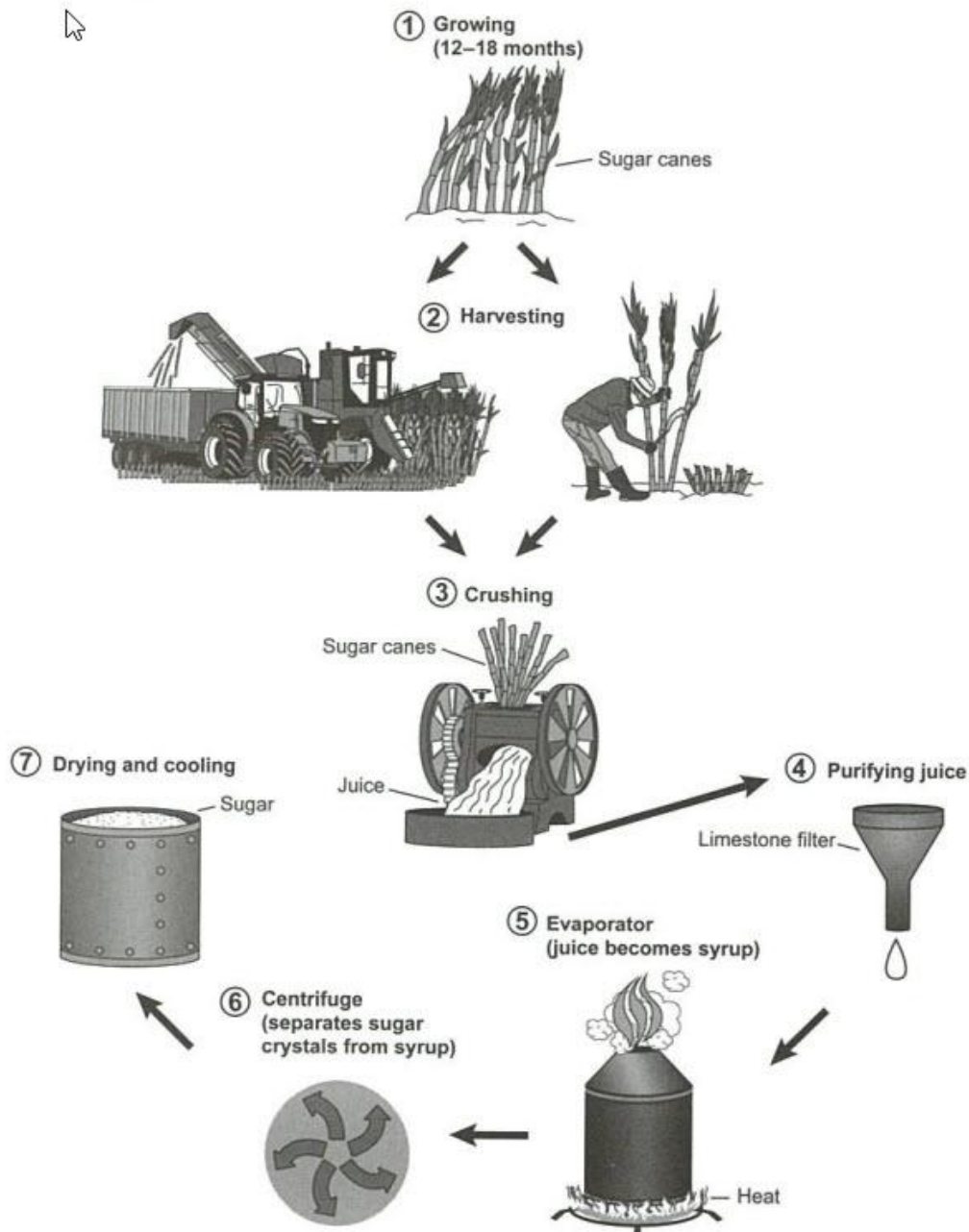


Manufacturing Process for Making Sugar From Sugar Cane

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.

How sugar is produced from sugar cane



Sample Answer of Manufacturing Process for Making Sugar From Sugar Cane

The yielded diagram demonstrates how sugar makes from sugar cane.

Overall, it can be seen that the sugar process has several stages from growing sugar cane to make juice, evaporator, and cooling.

In the first stage, making sugar cane was primarily a requirement and it took 12 to 18 months to grow. After growing next step is harvesting which can be done by two methods, either harvest by labour or by a machine such as a tractor. In the third stage, harvested sugar can crush by machines as a result is juice and particles. In the fourth stage, purifying Juice in limestone filter later stored into the container and give heat thus, juice turn into syrup, this stage also knows as an evaporator. The sixth stage is centrifuge where sugar crystals differ from the strip. In the last stage, drying as well as cooling separated sugar crystals, after we get that is sugar.