Sugar as we know is very essential and major part of our food. Every food product contains sugar as a sweetener. Sugar is extracted and processed from sugarcane. Though it is naturally grown to bring it into a usable mode with crystals it needs to got through a lot of processing. There are a large number of industries that are involved in sugar production and are a major market players. However the least benefited from this is the farmer and the most benefited from this is the middle men and the resellers. The Process involved in the sugar processing seems to be a very planned and scientific process.

The farmer word in the fields to produce these sugar canes and when its time they cut it store it and send it over to the industries for processing. This process growing process take 12 to 18 months and it a tedious task as the output is subjected to weather conditions, rain and climate change. These days many chemicals and fertilizers are also added to prevent the plant from damages and infections. Once the sugar cane reaches the industries, they are crushed to extract the juice from it and then the juice is passed through a Lime stone filter which remotes out the unwanted materials. Then the juice is heated and as the water content in it evaporates resulting in a sugar syrup. This syrup is again further passed in to a centrifugal separator. The Centrifugal separator is a drum that rotates at high speed during which the heavier particles move far from the center hence separates the syrup from the crystals. The crystals and dried and cooled for consumption.

Overall, as we see the sugar processing mechanism here in 7 different stages, each having its own significance to the finished product. The major item of all sweet products is been produced this way.

All Things New