

The diagram illustrates how sugar is produced from sugar cans.

As clearly can be seen, there are seven various stages in this process demanding specific machinery and skilled workers.

First of all, sugar needs to be grown in appropriate farmland. After passing 12 to 18 months (perhaps depending on the culture conditions as well as the types of sugar can), the crops are harvested either mechanically by trucks or physically by farmers. At the next step, sugar cans enter into a machine with two rotating wheels in which sugar is completely crushed so that its juice is extracted.

Subsequently, the extracted juice is passed through a limestone filter for purification. While the purified juice is being heated, its liquid evaporates. Therefore, the juice becomes syrup. At this point, a centrifuge is needed to separate sugar crystals from the syrup. Once the syrup has been centrifuged for a certain time, it is eventually dried and cooled in big containers. The final substance is a substance which is called sugar.