**SUGAR**

How is it produced from beet?

1. **Farming**
   - Sugar beets are sown in March/April.

2. **Harvesting**
   - Usually begins in September.

3. **Slicing**
   - Sugar beets are washed and cut into thin strips.

4. **Extracting & Purifying**
   - Sliced beets are passed through hot water to extract sugar juice. Limestone is added to the juice to bind proteins and other non-sugars which are then removed by filtration.

5. **Evaporating & Boiling**
   - Water is evaporated and the juice is then boiled under vacuum to produce a thick, crystal mixture.

6. **Centrifuging**
   - Centrifuge separates the white sugar crystals from the brown sugar syrup.

7. **Drying & Cooling**
   - Once dried and cooled, white sugar crystals remain.