

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.

A glance at the provided figure illustrates the sugar-producing process initiating from sugar canes. Apparently, the mentioned map considers as a straightforward process composed of 7 steps, starting from cultivation sugar cans as long as spend a time-consuming trend then terminates by drying and cooling level which leads to producing pure sugar.

Regarding the first step, it should be noted that initially farmers foster sugar canes in the farmlands over a period of one year or 1 year and a half. In the next stage, the products are harvested by means of two various methods including harvesting by hand or through mega machines as a tractor. Subsequently, harvested sugar cans are chopped, grind and crush using an automated machine which leads to forming juice. Next, they purify the juice using a filter known as a Limestone filter to dispose of the residual grinded sugar can content. In the fifth step, an evaporator looks like a big pot is filled with the juice and exposes it to fire as a source of heat to turn the juice into syrup. Then, the syrup is centrifuged aiming to separate the sugar crystals for providing the pure sugar. Consequently, a container is poured with the sugar crystals then goes through the drying and cooling stage in order to make the final product suitable for consumption.