

How sugar is produced from sugar cane

SAMPLE ESSAY

NOTES

INTRO	The diagram illustrates how sugar is produced from sugarcane.	
OVERVIEW	This is a linear process consisting of seven distinct steps that can be grouped into four main stages: farming, crushing, refining, and drying.	
DETAIL 1	<p>The process begins with the cultivation of sugarcane, which typically takes 12 to 18 months to reach maturity. Once the sugarcane is fully grown, it is harvested either manually or using machinery. The manually method involves farmers chopping the canes by hands, while the mechanized method can cut the canes directly with machine. After harvesting, the sugarcane is crushed in a specialized machine, which extracts the juice from the cane. Next, the extracted juice undergoes purification through a limestone filter.</p>	
DETAIL 2	<p>Then the purified juice is heated to evaporate the water, resulting in a concentrated sugar syrup. This syrup is then processed in a centrifuge, which separates the sugar crystals from the remaining liquid by spinning at a high speed. In the final step, the sugar crystals are dried and cooled to form the finished product sugar, ready for consumption or further processing.</p>	