

The diagram below shows the manufacturing process for making sugar from sugar cane. Summarise the information by selecting and reporting the main features, and make comparisons where relevant.

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The presented diagram illustrates how sugar is produced from sugar cane.

Overall, it can be seen from the given process chart that there are seven stages for making sugar, beginning with the growing of the sugar canes and ending by drying and cooling phase.

In the first stage, sugar canes have to be grown between 12 and 18 months. The next phase is harvesting that can be done in two different ways; manually or mechanically. Afterwards, the harvested sugar canes are crushed to produce juice. Then, the produced juice goes through a limestone filter to be purified. In the following stage, the purified juice is heated in an evaporator and then turning into syrup. Next, the syrup is transferred into a centrifuge in which sugar crystals separated from syrup and in the last stage, it is placed into a large stack to be dried and cooled in order to make sugar eventually.