

The flowchart depicts the steps that need to be taken for sugar to be obtained from sugar cane.

Overall, it is observed that the process consists of 7 stages encompassing the earliest phases of cultivation and harvest leading to more complex processes of mechanical treatments resulting in the final product.

In order to provide the raw material for sugar, sugar canes need to be cultivated and a year to a year and a half later, they will be ready for harvesting whether using hand-maid tools or advanced automated ones. Once this stage has been completed, sugar canes are transferred to the main manufacturing process.

This stage commences by crushing the sugar canes so as to extract the juice, which then is passed through a limestone filter in order to get purified. The juice that has been filtered over the course of purifying is then heated. This will help the extra water to evaporate leaving a thicker syrup behind, which is transmitted from the evaporator to a centrifuge. Throughout this phase, sugar crystals are segregated from the former syrup. These crystals are poured in a container to get both dried and cooled down and ultimately, ready for consumption.