



**DÉCOUVREZ
DISCOVER**

CE LIEN INDISSOCIABLE DEPUIS 400 ANS
AN ENDURING 400-YEAR-OLD BOND



**SHOPPEZ
SHOP**

DES SPÉCIALITÉS UNIQUES INSPIRÉES DU SUCRE
UNIQUE FLAVOURS, INSPIRED BY SUGAR



**DÉGUSTEZ
SAVOUR**

UNE INFINITÉ DE GOÛTS ET DE COULEURS DU TERROIR
A WIDE RANGE OF DELICACIES FROM OUR LOCAL TERROIR



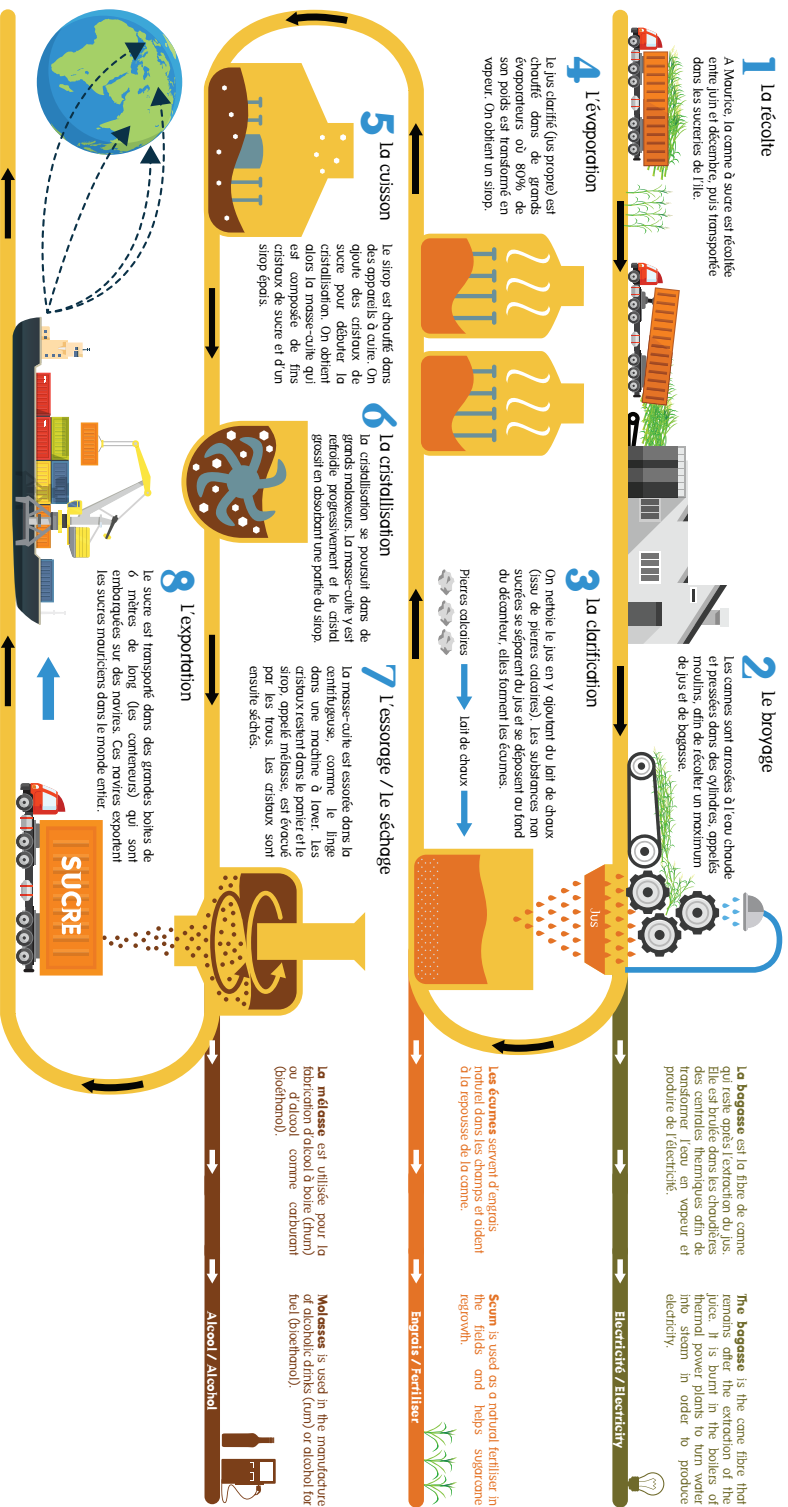



10H-16H | 6/7 | +230 243 7900
www.aventuredu sucre.com
Pamplemousses

**L'aventure du
SUCRE**

UN PATRIMOINE MAURICIEN À SAVOURER !
RELISH THE MAURITIAN HERITAGE !

LA FABRICATION DU SUCRE, UNE HISTOIRE D'EXTRACTION



1 Harvest
In Mauritius sugar cane is harvested between June and December and then transported to the sugar factories of the island.

2 Crushing
The cane is pressed in cylinders, cooled with water and cut into small pieces to facilitate maximum juice extraction.

3 Clarification
The juice is clarified by adding lime milk (from limestone). The non-soluble substances are separated from the juice and fall to the bottom of the decanter.

4 Evaporation
The clarified juice (without impurities) is heated in large boilers where 80% of its weight is transformed into thick syrup. A thick syrup is then obtained.

5 Cooking
The syrup is heated in vacuum pans. Sugar crystals are added to start the crystallisation process. The liquid mass becomes thicker by absorbing some of the syrup.

6 Crystallisation
Crystallisation continues in large blenders. The mouture is gradually cooled and the crystals become bigger by absorbing some of the syrup.

7 Spinning / Drying
The mouture-cuite goes into a centrifuge just like in a washing machine. The crystals remain in the basket and the syrup called molasses is evacuated through the holes. The crystals are then dried.

8 Exportation
The sugar is transported in large 6-meter long boxes (containers) which are shipped on large vessels. Mauritius sugar is exported and sold all over the world.

Pour profiter au maximum de la visite Getting the most out of your visit



Lun - Jeu à 10h30 et 14h00
Ven à 14h00
Sauf jours fériés
Mon - Thur at 10:30am & 2:00pm
Fri at 2:00pm
Not available on public holidays

Visite guidée
Guided tour



La leçon = résumé
Lesson = summary

30



Films thématiques
Documentary films

Le parcours de L'Aventure du Sucre The outline of the museum L'Aventure du Sucre

1. Les origines de l'île
Origins of the island
2. Le sucre à travers les âges
Sugar through the ages
3. Une histoire façonnée par le sucre
A history shaped by sugar
4. De la canne au jus
From cane to juice
5. Les progrès technologiques
Technological progress
6. Du jus au sucre
From juice to sugar
7. La canne à sucre
The sugarcane
8. Les routes du sucre
The sugar routes
9. Le rhum
The rum
10. Dégustation
Tasting



Pour les enfants For kids



Nos deux mascottes Raj le martin et Florise la mangouste vont les guider tout au long du parcours :
Our two mascots, Raj the myna and Florise the mongoose, will guide your kids throughout the tour:



PARCOURS-JEU:
convivial, instructif et ludique
MY EXPLORATION GUIDE :
explore, learn and have fun



Les ENVELOPPES:
jeu de questions / réponses
The ENVELOPES:
question game



Regardez ce qui se cache à l'intérieur
Discover what's hidden inside



4 MAQUETTES ANIMÉES dans le pavillon des technologies font comprendre l'origine de l'énergie
The INTERACTIVE MODELS on our technology stand help kids learn about the origins of energy



L'AMPHITHÉÂTRE: le dessin animé de Raj et Florise raconte aux enfants l'épopée de la canne et du sucre
In the AMPHITHEATRE, a cartoon of Raj and Florise tells the epic story of cane and sugar



La LOCOMOTIVE DES CHAMPS dans les routes du sucre siffle son admiration quand on répond correctement au vidéo-quizz
The LOCOMOTIVE whistles admiringly whenever you answer our quiz questions correctly!



Maquettes des CO-PRODUITS de la canne
Interactive models of sugar cane CO-PRODUCTS



COINS PHOTO: scènes de décors pour des photos souvenir amusantes
PHOTOS BOOTHS: add fun decorations and backdrops to your photos, and take them home as souvenirs that you'll cherish !

Prolongez le plaisir de la visite The adventure continues !



Application Audioguide disponible
Audioguide application available



Le Village Boutik: dégustez les meilleurs sucres bruns naturels, les rhums de la Maison New Grove et découvrez une sélection de cadeaux authentiques, gourmands et élégants !

The Village Boutik: savour the very best of local, natural brown sugars and rums from the House of New Grove and discover a range of delicious gourmet presents to take back home !



Une savoureuse cuisine ensoleillée vous attend au Fangourin, restaurant et salon de thé.

Enjoy the succulent fare on offer at Le Fangourin Restaurant and Tea Room.
Enjoy a meal amid lush tropical scenery !

