

Industry consultations identified positive and negative attributes as the most critical breeding targets for coffee quality. Centralized cupping provided more consistent evaluations than local sessions, confirming its value for standardized quality assessment. FTIR spectroscopy shows strong potential as a rapid, high-throughput predictor of sensory quality, but further data expansion, improved preprocessing, and integration with other analytical tools are needed. Together, these findings outline a path toward efficient, science-based selection of coffee varieties with desirable quality traits.