

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

Summarize the information by selecting and reporting the main features, and make comparisons where relevant.

The process diagram illustrates the different stages of sugar production from sugar cane and also how this procedure is done through these stages.

As can be seen, the manufacturing process consists of seven distinct stages. This process started with growing sugar cane and then continuing with harvesting, crushing, purifying juice, evaporation, centrifuge and drying and cooling.

At the first stage, the sugar cane needs between 12-18 months to grow and, then they are harvested with the help of the human workforce or combine. After that, the sugar canes are crushed by a specific tool and, its juice is extracted from it. At the following stage, the juice is purified by a limestone filter and, it is ready for the next stage.

At the fifth stage in the process, purified juice is heated and with the help of evaporation, it is transformed into syrup. The next stage involved separating sugar crystals from syrup with turning it at high speed by exploiting them from the centrifuge. Finally, these crystals are dried and cooled concurrently and sugar is made from raw material and ready for transportation and different usage.