

The diagram illustrates the key stages of converting sugar cane to sugar. Overall, the process consists of seven stages that are orderly placed, starting with the growth of sugar canes and culminating in dry and cool of sugar crystals.

In the first stage of producing sugar, sugar canes are grown in tropical regions over a 12 to 18-month period. The second stage is harvesting. At this stage, sugar canes are either harvested by hand or farming machine. Changing sugar cane to juice is the next step in this process which is commonly known as crushing. After obtaining sugar juice, there is a purification system in which the juice is purified through a limestone filter to remove bad and harmful substances from it. The purified juice then is poured into an evaporator. Here, it is concentrated by heating to remove much of the water through evaporation, resulting in a sugar syrup. A centrifuge is used in the following stage in order to separate sugar crystals from syrup prior to the final step where the crystals are dried and cooled in the form of sugar.