

The diagram illustrates the process in which sugar is manufactured from sugar cane.

It can be seen that there are seven distinct stages in the production of sugar, beginning with the growing sugar cane and ending with the drying and cooling stage.

At the first stage of the process, sugar cane is grown on farms. After 12 to 18 months, it is ready to be harvested, either by hand or by machine. This harvested sugar cane then is crushed, and juice is produced, followed by a purifying stage in which this liquid is passed through a limestone filter

In the fifth stage, this purified juice is heated to evaporate excess water, and syrup is left at the end of this step. This syrup is then put into a centrifuge, where sugar crystals are separated from the syrup. After the separating stage, the extracted sugar crystals are dried and cooled, and the final product, sugar, is manufactured.