WHERE DOES SUGAR COME FROM?

Growing sugar beet and sugar cane plants is a family business, with sugar being grown and/or refined in 17 states. To ensure consistency and quality, the sugar from the plants is processed and refined before it gets to your home.

The first sugar beets in the U.S. were planted near Philadelphia in 1836.

Sugar beets contain ~16% sucrose.

They weigh 3-5 lbs.

When harvested

Sugar beet molasses can be used to remove or prevent icing of roads during the winter.

Sugar beet pulp is generally used for animal feed after the sugar is extracted.

The first successful U.S. sugar beet factory was established in Alvarado, CA, in 1870.

Sugar cane contains ~14% sucrose.

It grows 10-20 ft. high.

After the sugar is removed, the stalks can be turned into paper, cardboard and cutlery.

Sugar cane stalks can be burned to provide heat and electricity.

Sugar cane doesn’t have to be replanted every year—stalks cut from existing crops are used to plant new ones.

The average stalk is 85% liquid and weighs approximately 3 lbs.

Sugar cane was introduced to the U.S. in 1751 in Louisiana.

The growing season lasts for roughly five months.

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