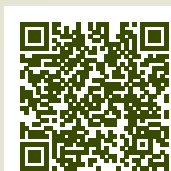


ONE PLANT MANY PRODUCTS



The complete sugarcane paddock to packet cycle contains multiple steps, from planting sugarcane through to the export of raw sugar crystals or the refining and packaging of sugar for domestic use. Although 'raw' sugar is the main product made from Australian sugarcane, there are a host of other uses for the plant including the production of biofuels, molasses, mulch, plastics, clothing, pharmaceuticals, and even generating electricity.

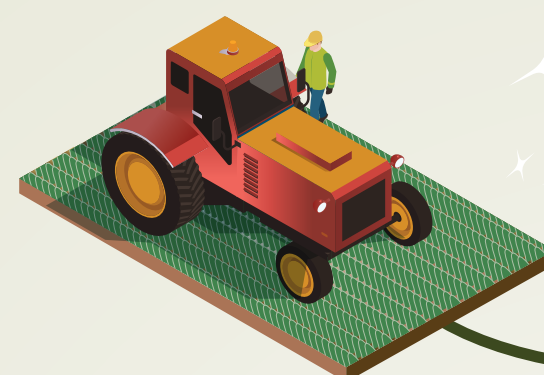


FIND MORE RESOURCES
canegrowers.com.au/information-hub/educational-resources
Australian Curriculum Content:
Design & Technologies AC9TDE8K01, AC9TDE10K01,
AC9TDE8K02, AC9TDE10K02, AC9TDE8K04, AC9TDE10K04

FARMING

Sugarcane production is an important rural industry, worth around \$2.5 billion annually to the Australian economy. Over 3,700 cane farm businesses grow 30 million tonnes of sugarcane each year. This cane is processed at local sugar mills in each canegrowing district to produce 4 million tonnes of raw sugar.

Sugarcane is a ratooning crop that will regrow for up to five or six years before needing to be replanted. Farmers often grow other crops, such as legumes, rice, or green manure crops, in rotation with cane to assist with soil health.



PLANTING

Sugarcane growers plant and grow their cane using land management practices that ensure the sustainable growth of the crop and the health of their soils.

Sugarcane is grown by replanting a section of the stalk of a mature cane plant, called a billet.



GROWING

New shoots grow from buds (called eyes) on the planted billet. To grow successfully, sugarcane needs strong sunlight, fertile soil, and sufficient water. Throughout the growing process crops must be monitored for pests and diseases.

Sugarcane growers embrace innovations in technology and machinery to ensure maximum efficiency and profitability. This may include remote sensing for crop inputs, drones, and GPS guided machinery.



MILLING

At the sugar mill, the juice is extracted from the stalk through a crushing process. The sugar crystals are then extracted from the juice. Although 'raw' sugar is the main product of Australian sugarcane, there are a host of other uses for the plant. Molasses is a dark syrup separated from raw sugar crystals during the milling process. It is used as a raw material for ethanol, as well as other bio-fuels. It is also the main ingredient in rum, and is used by farmers as an animal feed supplement.

The left-over fibre from the stalk is called bagasse. Bagasse is used by the mills to generate electricity to power the sugar mill. Excess power is provided back to the energy grid. Other by-products include a residue used as a fertiliser on cane farms, and excess fibre that can be made into plastics, fibre board and bio-pharmaceuticals.



TRANSPORTING

To minimise deterioration and juice evaporation, sugarcane should be transported to a sugar mill within 16 hours of being harvested.

The cane is loaded into trucks (for road transport) or mill bins at local sidings on the nearest dedicated cane railway track (for rail transport). Most of the cane travels to the mill on this extensive mill owned rail network.



HARVESTING

In Australia sugarcane is harvested from June-December, as these months typically see less rainfall in cane growing regions.

Large mechanical harvesters cut the cane stalks off at its base. As they move down each row, the cane is collected and cut into shorter 30 cm length pieces known as billets. The leaf matter is blown out the back of the harvester to be used across the fields as a natural mulch or trash blanket.



REFINING

Some raw sugar goes to Australian refineries where the raw sugar crystals are washed and dissolved in hot water. Any remaining colours and impurities are removed, and the pure sugar is boiled and seeded with fine sugar crystals.

When the crystals are large enough, they are tumble dried to remove moisture. The dried sugar is then graded into sizes and packaged for delivery to customers.



SHIPPING

Approximately 85% of all raw sugar produced in Australia is exported to other countries, including South Korea, Japan, Indonesia, Malaysia, USA and UK.

When the raw sugar arrives in these countries it is refined, ready for use as an ingredient for some of the world's largest food companies.



CANEGROWERS