

G.O. HEREFORD GRID for ENGLISH CATTLE ONLY

Majority white faced requirement. Eligible cattle groups to be sold on this grid must appear phenotypically to be of Hereford and or Hereford Cross English breed type with over half of each lot displaying predominant white faces on the steers and heifers as are consistent with Hereford F1 English crossbred breeding.

Values are per Hundred Weight	1 YG	2 YG	3 YG	4 YG	5 YG
All Prime	23	18	15	10	5
   Choice or Higher	13	8	5	4	2
Fallout Choice	8	3	Par	-15	-20
 Upper Select	3	3	0	-4	-7
Fallout Select	-2	-5	-10	-25	-30

◆ Greater Omaha Classic Hereford Beef (USDA AMS Schedule G-103A Carcasses under 1050lbs) shall be awarded \$25/head. All other premiums paid per cwt.

◆ Only one per hundred weight premium or discount shall be applied to each carcass starting at the base bid.

◆ Carcasses 1051 lbs or Heavier will be discounted -10 and will not qualify for any premiums

◆ Carcass Data can be requested at time of sale for an additional \$6 per head

◆ Dark cutters/ Standard Grade/ No roll and +30 Month carcasses will be discounted -20 and will not qualify for any premiums

◆ Large Supplier Premium: Suppliers of 1,000 hd or more of Hereford qualifiers in any calendar year (with a pre commitment- forward contract or an agreement to selling in the future) shall receive \$25/hd for the 1000

◆ Greater Omaha Packing will pay based on Visual Yield Grade

Camera Grading System for determining and assigning yield and quality grade are as follows

● A USDA approved camera will assign quality grades to carcasses pursuant to applicable USDA regulations subject to oversight of a USDA grader with authority to override a camera-assigned grade.

● A USDA approved camera will gather data to determine back fat (BF); rib eye area (REA) of each carcass. The hot carcass weight (HCW) is based on the weight at the hot scale.

● Greater Omaha Packing will use the above stated factors, BF, REA, KPH, and HCW in a formula for determining yield grade, described as: $Yield\ Grade = 2.5 + (2.5 \times BF) + (0.2 \times KPH) + (0.0038 \times HCW) - (0.32 \times REA)$. The Yield Grade calculation will then be used to determine if a carcass is a yield grade 1 through 5 using the same tables used by the USDA

◆ Greater Omaha Packing payments in the event of Default Grade:

For a missing grade, Greater Omaha Packing uses two methods to establish the missing grade. The hot sheet with all the weights serves as the backup for weights listed on grading reports.

● **First Method.** In the event the tag is physically missing, the missing grade is given a unique 2600 number from the grading stand, so the carcass can have a grade assigned to it. Greater Omaha Packing receives a 2600 report from the graders that show the carcasses that didn't have a hot scale tag, including the carcass numbers graded before and after as the missing grade is oftentimes within that range. Even though the carcass does not have a hot scale tag because it fell off, for example, Greater Omaha Packing would still have the weight from the hot scale so there is no question that we are paying on the right weight from the hot sheet. **If there is no 12600 sequence number, carcass will be assigned a default Yield Grade 3.**

● **Second Method.** In the Event that a grade that was caught by the camera is not captured or unreadable, Greater Omaha Packing finds the grade that should have been assigned to the missing carcass, adds it back into the GOP's payment system, runs, and builds out the final grading report for the lot and builds out the payout sheet. Greater Omaha Packing will provide the producer the highest grade possible from the left and right side of the carcass, as shown in the grading data information.

◆ Additional Terms

● In order to sell cattle to Greater Omaha Packing Company there must be an affidavit on file acknowledging compliance with FDA Directive 589.2000, which bans the feeding of meat and bone meal to ruminant animals, prior to delivery of animals for slaughter.

● Seller must warrant that he is the lawful owner of the cattle sold to Greater Omaha Packing Company and must warrant and defend against the claims and demands of all persons whomsoever.

● Seller acknowledges and agrees that carcass dressing procedures and condemnation are subject to the regulatory authority of the USDA/FSIS. Greater Omaha Packing Company's dressing procedure includes evisceration, removal of head, hide, tail, all organs, including heart, lung, liver, kidney and spleen. All grading will be by the USDA Grading Service Graders or a USDA Grading Service approved carcass instrument grading system. Greater Omaha Packing follows all current and will follow all future FDA and USDA carcass-dressing directives.

● Greater Omaha Packing will continue to dispose of all products to be rendered to companies that are certified by the FDA, USDA and APHIS.

USDA G-103, G-103A, G-1 CARCASSES UNDER 1050lbs: USDA Carcass Spec "G-1" is Certified Angus Beef
 " " G-103A is Greater Omaha Classic Hereford Beef