

The diagram illustrates how sugar is made from sugar cane step by step at the level of the manufacturing process. Overall, it can be seen that sugar as a manufactured product has a long production chain that can be divided into 7 different parts with the physical transformation of solid to liquid and crystal at the end of the process.

Initially, the production chain starts by harvesting sugar cane manually or mechanically when their growth period reaches 12 to 18 months on average. Crushing harvested sugar cane by machine is the next step that leads to transforming solid material into honey- liked juice. Then in order to purify juice and separate the waste material, juice passes in a filter that includes limestone. During the evaporation process, the syrup is made from purified juice by heating a big container. Moreover, a fast rotation stage that is named centrifuge causes sugar cane to separate from the syrup. Finally, the procedure of drying and cooling sugar is the last sugar production step that leads to producing sugar.