

Given is a diagram illustrating how sugar is manufactured from sugar cane.

Overall, the production process consists of seven stages that beginning with growing sugar canes, and ending with drying and cooling of sugar crystals.

The first stage of manufacturing process for making sugar is growing. Clearly, it lasts about a year and a half to grow sugar canes and be ready for harvesting.

Then, they can be harvested through both ways by hand and modern agriculture machines. Next, sugar canes are crushed by another machine to turn into juice. To purify juice, it is passed through limestone filter before heating stage.

After filtering, heating contributes to cooling to make sugar. In the following, in order to convert juice to syrup, it is heated until its excess water evaporates. After that, sugar crystals and syrup are separated in centrifuge and are sent to next stage that sugar crystals are dried and cooled to turn into the final product.