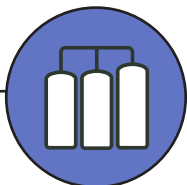
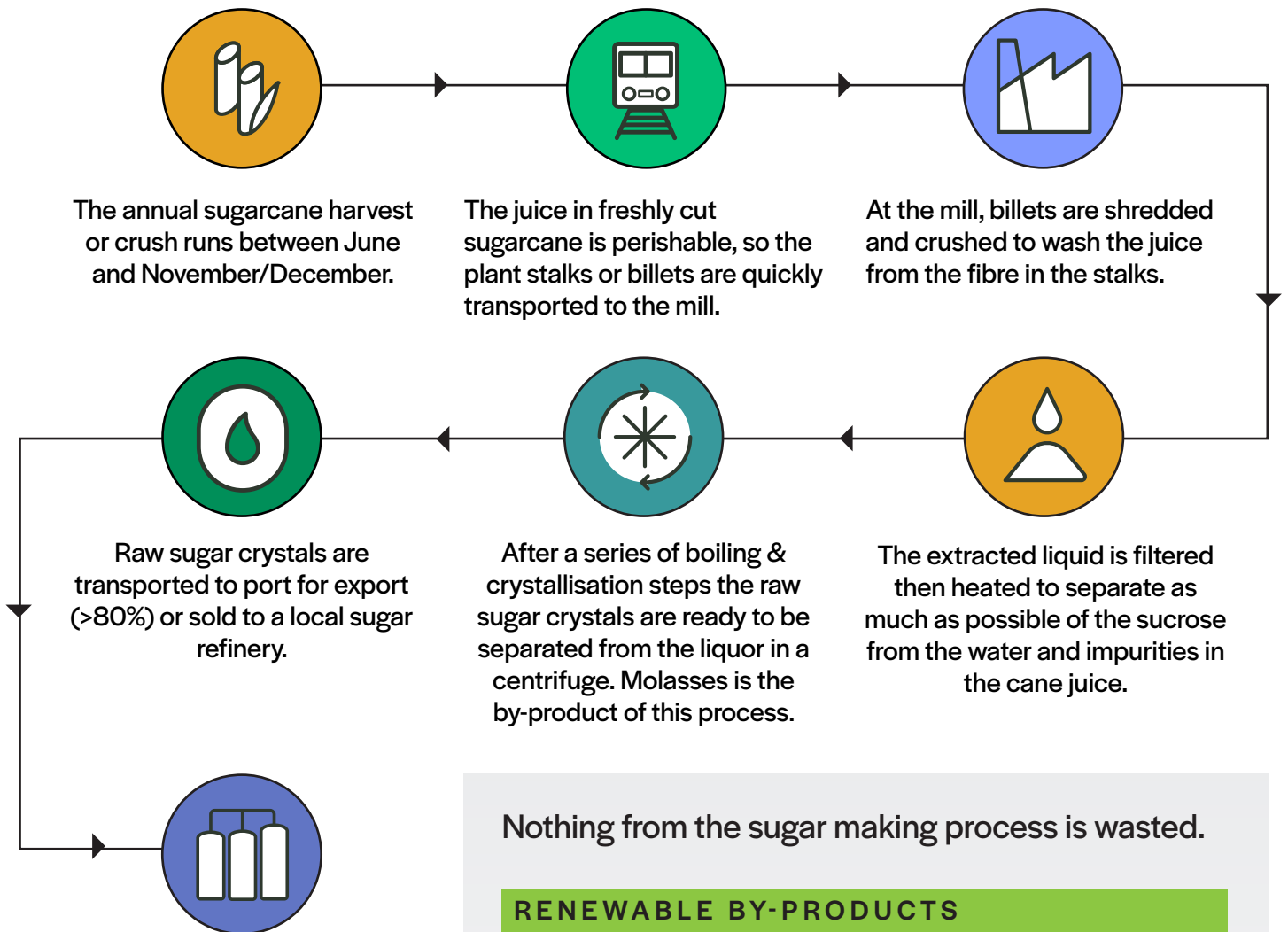


# How is Raw Sugar Made?



## AT A SUGAR REFINERY

- 1 Raw sugar is melted and much of the remaining colour and impurities are removed
- 2 The sweet syrup is concentrated, crystallised and sterilised to produce food-grade sugar
- 3 Food-grade sugar is now ready to be used in food & beverages or packaged and sold as white, brown, demerara (raw), icing or other specialty sugar

Nothing from the sugar making process is wasted.

### RENEWABLE BY-PRODUCTS



Residual cane fibre called bagasse fuels mill boilers to generate electricity



Farmers use the filter mud as a soil conditioner



Molasses is widely used as a stockfeed supplement



Molasses is also fermented and distilled to produce ethanol



The by-product of the distillation process, dunder, is used as a soil ameliorant