1. Harvest the sugar cane

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

3. Boil the juice until the syrup thickens and crystallizes

4. Spin the crystals in a centrifuge to remove liquid and produce raw sugar

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

7. Spin the crystals in a centrifuge to remove liquid

8. Dry the sugar crystals

9. Package the sugar for distribution

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