

Company	44 Farms	AB Foods, LLC (Washington Beef)		Agri Star		Allen Brothers	Aurora Packing	American Wagyu	Best Beef
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	Iowa Best Beef Premier Midwest Black Angus	Allen Brothers Angus Beef	Aurora Packing Premium Black Angus	Authentic Wagyu Beef Program	Best Beef Black Angus Beef Program
Specification Number	G-112	G-51	G-64	G-68	G-109	G-48	G-43	G-162	G-163
Live Animal Requirement									
Phenotype	AAA	AAA or RAAA		AAA	AAA	AAA	AAA		AAA
Genotype	AAA	AAA or RAAA				AAA		AWA	
U.S. Prime	X	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	< 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	Mt ⁹⁰ or higher	MT ⁰⁰ or higher	a: Full range in Prime	a. MAB or higher	a: Full range in Prime
	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)
Medium or fine marbling texture	X	X	X		X	X	X		X
Yield grade					≥4.9				
Ribeye area (square inches)						10.0 - 17.0			
Hot carcass weight (pounds)						< 1100*			
Fat thickness (inches)						< 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	S & H	S & H	S & H		S, H & C
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	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	Jul-11	Jul-15	May-18	Feb-25	Apr-25
Effective date	Jul-19	Jun-21	Jul-19	Jul-19	Aug-21	Oct-22	Aug-22	Feb-25	Apr-25

Company	Brush Meat Processors	Brush Meat Processors	Cargill Meat	CAB	CCPAB	CHB	CHB	Copper Creek	Cre
Program/Brand Name	Brush Meat Processors Black Angus Beef	Rocky Mountain Angus Beef Program	Sterling Silver	Certified Angus Beef	Cattle Company Premium Angus Beef	Certified Hereford Beef	Certified Hereford Beef Premium	Copper Creek Cattle Company Angus	Premium Black Angus Beef
Specification number	G-119	G-89	G-2	G-1	G-16	G-10	G-10A	G-11	G-44
Live Animal Requirement									
Phenotype	AAA	AAA/RAAA		AAA	AAA	AHA	AHA	AAA	AAA
Genotype	AAA	RAAA		AAA	AAA			AAA	AAA
U.S. Prime	X	X	X	X	X	X	X	X	X ^a
U.S. Choice	X	X	X	X	X	X	X	X	X ^a
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	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	a: Full range in Prime	SL ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	SM ⁰⁰ or higher	MT ⁰⁰ or higher	MT ⁰⁰ or higher	a: MT ⁰⁰ or higher
	b: Full range in Choice								
	c: SL ⁰⁰ to SL ⁹⁹ (A)								
Medium or fine marbling texture	X	X	X	X	X	X	X	X	X
Yield grade									
Ribeye area (square inches)				10.0 - 17.0/19.0**	10.0 - 17.0/19.0**	10.0 - 16.0	10.0 - 16.0	10.0 - 17.0	
Hot carcass weight (pounds)				< 1100*	< 1100*	< 1050*	< 1050*	< 1100*	
Fat thickness (inches)				≤ 1.0	≤ 1.0	<1.0	<1.0	≤ 1.0	
Minimum muscling requirement	X	X	X	X	X	X	X	X	X
Carcass class (type) ^y	S & H	S & H	S & H	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	PF
Free of dark cutting characteristics		X	X	X	X	X	X	X	
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X	X	X
USDA Information									
Initial release date	Nov-12	Dec-22	Jul-98	1978	Oct-18	Jan-96	Aug-16	Aug-19	Oct-00
Effective date	Jul-19	Dec-22	Jun-19	Mar-25	Apr-25	Jun-19	Jun-19	Mar-25	Jul-19

Company	Creekstone Farms Premium Beef		Creekstone Farms Premium Beef	Demkota Ranch	Demkota Ranch Beef	East Texas Beef	East Texas Beef	Elkhorn Valley Packing	
Program/Brand Name	Premium Natural Black Angus Beef	Premium International Black Angus Beef	Premium Black Angus Beef	Demkota Ranch Black Angus Beef	Demkota Ranch Beef	Certified Texas Wagyu	Certified Texas Beef	Premier Angus Beef	Valley Pride Black Angus Beef
Specification number	G-61	G-74	G-87	G-15	G-21	G-156	G-155	G-50	G-66
Live Animal Requirement									
Phenotype	AAA	AAA	AAA	AAA		AWA		AAA	AAA
Genotype	AAA	AAA	AAA	AAA					
U.S. Prime	X ^a	X ^a	X ^a	X	X	X	X	X	
U.S. Choice	X ^b	X ^b	X ^b	X	X	X	X	X	
U.S. Select	X ^c	X ^c	X ^c	X	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			A or B	B - E
Marbling score requirement	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	a: Full range in Prime	MT ⁰⁰ or higher	a: Full range in Prime	SM ⁰⁰ or higher	SL ⁰⁰ or higher
	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		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)		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
Carcass class (type) ^y	S & H	S & H	S & H	S & H	S & H	S & H	S & H	S & H	S, H & C
Capillary rupture in ribeye muscle ²	PF	PF	PF	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	X
USDA Information									
Initial release date	Jun-04	Oct-05	Dec-09	Mar-16	Aug-16	Jul-24	Jul-24	Sep-01	Sep-01
Effective date	Jul-19	Jul-19	Jul-19	Jun-19	Jul-19	Jul-24	Jul-24	Jul-19	Jul-19

Company		FPL Foods	Greater Omaha	Greater Omaha	Greater Omaha	Greater Omaha	Halperns'	Harris Ranch	Upper Iowa Beef Program
Program/Brand Name	EVP Angus Beef	FPL Foods Upper 2/3's Angus 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	Upper Iowa Beef Program
Specification number	G-93	G-49	G-103	G-103A	G-104	G-104A	G-27	G-57	G-148
Live Animal Requirement									
Phenotype	AAA	AAA	AHA	AHA	AAA	AAA	AAA	AAA	
Genotype			AAA				AAA		
U.S. Prime		X	X	X	X	X	X	X ^a	X
U.S. Choice		X	X	X	X	X	X	X ^{bc}	X
U.S. Select	X			X				X ^d	X
U.S. Standard									
U.S. Utility and Commercial									
Maturity	A	< 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	SI ⁰⁰ to SI ⁹⁹	MT ⁰⁰ or higher	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	SL0 or Higher
								b: MT ⁰⁰ to MD ⁹⁹	
								c: SM ⁰⁰ to SM ⁹⁹	
								d: SL ⁴⁰ to SL ⁹⁹	
Medium or fine marbling texture	X	X	X	X	X	X	X		
Yield grade									
Ribeye area (square inches)		10.0 - 17.0	10.0 - 16.0	10.0 - 17.0	10.0 - 17.0	10.0 - 17.0	10.0 - 17.0		
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	X	X
Carcass class (type) ^y	S & H	S & H	S & H	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	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X	X	X
USDA Information									
Initial release date	May-09	Jun-19	Oct-10	Dec-18	Jul-21	Jul-21	Dec-15	Apr-22	May-23
Effective date	Jul-19	Oct-22	Jul-21	Jul-19	Mar-25	Jul-21	Mar-25	Jul-19	May-23

Company	Upper Iowa Angus Beef		Iowa Premium	Meat by Linz	National Beef		National Beef	Nebraska Prime	Nolan Ryan*
Program/Brand Name	Upper Iowa Angus Beef Program	Iowa Angus Beef Program	Est. 8 Angus Beef	Linz Heritage Angus	Black Canyon Angus Beef Premium Reserve	Certified Premium Beef	Black Canyon Angus Beef	WR Reserve Premium Black Angus	All Natural Tender Aged Beef
Specification number	G-136	G-137	G-142	G-117	G-14	G-20	G-63	G-107	G-NR
Live Animal Requirement									
Phenotype	AAA or RAAA	AAA or RAAA	AAA	AAA	AAA		AAA	AAA	
Genotype	AAA or RAAA	AAA or RAAA	AAA		AAA				
U.S. Prime	X	X	X	X	X	X	X	X	
U.S. Choice	X	X	X	X	X	X	X ^a	X	X
U.S. Select	X			X			X ^b	X	X
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	< 30 mon. of age	< 30 mon. of age
Marbling score requirement	a: Full Range in Prime	MT ⁰⁰ or higher	MT ⁰⁰ or higher	a: Full range in Prime	SM ⁵⁰ or higher	MT ⁰⁰ or higher	a: SM ⁰⁰ to MD ⁹⁹	a: Full range in Prime	a: SM ⁰⁰ to MD ⁹⁹
	b: Full Range in Choice			b: Upper two-thirds of Choice			b: SL ³⁰ to SL ⁹⁹	b: Upper two-thirds of Choice	b: SL ⁰⁰ to SL ⁹⁹
	c: SL ⁰⁰ to SL ⁹⁹ (A)			b: Full range in Choice				c: Full range in Choice	
				c: SL ⁰⁰ to SL ⁹⁹ (A)				d: SL ⁰⁰ to SL ⁹⁹ (A)	
Medium or fine marbling texture	X	X	X	X		X		X	
Yield grade									≤ 3.9
Ribeye area (square inches)			10.0 - 17.0			10.0 - 16.0			11.0 - 16.5
Hot carcass weight (pounds)			< 1100*			< 1050*			
Fat thickness (inches)						< 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	S & H	S & H	S & H	S & H	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	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	Apr-13	Dec-96	Oct-98	Oct-04	Mar-11	Apr-00
Effective date	Apr-21	Jul-19	Mar-25	Jul-19	Jun-19	Jun-19	Jul-19	Jul-19	Jul-19

Company	Ohio Valley	Ohio Valley	One World Beef	Shamrock Foods	Stock Yards	Sustainable Beef	Swift		
Program/Brand Name	Ohio Valley Premium Black Angus Beef	Ohio Valley Premium Beef	Imperial Valley Black Angus Program	Gold Canyon Angus Beef	Angus Beef	Angus Beef Brand Program	Chef's Exclusive	Chef's Exclusive EU	Black Angus Beef
Specification number	G-152	G-153	G-145	G-114	G-22	G-161	G-4	G-5	G-23
Live Animal Requirement									
Phenotype	AAA		AAA	AAA	AAA	AAA or RAAA			AAA
Genotype	AAA			AAA	AAA	AAA or RAAA			AAA
U.S. Prime	X	X	X	X	X	X	X	X	X
U.S. Choice	X	X	X	X	X	X	X	X	X
U.S. Select			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	A-E	< 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	MT ⁰⁰ or higher	SL ⁰⁰ or higher	MT ⁰⁰ or higher	SL ⁰⁰ or Higher	SI ⁰⁰ to AB ⁹⁹
Medium or fine marbling texture	X	X		X	X	X	X		X
Yield grade									
Ribeye area (square inches)	10.0 - 17.0/19.0**	10.0 - 16.0/19.0**		10.0 - 17.0	10.0 - 17.0				
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) ^y	S & H	S & H		S & H	S & H	S & H	S & H		S & H
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF	N	PF	PF
Free of dark cutting characteristics	X	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	24-Apr	24-Apr	Jan-22	Nov-11	Mar-99	Jan-25	1986	15-Feb	Jul-97
Effective date	Apr-24	Apr-24	Feb-22	Mar-25	Mar-25	Apr-25	Jun-19	Jun-19	Jul-19

Company	& Co.			Simplot	Simplot	Sysco	True West	Tyson's	US 212 Beef
Program/Brand Name	High River Angus Exclusive	Swift Chef's Exclusive Black Angus	G.F. Swift 1855 Black Angus Beef	Simplot's Lot 29 Beef	Simplot's 3 Creek Beef	Butcher's Block Reserve Angus Beef	True West's Premium Angus Beef	Chairman's Reserve Certified Premium Beef	US 212 Black Angus Beef
Specification number	G-29	G-31	G-70	G-165	G-166	G-78	G-154	G-35	G-143
Live Animal Requirement									
Phenotype	AAA	AAA	AAA			AAA	AAA		AAA
Genotype	AAA	AAA	AAA			AAA	RAAA		
U.S. Prime	X	X	X	X		X	X	X	X
U.S. Choice	X	X	X	X	X	X	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	< 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	MD ⁰⁰ or higher	SM ⁰⁰ or higher	MT ⁰⁰ or higher	SM50 or higher	MT ⁰⁰ or higher	Full range in Prime
									Upper two-thirds of Choice
									Full range in Choice
									SL ⁰⁰ to SL ⁹⁹
Medium or fine marbling texture	X	X	X	X	X			X	
Yield grade									
Ribeye area (square inches)		10.0 - 17.0	10.0 - 17.0	10.0 - 19.0	10.0 - 19.0	10.0 - 17.0	10.0 - 17.0	10.0 - 17.0	
Hot carcass weight (pounds)		< 1100*	< 1100*			< 1100*	< 1100*		
Fat thickness (inches)		< 1.0	< 1.0			< 1.0	< 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	S & H	S & H	S & H	S & H	S & H & C
Capillary rupture in ribeye muscle ^z	PF	PF	PF	PF	PF	PF	PF	PF	PF
Free of dark cutting characteristics	X	X	X	X	X	X	X	X	X
Max hump height (≤ 2 inches)	X	X	X	X	X	X	X	X	X
USDA Information									
Initial release date	Sep-17	Mar-18	Jun-05	Jul-25	Jul-25	Dec-14	Apr-24	Sep-99	Jan-21
Effective date	Jul-19	Mar-25	Mar-25	Jul-25	Jul-25	Mar-25	May-24	Mar-25	Feb-21

Footnotes:

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

** G-1 Specification:

Option 1 (default) is 10-17 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.

AWA= American Wagyu Association Live Animal Specification.

RAAA= Red Angus Association of America Live Animal Specification

^{a,b,c,d} Denotes different brand name within a program.

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

^y S = Steer; H = Heifer; C = Cow

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