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".

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.

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

Filtering – To remove fine sediment from clarified juice.

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

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

Centrifuging - The sugar crystals are separated from the syrup.

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.

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