

Sugar: How is produced from cane? (Infographic)

Food processing | How are different foods produced? | 07 February 2015

Globally, 80% of sugar is produced from sugar cane. Sugar cane is not grown in the EU. Main sugar cane producers include Brazil, India, China, Mexico, Australia, Thailand, Pakistan, and the United States.

Raw sugar produced from cane contains brown syrup within its crystal structure; this makes it brown in colour. White sugar is then produced by removing this brown syrup (refining).

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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.

For more information

[Sugar - how is it produced from beet?](#)