SUGAR CANE REFINING

4
Spin the crystals in a centrifuge to remove liquid and produce raw sugar
Raw sugar is an intermediate product of sugar cane refining. It is not typically food grade as it still needs refining to remove impurities.

5
Melt the raw sugar and filter the remaining impurities and extra color to produce sugar syrup

6
Crystallize the sugar from the sugar syrup

3
Boil the juice until the syrup thickens and crystallizes

Transport the raw sugar to a refinery to remove impurities

7
Spin the crystals in a centrifuge to remove liquid

Molasses co-product

2
Crush, soak and squeeze the cane to extract the juice and separate it from the plant material

8
Dry the **sugar crystals**

1
Harvest the **sugar cane**

SUGAR

9
Package the sugar for distribution

Real Sugar