

SUGAR PROCESSING

7.1. Vocabulary

Ex. 1. Match the words with their Russian equivalents.

1. slice	a. измельчать
2. remove	b. выпаривать
3. raw sugar	c. сахарный тростник
4. crush	d. очищать
5. sugar beet	e. обрабатывать
6. sucrose	f. нарезать на кусочки
7. sugar cane	g. выдавливать
8. evaporate	h. удалять
9. treat	i. сахар-сырец
10. juice	j. сок
11. refine	k. сахароза
12. express	l. сахарная свекла

Ex. 2. Complete the sentences with the given words.

treat, express, sugar beets, sucrose, crush, juice, slicing, refine, sugar cane, raw sugar, evaporate

They _____ (1) the raw materials with care to make high-quality products.

The _____ (2) fields stretched for miles in the hot sun.

_____ (3) is the scientific name for table sugar.

She used a food processor to _____(4) the garlic for the sauce.

The chef had to _____(5) the excess liquid from the grated vegetables.

_____ (6) are a common crop grown in the northern states.

Remove the outer layer of skin before _____(7) the onion.

Freshly squeezed orange _____(8) is my favorite morning drink.

The heat caused the water to _____(9) quickly from the pot.

_____ (10) tastes slightly different than refined white sugar.

In order to make the syrup clear, they need to _____(11) it further.

7.2. Reading

Ex. 1. Read the text.

Sugar processing starts with harvesting either sugar cane or sugar beet. Once harvested, these plants are brought to a factory where the first step is to crush them. This crushing helps to express the juice from the plant.

The juice is then collected and heated to evaporate water content. This process helps to concentrate the sucrose in the juice. After evaporation, impurities are filtered out to remove any unwanted materials.

The concentrated juice then crystallizes into raw sugar. This raw sugar isn't ready for consumption yet; it must be further treated to refine it. During refining, the sugar undergoes various processes to remove any remaining impurities.

For sugar cane, the process involves more steps, while sugar beet typically goes through less complex stages. Sometimes, beet roots are sliced into thin chips to facilitate juice extraction.

In the final stage, the sucrose is crystallized and dried to get the pure, white sugar we use daily. Through these steps, sugar is made ready from its raw plant form to the refined product found in our kitchens.

Ex. 2. *Answer the questions.*

1. What is the first step in sugar processing after harvesting sugar cane or sugar beet?
2. How does heating the collected juice help in the sugar processing?
3. What happens to the concentrated juice after impurities are filtered out?
4. Why must raw sugar undergo a refining process before consumption?
5. How does the sugar processing differ between sugar cane and sugar beet?
6. What additional step is involved in processing sugar cane compared to sugar beet?
7. What is the final stage of sugar processing that results in the pure, white sugar we use daily?

7.3. Communication

Ex. 1. *Make sentences using the following words.*

1. sugar/extracted/sugar
2. refined/processed/products
3. processing/multiple/purification
4. filtered/remove/impurities
5. sugar/processed/pure
6. processed/make/pure
7. essential/ingredient/recipes
8. processing/take/place
9. processing/requires/specialized
10. explain/process/sugar