

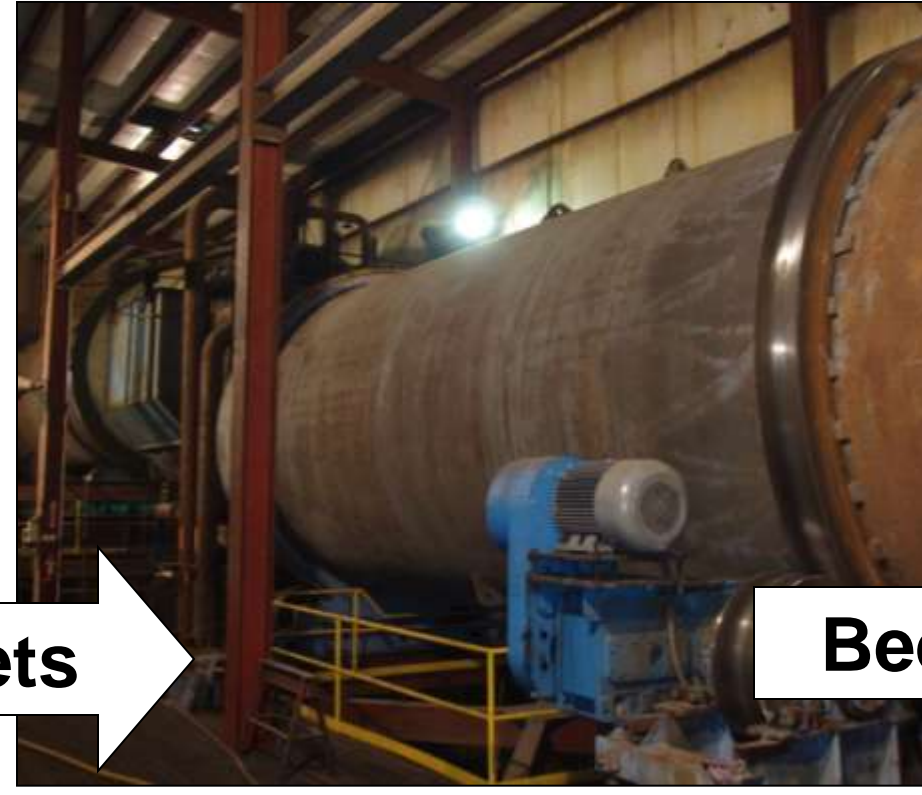
Extracting Naturally Sweet Sugar



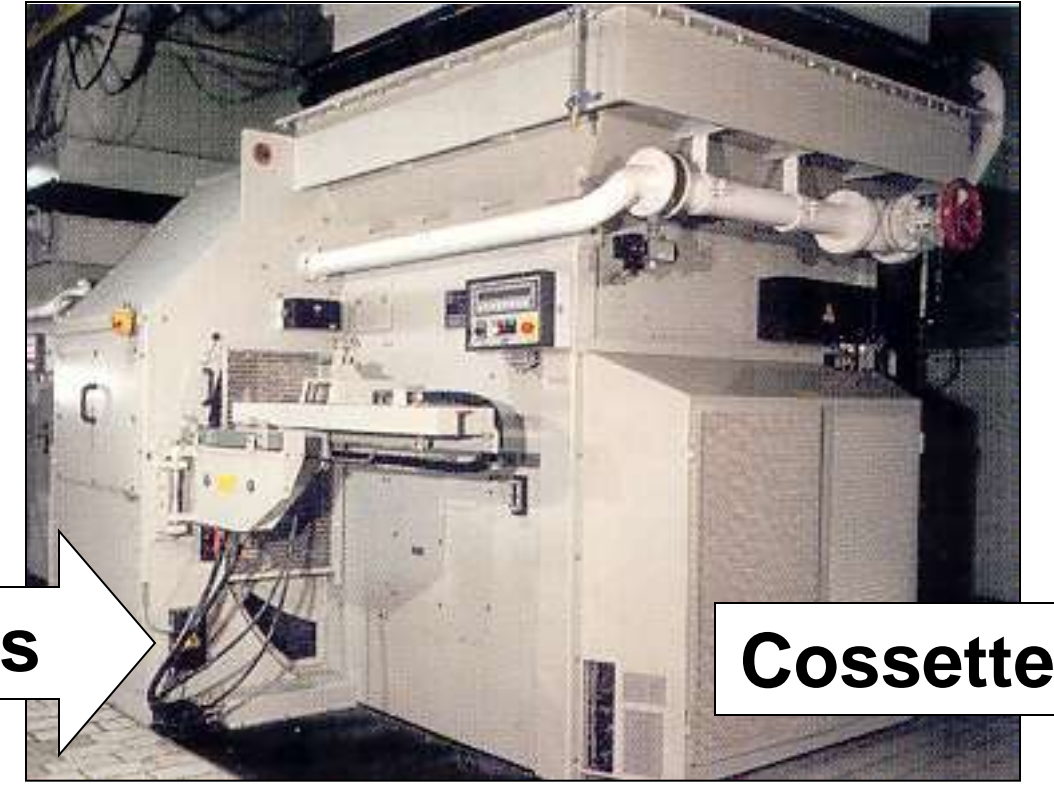
Sugar Beets



Beets



Beets

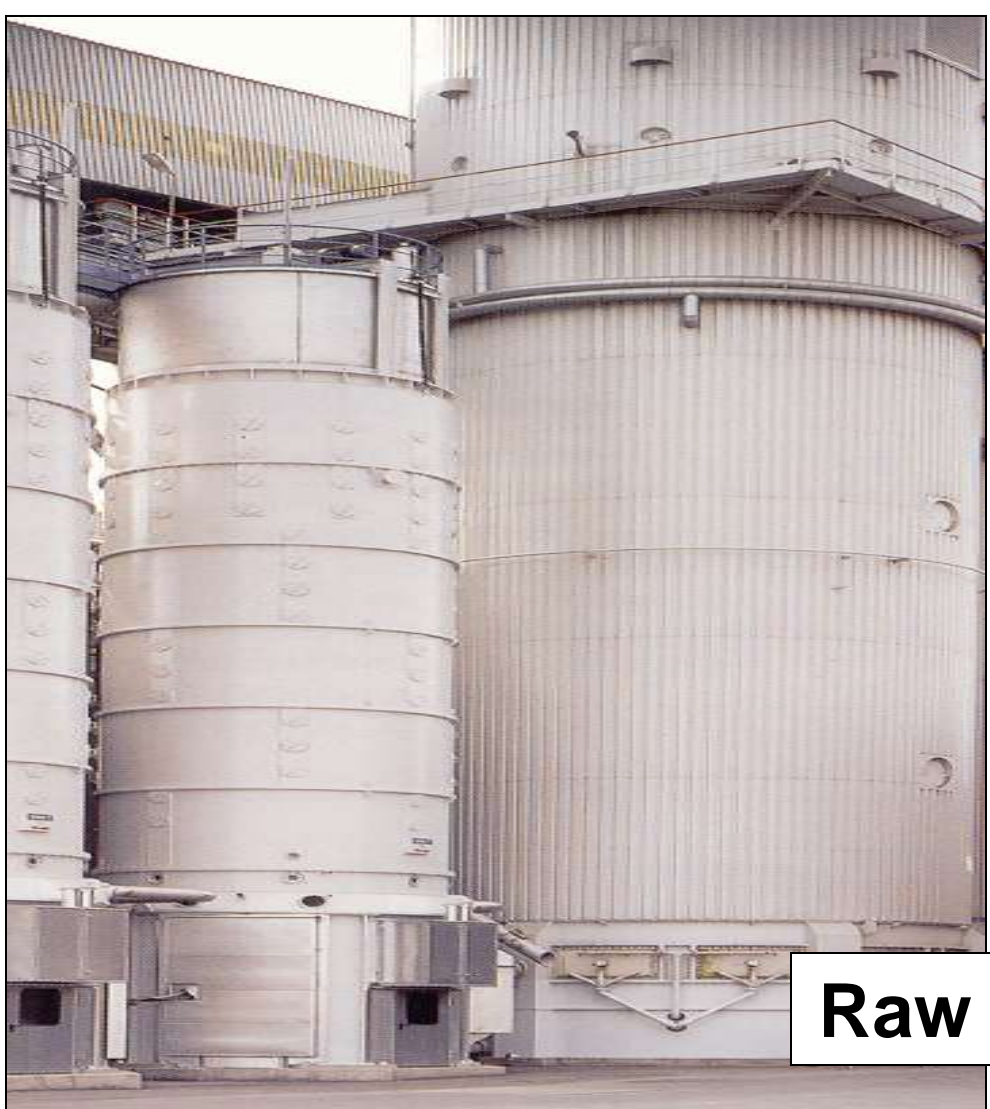


Cossettes

Delivering to Factory - About every 2 minutes a semi-truck load of beets is delivered to the factory for processing.

Beet Washing - Removing Soil from beets.

Slicing - The sugar beets are sliced into long thin strips called "cossettes". **2**



Raw Juice



Thin Juice



Thin Juice



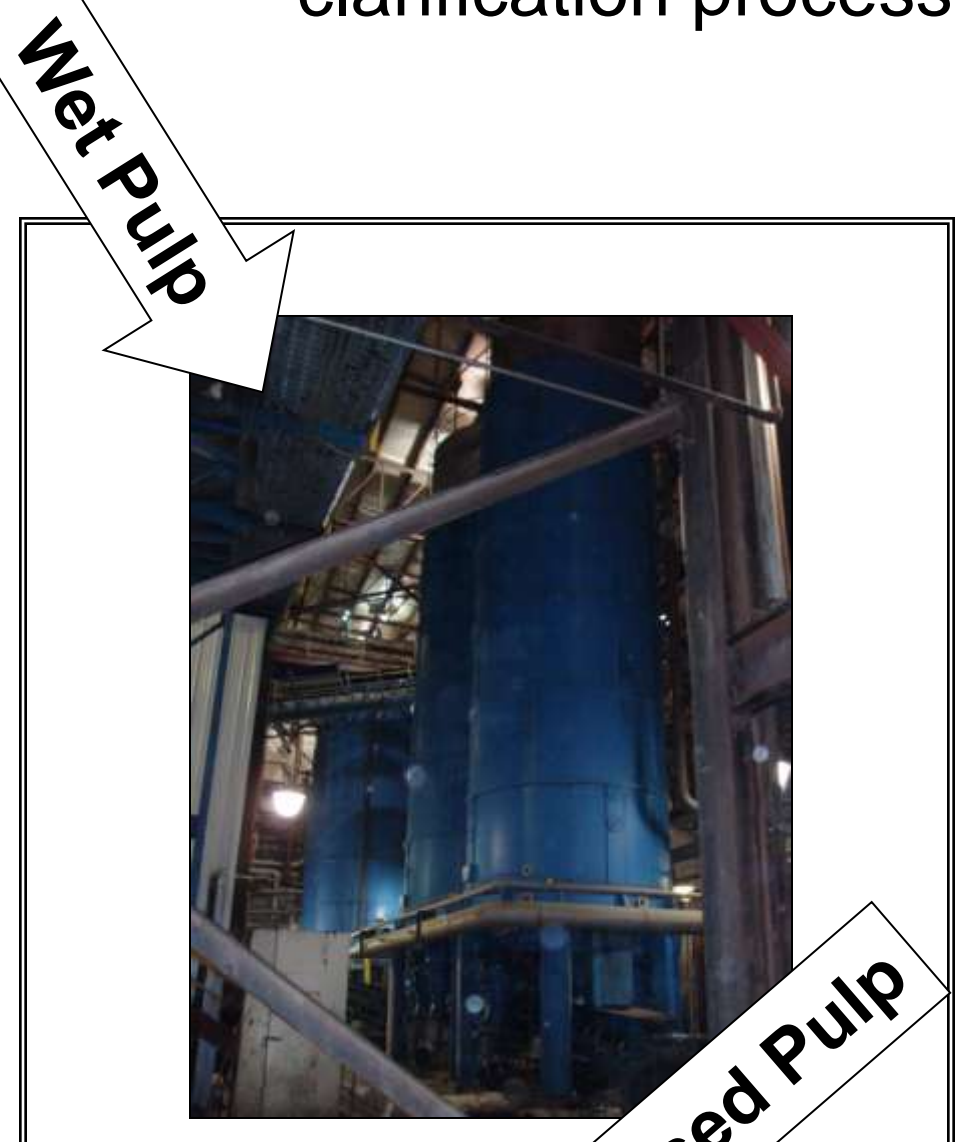
Thick Juice

Diffusion - Hot water is mixed with the cossettes to extract the sugar. Remaining beet fiber or pulp is squeezed in the presses to remove part of the water, then it is dried and made into pellets. The diffusion juice containing the sugar is pumped to the clarification process. **3**

Clarification - Lime and carbon dioxide are used to clarify the juice. **4**

Filtering - To remove fine sediment from clarified juice. **5**

Evaporators - An evaporator station using steam for heat is used to efficiently remove water from the juice. **6**

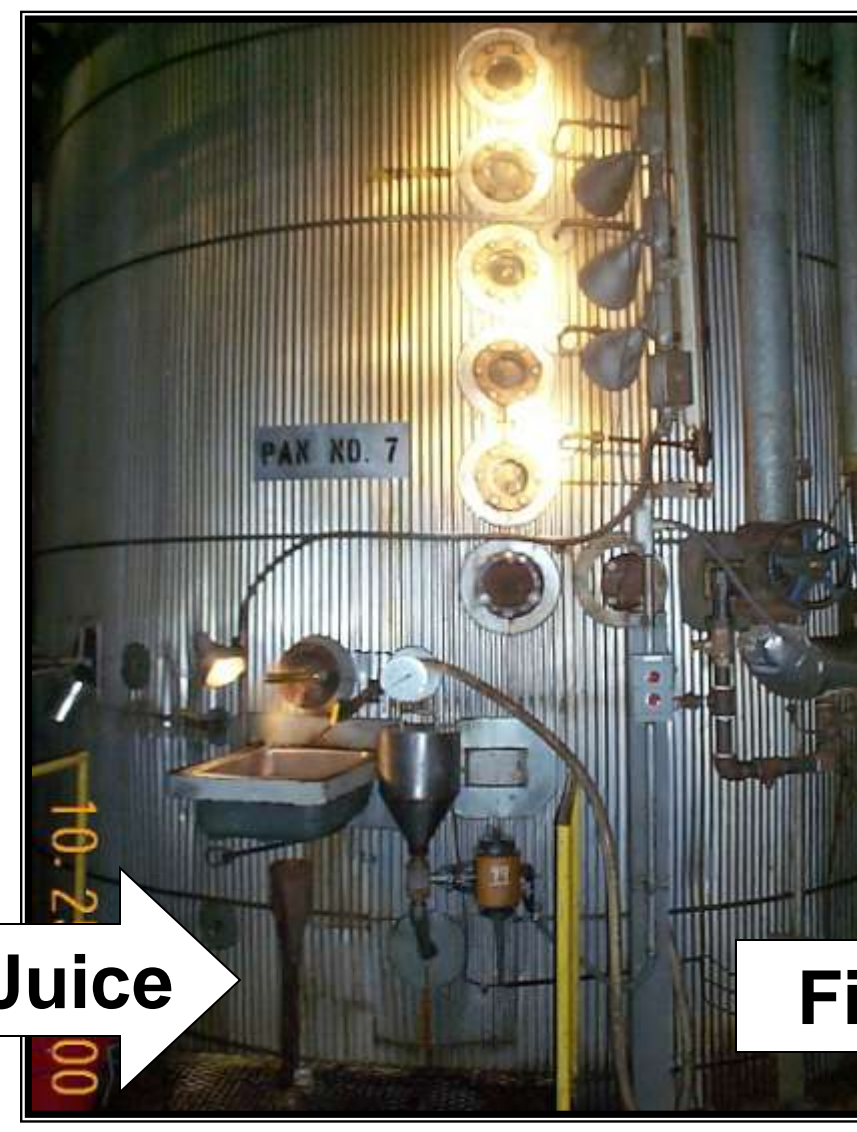


Wet Pulp

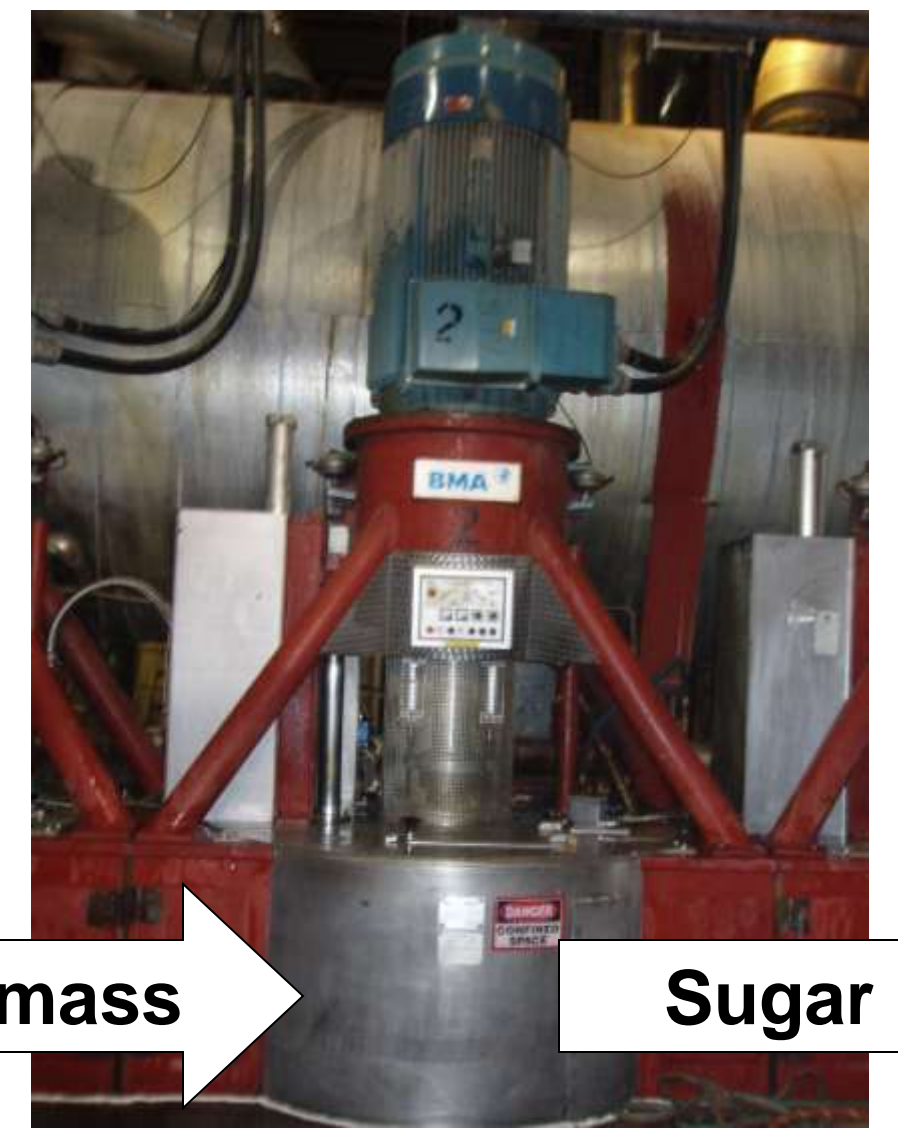


Thick Juice

More Filtering - To polish final liquor for crystallizing.



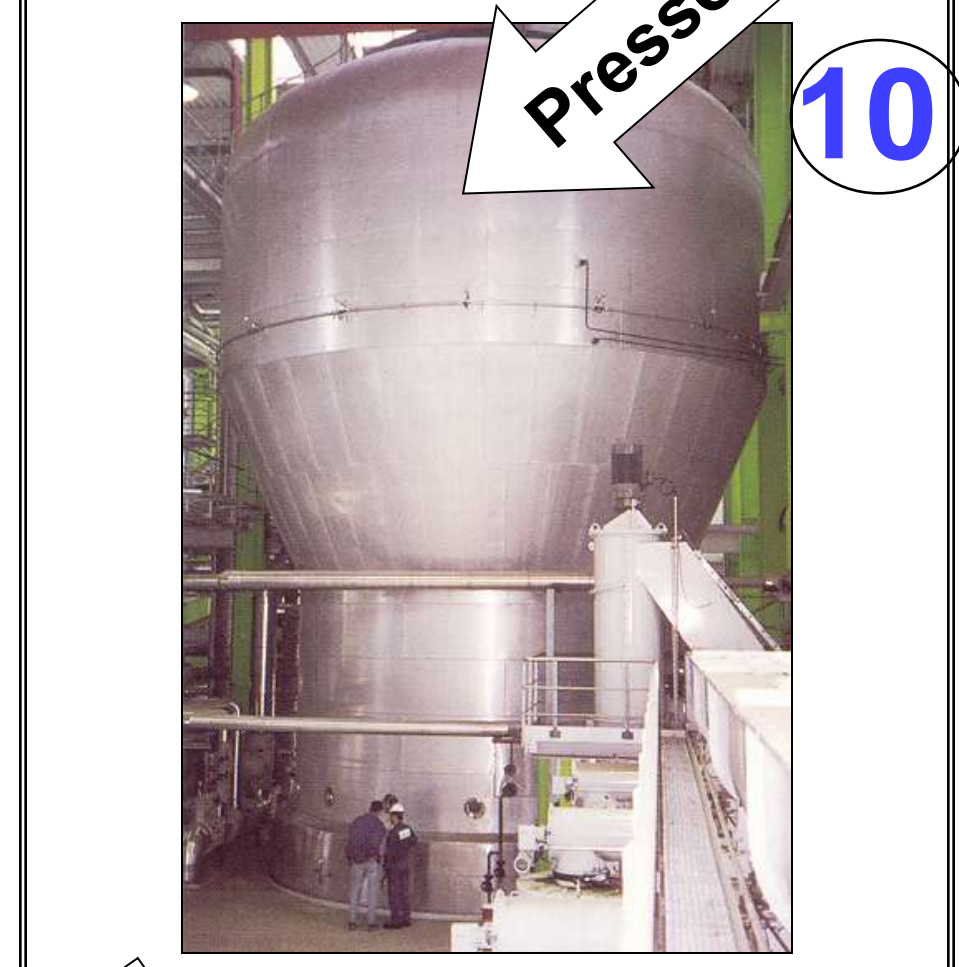
Crystallization - The vacuum pans are used to grow sugar crystals. **7**



Fillmass

Sugar

Centrifuging - The sugar crystals are separated from the syrup. **8 & 9**

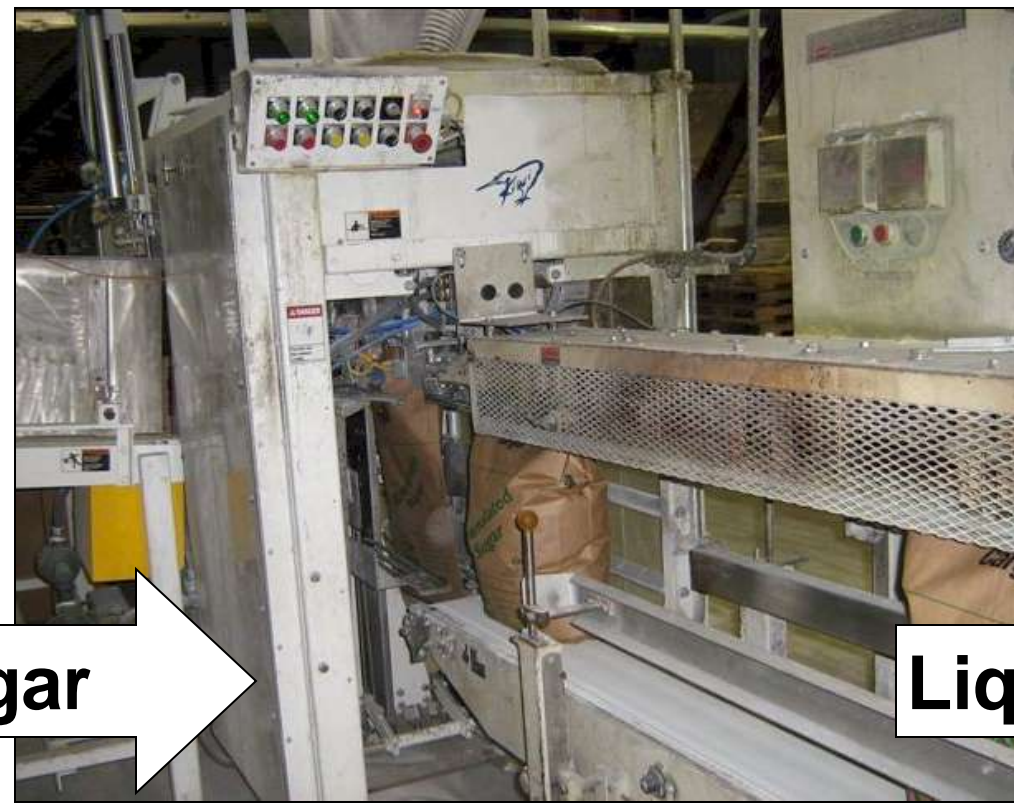


Pressed Pulp **10**



Sugar

Drying and Cooling - The sugar crystals must be dried and cooled prior to storage, packaging and shipping.



Liquid Sugar

Shipping - SMBSC ships approximately 3 Million pounds of bagged, bulk and liquefied sugar to Customers throughout the Midwest and eastern parts of the United States each day.



Dried Pulp **11**

Pulp Pellets



12

