HOW TO MAKE SUGAR CANE)

IMPERIAL SUGAR® is Non-GMO Cane Sugar. Sugar is one of nature's most versatile ingredients. It enhances aroma, texture and browning. It balances flavor and adds sweetness. And it's gluten-free. Here's how we go from pure cane to pure love, from our family to yours.

GROW SOME SUGARCANE!

Remove the tops and allow the base stalk to grow again for the next harvest.

2 CRUSH IT REALLY, REALLY HARD. This gets us sweet juice and fibers, all down the same chute to...



Remove all the fibers from the juice. The fiber will be burned in various ovens, evaporators and dryers in later steps. Like this one.

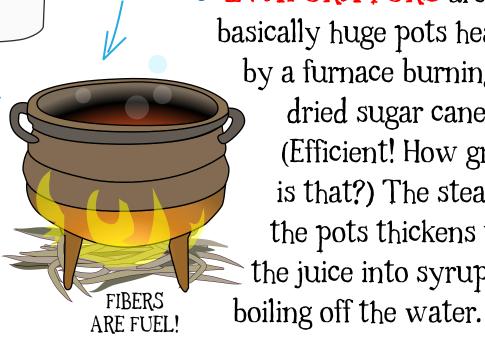
CENTRIFUGES.

After crystallization, the concoction is still a syrup of sorts. Centrifugal force squeezes more liquid out. It goes from one centrifuge to another, 3 or 4 usually, but you're left with... wait for it... dry sugar crystals!



CRYSTALLIZATION.

To get crystals of sugar out of the thickened slurry from the evaporators, let it cool and seed it with, well, crystals of sugar. Just a sprinkling is enough to kickstart the process.



JUICE

V EVAPORATORS are basically huge pots heated by a furnace burning dried sugar cane fiber. (Efficient! How great is that?) The steam in the pots thickens up the juice into syrup by

WHAT COLOR DO YOU LIKE

YOUR SUGAR? Dark Brown, Light Brown, White? The various shades of sugar give food different kinds of flavor, texture and taste.



Bulk sugar is clarified (washed and filtered), decolorized, recrystalized, dried in a large granulator and then sized by running the crystalized sugar through a variety of screens... all to remove minerals and impurities and make the sugar crystals just the right size and colors.





Imperial Sugar is made in batches, which are tested in our labs to make sure they meet our standards (because we know our sugar will be "kid tested" too!)

GRANULATED
AZÚCAR GRANULADA

PACKAGE IT. Every year Imperial Sugar produces millions of bags of Granulated Sugar, Light Brown Sugar, Dark Brown Sugar and Powdered Sugar for you to enjoy!

BAKERS SINCE 1843.



