

# SUGAR

How is it produced from beet?

1



## FARMING

Sugar beets are sown in March/April.

2



## HARVESTING

Usually begins in September.

3



## SLICING

Sugar beets are washed and cut into thin strips.

4



## EXTRACTING & PURIFYING

Sliced beets are passed through hot water to extract **sugar juice**. Limestone is added to the juice to **bind proteins and other non-sugars** which are then removed by filtration.

5



## EVAPORATING & BOILING

Water is evaporated and the juice is then **boiled under vacuum** to produce a thick, **crystal mixture**.

6



## CENTRIFUGING

Centrifuge **separates** the white sugar crystals from the brown sugar syrup.

7



## DRYING & COOLING

Once dried and cooled, **white sugar crystals** remain.