

The diagram below shows the manufacturing process for making sugar from sugar cane.

The given picture illustrates the procedure of manufacturing sugar from sugar cane.

Overall, it is shown that sugar is produced through a relatively sophisticated procedure including seven main stages from growing sugar canes to crushing them to drying sugar crystals.

It commences from farmlands when sugar canes have grown within a year or a year and a half. Next, they are proper to harveste either manually or by combines. A crushing machine is the following stage extracting juice from sugar canes after which it is purified through limestone filter.

This purified juice is heated in a huge container and as a result of evaporating, syrup is produced from the juice. The following step is a centrifuge which is necessary for separating sugar crystals from the syrup. The process ends when the sugar crystals are dried and cold in a special container and then the sugar will be available.