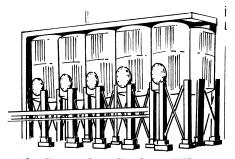
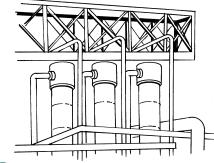


Sugar Refining

The Clewiston Refinery incorporates the latest computer technology available to run its processes.

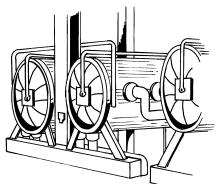


Granular Carbon Filters In the refinery, liquified sugar is forced through granular carbon filters that remove the amber - color and impurities.



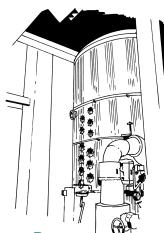
Triple Effect Evaporators

The sugar liquid then moves through *triple effect evaporators* that remove water, creating a mixture that is 76% solid.



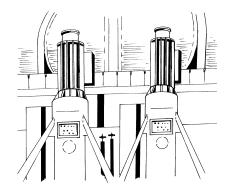
Pressure Filters

Next, the sugar is piped to *pressure filters* where any remaining impurities are removed.



Vacuum Pans

The sugar is then piped to *vacuum pans* for crystallization. When the crystals reach the desired size, they are dropped into centrifugals.



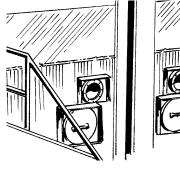


Centrifugals

The *centrifugals* rotate at 1,000 rpms, separating the crystals from any remaining liquid. The slightly damp crystals are moved to the dryer.

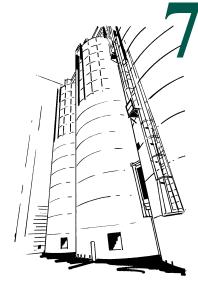


Sugar Refining



Dryer

The *dryer* is a moving bed of sugar and air in which the sugar is cirulated over baffles and dried. A series of portholes allow the waves of sugar to be viewed as they move through the dryer.



Conditioning Silos

The sugar is transferred by bucket elevators to *conditioning silos*, where it is further dried in conditioned, dehumidified air for 24 hours. The sugar is then transferred to a screening tower, a series of graduated screens that separate the sugar into various sizes of granules, tailored to each customer s specifications.

The sugar is then stored in bins, according to crystal size and transferred by screw conveyors to bulk shipping or the packaging area.



Packaging Area

In the *packaging area*, machines package the sugar 2, 4, 5 or 10 lb. bags for consumers and in 25, 50, and 100 lb. bags for industrial users.



Bulk Sugar

OR

Bulk sugar is loaded into railroad cars for transport to to food processing companies who make candy bars, cakes, cereals, etc.







They are shipped to grocery stores for purchase.