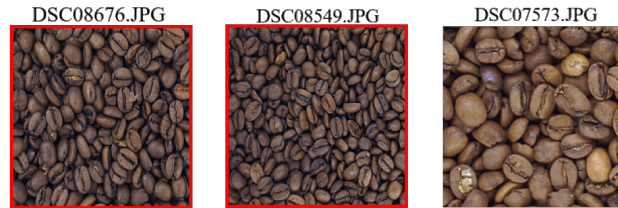




(a) from left to right: ViT [5] predictions on image DSC08676 (class "Moderately Dark"), image DSC08549 (class "Medium"), and image DSC07573 (class "Light").



(b) from left to right: ResNet50 [17] predictions on image DSC08676 (class "Moderately Dark"), image DSC08549 (class "Medium"), and image DSC07573 (class "Light").

Fig. 8. Prediction Comparison of ViT and ResNet50.

V. CONCLUSION

This study has successfully demonstrated the potential of the Vision Transformer model for automating the categorization of coffee bean roast levels. By utilizing computer vision techniques, the proposed system has proven to be both accurate and reliable, achieving a testing accuracy of 0.9778, precision of 0.9791, recall of 0.9778, and F1-score of 0.9777. These results highlight the effectiveness of ViT in distinguishing subtle visual differences between eight distinct roast levels. The system could be used to simplify and accelerate the traditionally manual process of roast level classification, reducing both time and error.

Future work may explore the use of pretrained models for further performance improvements, as well as optimizing ViT for tasks in resource-constrained environments. Additionally, investigating the robustness of these models on larger and more diverse datasets could provide further insights into their applicability for real-world scenarios. For those interested in replicating or extending this study, the code and resources are publicly available ².

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²GitHub