

The given illustration shows the seven stages for producing sugar from sugar cane.

Overall, sugar production consists of seven steps starting with growing sugar canes and ending with drying and cooling sugar crystals. Five stages are done in the factory, with the help of industrial facilities whereas growing and harvesting stages demand human interaction as well.

It takes 12 to 18 months to grow the sugar canes and ready for sugar production purposes.

Then the grown canes should be harvested either by men or heavy vehicles. After that, the harvested canes are transformed into juice in a crushing machine. Right after that, the juice undergoes a purification process through a limestone filter.

In the next stage, the purified juice is heated up in an evaporator to the point of becoming syrup, after which it is sent to a centrifuge which separates the sugar crystals from the syrup.

The final product is sent to the finish stage where the sugar crystals are dried and cooled and the produced sugar is ready to be packed and distributed.