

SUGAR

How is it produced from cane?

1



FARMING

Sugarcane is grown in **tropical climates**. It takes 12-18 months to grow.

2



HARVESTING

Sugar is concentrated at the **bottom of the stalks**, so canes are cut at ground level, either manually or by machine.

3



STRIPPING & CRUSHING

Canes are stripped and crushed to **produce juice and "bagasse"**, a fibrous by-product, which is separated by straining.

4



PURIFYING

The juice is then **heated and limestone is added**. Impurities bind to the lime and are removed by filtration.

5



EVAPORATING

The juice is then transferred to evaporators to **extract a syrup** containing sugar crystals.

6



CENTRIFUGING

Centrifuge separates the **sugar crystals** from the syrup.

7



DRYING & COOLING

Once dried and cooled, **brown sugar crystals** remain.