	a: Full Range in Prime	a: Full Range in Prime	MT ⁰⁰ to MD ⁹⁹	a: SM ⁰⁰ or higher	a: Full range in Prime
		b: Full Range in Choice	b: Full Range in Choice		b: SL ⁰⁰ to SL ⁹⁹ (A)	b: Upper two-thirds of Choice
		c: Full Range in Select	c: SL ⁰⁰ to SL ⁹⁹ (A)			b: Full range in Choice
			d. SI ⁰⁰ or higher			c: SL ⁰⁰ to SL ⁹⁹ (A)
Medium or fine marbling texture		X	X	X	X	X
Yield grade						
Ribeye area (square inches)		10.0-16.0		≥ 11.0		
Hot carcass weight (pounds)		<1050		≥ 750		
Fat thickness (inches)		<1.0				
Minimum muscling requirement	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S&H	S, H & C	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	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	Sep-05	Mar-15	Jun-14	Jul-08	Nov-08	Apr-13

Effective date	Oct-05	Mar-15	Jun-14	Jul-08	Dec-08	Jul-12
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Company	Misty Isle Farms	Morgan Davis	National Beef			
Program/Brand Name	Natural Black Angus	Morgan Davis International Wagyu	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef	Black Angus Beef	Black Canyon Angus Beef
Schedule number	G-54	G-101	G-14	G-20	G-121	G-63
Live Animal Requirement						
Phenotype	GLA		GLA		GLA	GLA
Genotype		GLW	GLA ^v		GLA ^v	
Other		NHTC			NHTC	
Carcass Characteristics						
U.S. Prime	X	X	X	X	X	x
U.S. Choice	X	X	X	X	X	X ^a
U.S. Select		X			X	X ^b
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A	A or B	Overall A	Overall A	Overall A or B	Overall A
Marbling score requirement	SM ⁰⁰ or higher	a: Full Range in Prime	SM ⁵⁰ or higher	MT ⁰⁰ or higher	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹
		b: Full Range in Choice			b: Full range in Choice	b: SL ³⁰ to SL ⁹⁹
		c: SL ⁰⁰ to SL ⁹⁹ (A)			c: SL ⁰⁰ to SL ⁹⁹ (A)	
Medium or fine marbling texture	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) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	N	PF	PF	PF		
Free of dark cutting characteristics	X		X	X		X
Max hump height (≤ 2 inches)	X	X	X	X	X	X
USDA Information						
Initial release date	Apr-03	May-10	Dec-96	Oct-98	May-13	Oct-04

Effective date	Apr-03	May-10	Apr-07	Feb-10	May-13	Dec-06
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Company	Nebraska Prime	Nebraska Prime	Niman Ranch		Nolan Ryan*	Open Range
Program/Brand Name	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	Open Range Angus Beef
Schedule number	G-107	G-133	G-79	G-96	G-NR	G-130
Live Animal Requirement						
Phenotype	GLA	GLA		GLA		GLA
Genotype						
Other						
Carcass Characteristics						
U.S. Prime	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	A or B	A or B	A or B	A or B	A	A - E
Marbling score requirement	a: Full range in Prime	a: Full range in Prime	SM ⁰⁰ or higher	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹	a: Full Range in Prime
	b: Upper two-thirds of Choice	b: Upper two-thirds of Choice		b: Full range in Choice	b: SL ⁰⁰ to SL ⁹⁹	b: Full Range in Choice
	c: Full range in Choice	c: Full range in Choice		c: SL ⁰⁰ to SL ⁹⁹ (A)		c: SL ⁰⁰ to SL ⁹⁹ (A)
	d: SL ⁰⁰ to SL ⁹⁹ (A)	d: SL ⁰⁰ to SL ⁹⁹ (A)				d: SL ⁰⁰ or higher
Medium or fine marbling texture	X	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) ^y	S & H	S & H	S & H	S & H	S & H	S, H & C
Capillary rupture in ribeye muscle ^z			PF	X	N	PF
Free of dark cutting characteristics	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X		X
USDA Information						
Initial release date	Mar-11	Aug-14	Feb-07	Feb-10	Apr-00	Apr-14

Effective date	Aug-12	Aug-14	Feb-07	Feb-10	Feb-14	Apr-14
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Company				PM Beef		Premier Beef
Program/Brand Name	Ohio Premium Beef	Ohio Signature Beef	Oregon Trail Beef	Black Angus Beef	Gibsons Prime Angus Beef	Premier Natural Angus
Schedule number	G-92	G-55	G-52	G-89	G-100	G-91
Live Animal Requirement						
Phenotype				GLA	GLA	GLA
Genotype				GLA ^v		
Other				< 30 mon. of age		
Carcass Characteristics						
U.S. Prime	X	X	X ^a	X ^a	X	X
U.S. Choice	X	X	X ^{ab}	X ^b		X
U.S. Select			X ^b	X ^c		X
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A	A	A		A	A or B
Marbling score requirement	Sm ⁰⁰ or higher	SM ⁰⁰ or higher	a: MT ⁰⁰ or higher	a: SIA ⁰⁰ or higher	SIA ⁰⁰ or higher	a: Full range in Prime
			b: SL ⁵⁰ to SM ⁹⁹	b: MT ⁰⁰ to MD ⁹⁹		b: Full range in Choice
				b: Sm ⁰⁰ to Sm ⁹⁹		c: Sl ⁰⁰ to Sl ⁹⁹
				c: Sl ⁰⁰ to Sl ⁹⁹		
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) ^y	S&H	S & H	S & H	S&H	S&H	S&H
Capillary rupture in ribeye muscle ^z	PF	PF	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	X
USDA Information						
Initial release date	Jun-09	Sep-03	Sep-02	Jun-09	May-10	Jun-09

Effective date	Jun-09	Jan-07	May-05	Jul-12	May-10	Jun-09
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Company	Premium Gold Farms	Ridgefield Farms	Premium Natural		JBS/Smithfield Beef Group	Sam Kane Beef	
Program/Brand Name	Hartley Ranch Angus	Premium Hereford Beef	Premium Natural Beef	Rosewood Wagyu Beef	Steakhouse Classic Angus	Pureland Premium Black Angus Beef	Kane Ranch 1949 Premium Certified
Schedule number	G-30	G-46	G-94	G-126	G-47	G-80	G-118
Live Animal Requirement							
Phenotype	GLA	GL46	GLA		GLA	GLA	
Genotype	GLA ^v			GLW	GLA ^v		
Other	< 30 mon. of age			< 30 mon. of age			
Carcass Characteristics							
U.S. Prime	X ^a		X	X	X	X ^a	
U.S. Choice	X ^{ab}	X	X	X	X	X ^{ab}	X
U.S. Select	X ^b	X	X	X	X	X ^b	
U.S. Standard							
U.S. Utility and Commercial							
Maturity		A	A	A or B	A	A or B	Overall A
Marbling score requirement	a: MT ⁰⁰ or higher	SL ⁰⁰ to MD ⁹⁹	a: SLA ⁰⁰ or higher	a: Full range in Prime	SL ⁰⁰ or higher	a: MT ⁰⁰ or higher	MT ⁰⁰ to MD ⁰⁰
	b: SL ⁰⁰ to SM ⁹⁹		b: SM ⁰⁰ or higher	b: Full range in Choice		b: SL ⁰⁰ to SM ⁹⁹	
			c: SI ⁰⁰ to SI ⁹⁹	c: SI ⁰⁰ to SI ⁹⁹			
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	
Carcass class (type) ^y	S & H	S & H	S&H	S&H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z		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	Dec-95	Apr-01	Jun-09	Mar-14	Jun-01	Jun-07	Aug-12

Effective date	Sep-12	Dec-05	Jun-09	Mar-14	Mar-09	Feb-11	Aug-12
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Company	Seminole Tribe	Shamrock Foods	Simply Essentials	Stock Yards			
Program/Brand Name	Seminole Pride Angus Beef	Gold Canyon Gourmet Angus Beef	Simply Essentials Black Angus Beef	Angus Beef	Premium Beef	Chef's Exclusive	Chef's Exclusive EU
Schedule number	G-123	G-114	G-129	G-22	G-73	G-4	G-5
Live Animal Requirement							
Phenotype	GLA	GLA	GLA	GLA			
Genotype	GLA ^V	GLA ^V		GLA ^V			
Other							
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
U.S. Standard							
U.S. Utility and Commercial							
Maturity	A or B	A	A	A	A	Overall A	
Marbling score requirement	a: Full range in Prime	MT ⁰⁰ or higher	a: SLA ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SL00 or Higher
	b: Full range in Choice		b: SM ⁰⁰ or higher				
	c: SI ⁰⁰ to SI ⁹⁹		c: SI ⁰⁰ to SI ⁹⁹				
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)		< 1000*		< 1050*			
Fat thickness (inches)		< 1.0		< 1.0			
Minimum muscling requirement	X	X	X	X	X	X	
Carcass class (type) ^Y	S & H	S & H	S & H	S & H	S & H	S & H	
Capillary rupture in ribeye muscle ^Z	PF	PF	PF	PF	PF	N	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	Jun-13	Nov-11	Apr-14	Mar-99	Oct-05	1986	15-Feb

Effective date	Jun-13	Nov-11	Sep-14	Dec-14	Sep-06	May-12	Feb-15
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Company	Swift & Co.			Swift & Co.			
Program/Brand Name	Black Angus Beef	Angus Select Beef	G.F. Swift 1855	Corral Creek Angus Beef	G.F. Swift 1855 Black Angus Beef	Switzerland Export Certified Beef	Butcher's Block Imperial
Schedule number	G-23	G-42	G-45	G-65	G-70	G-131	G-113
Live Animal Requirement							
Phenotype	GLA	GLA		GLA	GLA		
Genotype	GLA ^v	GLA ^v		GLA ^v	GLA ^v		
Other						< 30 mon. of age	
Carcass Characteristics							
U.S. Prime			X		X	X	X
U.S. Choice	X		X		X	X	X
U.S. Select	X	X					
U.S. Standard				X			
U.S. Utility and Commercial				X			
Maturity	Overall A	A	Overall A		A	A	Overall A
Marbling score requirement	SI ⁰⁰ to MD ⁹⁹	SL ⁰⁰ to SL ⁹⁹	MT ⁰⁰ or higher		MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher
Medium or fine marbling texture	X	X	X			X	X
Yield grade							
Ribeye area (square inches)					10.0 - 16.0	≥ 9.0	≥ 10.0
Hot carcass weight (pounds)					< 1050*	600-850*	
Fat thickness (inches)					< 1.0	0.4-0.9*	< 1.0
Minimum muscling requirement	X	X	X	X	X		
Carcass class (type) ^y	S & H	S & H	S & H	S, C & H	S & H	S & H	S
Capillary rupture in ribeye muscle ^z	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	Jul-97	Jul-00	Apr-86	Dec-04	Jun-05	May-14	Mar-12

Effective date	May-12	Oct-06	Sep-05	Nov-13	Nov-14	May-14	Mar-12
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Company	Sysco		TR Natural	Thunder Ridge	Tyson's	Unger Meat Co.
Program/Brand Name	Butcher's Block Reserve	Butcher's Block Reserve Angus	TR Natural Angus Beef	Thunder Ridge All Natural Premium Angus	Chairman's Reserve Certified Premium Beef	Unger Angus Beef Program
Schedule number	G-8	G-78	G-97	G-95	G-35	G-106
Live Animal Requirement						
Phenotype		GLA	GLA	GLA		GLA
Genotype		GLA ^v	GLA ^v	GLA ^v		GLA ^{uv}
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
U.S. Standard						
U.S. Utility and Commercial						
Maturity	A	A	A or B	A or B	A	A
Marbling score requirement	MT ⁰⁰ or higher	MT ⁰⁰ or higher	a: Full Range in Prime	a: Full Range in Prime	MT ⁰⁰ or higher	a.SIA ⁰⁰ or higher
			b: Full Range in Choice	b: Full Range in Choice		b.SM ⁰⁰ to Md ⁰⁰
			c: SL ⁰⁰ to SL ⁹⁹	c: SL ⁰⁰ to SL ⁹⁹		c. SL ⁰⁰ 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 - 16.0	
Hot carcass weight (pounds)	< 1000*	< 1050*				
Fat thickness (inches)	< 1.0	< 1.0			< 1.0	
Minimum muscling requirement	X	X	X	X	X	
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S & H
Capillary rupture in ribeye muscle ^z	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
USDA Information						
Initial release date	Aug-00	Dec-14	Mar-10	Sep-09	Sep-99	Dec-10

Effective date	Jan-07	Jan-07	Mar-10	Sep-09	Aug-12	Dec-10
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