

The diagram illustrates the way in which sugar is derived from sugar canes.

Overall, the whole process consists of 7 stages, beginning with the growth of sugar canes and ending with the drying and cooling stage.

Firstly, it takes something between 12 to 18 months for sugar canes to grow enough to be harvested, serving as the a material for sugar production. In the subsequent stage, mature sugar canes are harvested either by farmers or by harvesting machines in an industrial scale. Afterwards, these harvested canes are ready to go through the crushing stage where they are converted into juice. In the following stage, the juice flows through a limestone filter to become purified, prior to undergoing an evaporating process, where the heat beneath an evaporator makes the juice to become converted into the syrup.

After finishing the previous steps, the spinning of a centrifuge causes sugar crystals to become separated from the syrup placed into the centrifuge. Finally, these sugar crystals are poured into a cylinder shaped tank to be dried and cooled, resulting in the manufacture of sugar as the ultimate product.