

Arabica vs Robusta Coffee Beans (vsdiff.com)

Feature	Arabica (Coffea arabica)	Robusta (Coffea canephora)
Typical altitude	~ 600-2,000 m	~ 0-800 m
Caffeine (green bean)	~ 0.8-1.5% (by weight)	~ 1.7-3.0% (by weight)
Flavor profile	<i>Higher acidity, floral, complex</i>	<i>Heavier body, earthy/bittersweet</i>
Yield & resilience	Lower yield; <i>more disease-sensitive</i>	Higher yield; <i>more disease-resistant</i>
Market role	~ 60-70% of specialty/global value	~ 30-40%+ used in blends, instant

Source: <https://vsdiff.com/arabica-vs-robusta-coffee-beans/>