

The diagram clearly illustrates the process by which sugar can be made from the sugar cane plant in different stages.

Overall, it is readily apparent that the process involves 3 main stages commencing with harvest, followed by chemical transformation, separation and, then drying and cooling to produce the final form of sugar.

The first stage begins with sugar cane which is grown between 12 to 18 months. Next, the plant is harvested with two different methods: either by hand or by industrial farming machinery. Then, stems are crushed into the grinder to make juice.

The next stage is called purifying juice; juice runs through a limestone filter in order to purification. Subsequently, it is poured into an evaporator, undergoes heating, and then converts to a raw material named syrup. Next, by applying centrifuge, sugar crystals are separated from syrup followed by drying and cooling at the final stage, sugar will be produced.