

The diagram illustrates the process of extracting sugar from sugar canes begin from farms to the factory. It is a complicated process including seven key stages.

The first and longest step is related to the agricultural sector that is growing sugar cane in the farms. This step needs a long time between 12 to 18 months generally. Then, the ripped canes are harvested by either machines or handwork. While sugar cane is often harvested mechanically in large fields, it is harvested by handwork in small farms. After that, the harvested crop is taken to the factory. The next step is regarding the extraction of sugar juice by crushing the harvested sugar canes with a large piece of equipment.

Using limestone, prepared juiced sugar cane is purified in a cone shaped container. After that, the obtained liquid is heated up by an evaporator machine, a vertical tube, to produce syrup. Next, to separate sugar crystals from this liquid, a centrifuge machine is utilized. At last, by drying and cooling these sugar crystals in a cylindrical container, regular sugar is finally made.