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Sugar are usually known as carbohydrates and its generic name comes from the sweet-tasting (sucrose). There are many kinds of sugar available in the world and they are categorized according to their sweetness. Sugar is first produced in Asian continents and it spread widely all over the world. Many human foods consumption contain sugars and its many food items are made with these sugars like cakes, chocolates, juice, ketchup, yogurt…etc. Sugar is produced in 132 countries out of 196 countries in the world. Per year the consumption of sugar is almost 130 million tons all over the world. So, demand and supply for the sugar is more so many countries produce sugar and export to other countries. Russia, India, Brazil, Germany, France…etc. are some of the countries which are biggest exports of sugar in the world. United Sates, China, Malaysia…etc. are the biggest importers of sugar in the world.

Production of sugar:

Sugar can be extracted from sugar cane or sugar beet. Sugar cane crops look like a long bamboo stick which has sugar inside it. Farmers wait for almost 12 months before they harvest the sugar cane. Sugar can needs good sunlight and water to grow healthy and also strong. Farmers start harvesting the sugar cane by cutting its bases through Sugar Cane Harvester Machine which cuts the sugar cane and drops into the base of the conveyor which is transferred to the transport vehicle. These transport vehicles takes the sugar cane to nearby sugar can mills. After receiving the sugar cane at the mill, they start to wash the sugar cane twice with the hot water to remove any dirt particles, bacteria or insects. Washed sugar cane is inspected by the mill inspector and transfers the sugar cane for the next process. Sugar cane is now cut into small pieces such that it can be crushed to extract the juice from it. Sugar cane juice is processed to 40 filtrations to remove macro-sized particles from the juice. pH value of the sugar needed to be between 7.0 and 8.0. So, to attain that pH value the sugar cane juice is mixed with Calcium Hydroxide. Then the juice is heated between 27 to 30 degree centigrade. Evaporation and Extraction of sugar cane juice can purify and also starts the formation of sugar crystals. Vacuum, cooling and settling of the sugar crystal for more purities in the crystal.

The cost for the machinery would be more and if any repairs associated with the machine would be very difficult for the mills because it stops the process of sugar crystals. The harvested crop should transfer to the mills as soon as possible otherwise the crop gets destroyed.

Overhead cost of the sugar is the machinery, labor, chemicals, electricity, water and vehicles for transportation.

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