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.