

**FRIDAL F. TAREK ABOUBAKR & CO.**  
**6th of October City, 2nd Industrial Zone,**  
**St. 18/81, Block 13 &14, Giza - 12566 - Egypt.**

Tel: (+202) 38202797  
Mob.: +20 100 540 2940  
Fax: (+202) 38202867  
[www.fridalegypt.com](http://www.fridalegypt.com)  
[www.fridalehs.com](http://www.fridalehs.com)



**FRIDAL**

It started with a dream  
and grew with faith & hard work



Fridal is a privately owned Egyptian company established in 1957 with its headquarters located in 6th of October city.

With five processing plants, over 800 employees and 3000 Feddans of privately owned land cultivated all over Egypt, Fridal is specialized in the fields of Flavors & Fragrances, Herbs & Spices, Essential Oils, Processed Food, Absolutes & Concretes, Natural Extracts and Chemicals.

Throughout the past fifty years, Fridal has gained the experience to establish and boost its remarkable share in the Egyptian market and become a major supplier to a number of countries in the international markets.

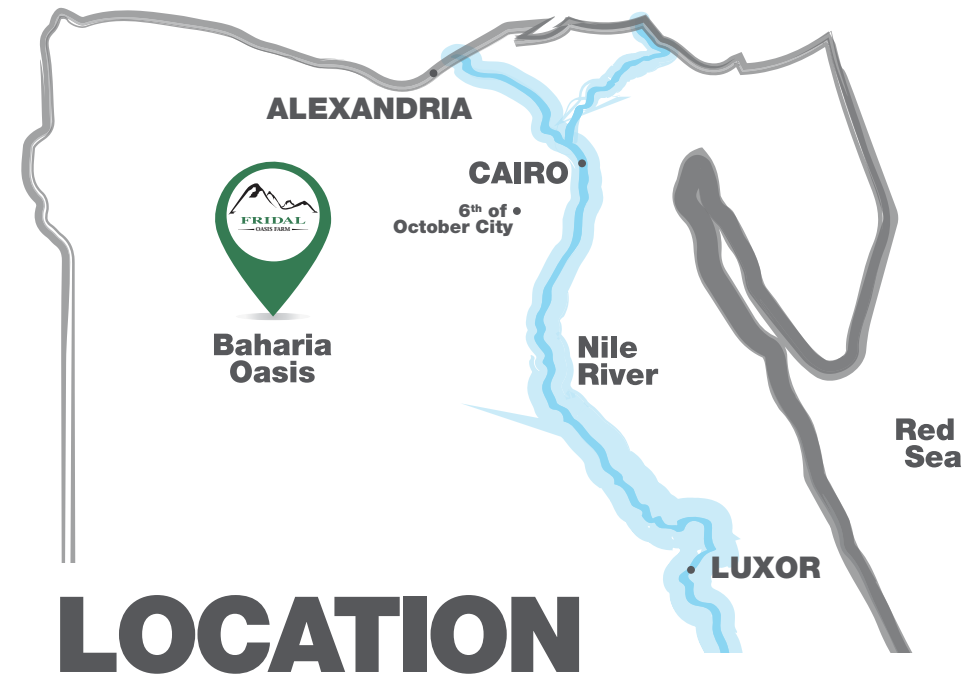
The company started by growing Aromatic plants in the fifties in response to the increasing demand for essential oils, specifically Geranium by all overseas buyers. Accordingly, Fridal became one of the biggest producers & exporters of essential oils and Concretes as well as some Herbs & spices.

As a result, Fridal found itself fully involved in the perfumery world which led to a deeper interest in growing floral plants for concretes & absolutes. It was then that Fridal increased its activities by producing perfumes, flavors & fragrances in the early eighties. Throughout the following ten years Fridal expanded its range of products in all its divisions. It also became one of the major producers & exporters of Herbs & Spices especially to the United States of America.

Fridal continued to grow significantly and expanded its divisions, facilities and lands in a vision to be independent of market turbulences and self supply most of its raw materials.

Today, Fridal is a major supplier of a wide range of products and offers an outstanding worldwide service. It has also started its expansions within the retail market through processed food & household products.





## LOCATION

Fridal Oasis farm is Fridal's main Agricultural land located in the city of "Al Wahat Al Bahareya" in the western desert 420 km from Cairo.

The 3000 Feddans Farm is privately owned and managed by Fridal serving the Essential oils, Herbs & Spices division.

The choice for this virgin area in Egypt's stunning western desert was a result of intense research and studies confirming its superiority over other locations. The area is fairly close to shipping cities, abundant with pure fresh water and soil is very fertile allowing the growth of all the crops.

Fridal "Oasis Farm" is designed to host agricultural, industrial, composting, dairy production activities and services areas.



 Coordinates  
28°13'32"N 28°54'43"E



Everyone was questioning the effort and the investment done in such a project with all its modern agricultural technology and the details involved. "We've always faced problems with quality, price and commitment when relying on the market, which was the main reason why we decided to be self sufficient and build our long awaited dream." says Tarek Abou Bakr Fridal's CEO.

"Sustainability, Social Responsibility & Clean agriculture are three challenges defining the game today. It's not propaganda, everyone is concerned about his clients' satisfaction and his reputation. You cannot risk it all and rely on the market" continues Tarek.

Fridal uses 38 solar energy pumps to pump underground water from wells into elevated central reservoirs where it is controlled and treated. Irrigation then takes place assisted by gravity which saves a lot of energy.

The fields are then irrigated using the technologies of "Center Pivot system" and "Drip irrigation system". This prevents huge losses in water caused by the traditional flood irrigation method used all over Egypt.

Land conditions are automatically monitored and controlled through a sophisticated weather station that provides results required to maintain a healthy and stable plant condition.

"Our vision mainly embraced the responsibility towards the environment by 'going green' and introducing the use of alternative energy."

Our sustainable ambitions were continued through building a fully equipped residential village hosting 300 people using materials from the surroundings and energy efficient architecture.

Early in 2013 Fridal started processing through the new facility built in the farm, serving the divisions of Essential Oils, Herbs & Spices.

This facility is designed to accommodate 19 distilleries with a capacity of 2 Tons each, 2 big dryers with a daily capacity of 5 Tons of dried herbs each as well as a complete cleaning & packaging line to guarantee a final sterile product with minimal human interference.



# Essential Oils, Absolutes & Concretes

An essential oil is a pure concentrated liquid containing volatile aroma compounds found in plants. Essential oils are also known as "volatile oils", "ethereal oils" or simply as the oil of each distinctive plant from which they were extracted.

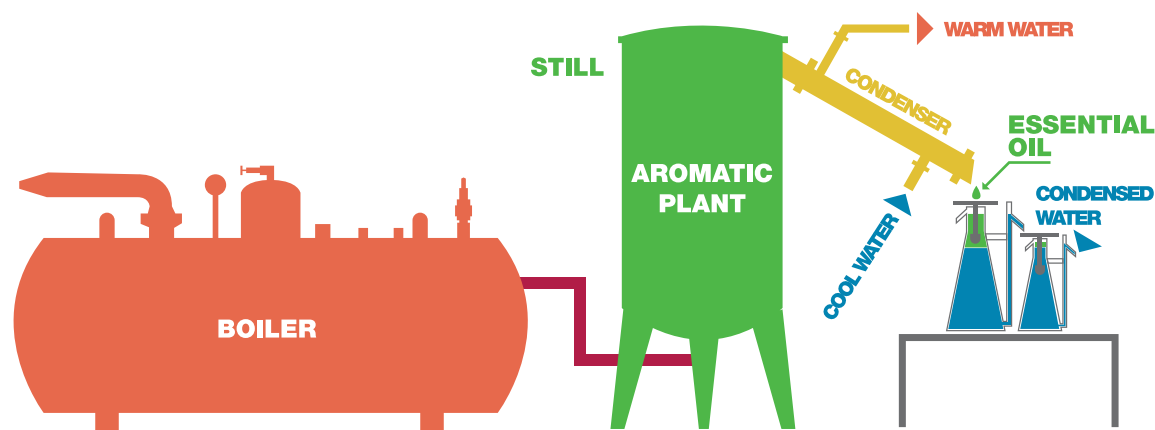
The naming of "essential" oil comes from the sense that it carries a unique and distinctive scent, or essence, of the plant. Essential oils do not form a distinctive category for any medical, pharmacological, or culinary purpose.

Fridal became interested in the production of essential oils due to its various uses in Flavors & Fragrances and Medical applications.

Relying on its lands, labs, facilities & distillation units owned in 6th of October city, Banisweif & Western desert, Fridal cultivates most of its products and extracts them using "Steam distillation" which is the main technique used to distill most of the aromatic plants in Egypt. Both distillation facilities owned by Fridal include a complete solvent extraction unit to extract oils of jasmine and other delicate products.

Today, Fridal is working on introducing new varieties of essential oils to the Egyptian market by growing foreign species that can adapt to the climate in Egypt.

## Steam Distillation



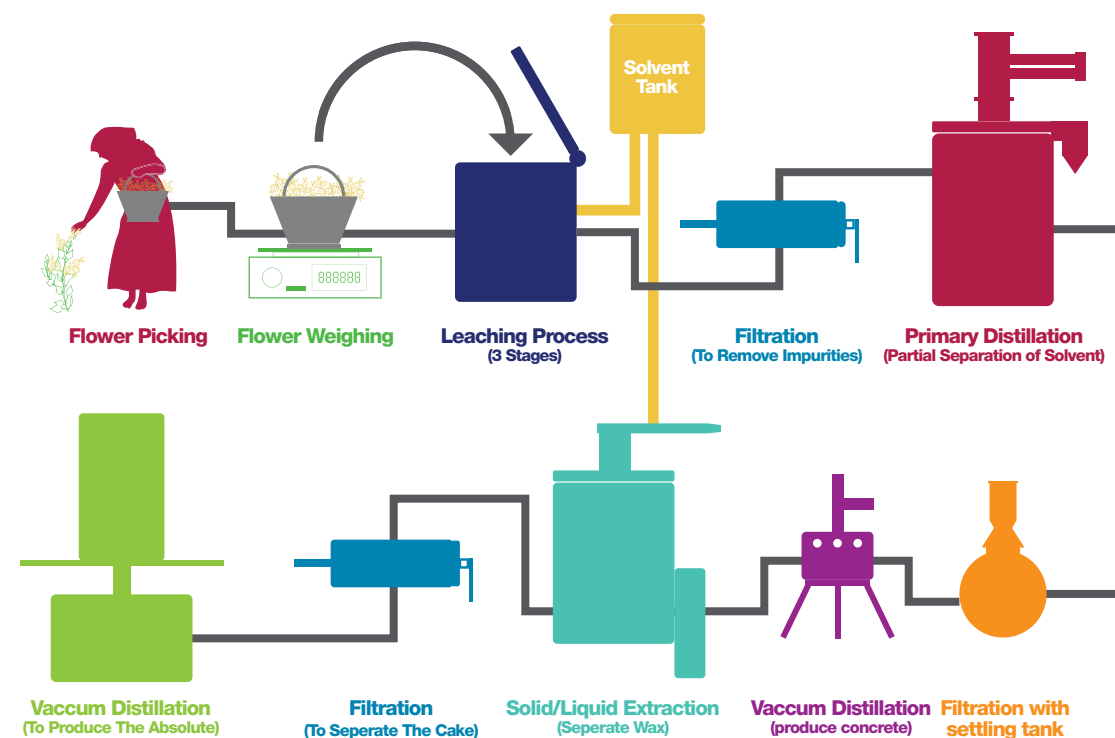
During "Steam Distillation" which is the process used for manufacturing and extraction of essential oils, the botanical material is placed upon a grid inside the still. The still is then sealed and steam is forced over the material. Steam then slowly breaks through the plant, flower or seed to remove its volatile constituents. The hot steam helps to release the aromatic molecules from the plant material since the steam forces open the pockets in which the oils are kept in the plant material.

The molecules of these volatile oils then escape from the plant material and evaporate into the steam.

The volatile constituents then rise through a connecting pipe leading them into a condenser. The condenser filled with cold water from a cooled water source starts cooling the rising vapor back into liquid form. The liquid is then collected in a vessel below the condenser. Since the water and essential oils do not mix, the essential oil will be found separated on the surface of the water where it is siphoned off. Occasionally an essential oil is denser than water and is found on the bottom rather than the top.

The temperature of the steam needs to be carefully controlled - just enough to force the plant material to let go of the essential oil, yet not too hot as to burn the plant material or the essential oil. This temperature of course differs from a plant to the other and is controlled by controlling the distillation period.

## Solvent Extraction



As for the "Solvent Extraction" technique used to extract oils from flowers that are of high delicacy and cannot be distilled using steam distillation the process is simply as follows:

Solvent extraction involves the use of oil-soluble solvents such as hexane. The use of solvents gives a higher yield and also keeps the more water-soluble components intact, which would otherwise be lost in distillation.

Extracts from hexane and other hydrophobic solvents are called concretes, which are a mixture of oil, waxes, resins, and other lipophilic (oil soluble) plant material. Although highly fragrant, concretes contain large quantities of non-fragrant waxes and resins. Often, another solvent, such as ethyl alcohol, which is more polar in nature, is used to extract the fragrant oil from the concrete. The alcohol is removed by evaporation, leaving behind the absolute.

Here is an example of solvent extraction in jasmine flowers. Jasmine flowers are picked by hand early in the morning and extracted as soon as possible by hexane or other volatile solvents. The flowers are delicately immersed in the solvent in a multi stage process called "Leaching". The extract is known as concrete, after removal of the solvent; it is a very colored, sometimes brownish, waxy mass. The "fragrant oil", or rather the more soluble components contained in this waxy concrete, are extracted by warming it with absolute ethanol at 40-50 degrees C and then by chilling to -5 to -12 degrees C to precipitate out the waxes. The resultant filtrate, separated by filtration, is called 'absolute' after recovery of the ethanol by distillation under reduced pressure. These absolutes are normally colored as they still contain pigment and often have a mild proportion of waxes.

# Essential Oils Product List



**Aloe vera Oil**

**Anise Oil**

**Basil Oil (Linalool)**

**Basil Oil (Methyl Chavicol)**

**Caraway Seed Oil**

**Cassie Absolute**

**Chamomile Oil Blue / Concrete**

**Coriander Herb Oil**

**Cumin Seed Oil**

**Cypress Oil (Monterey)**

**Dill Weed Oil**

**Fennel Oil Bitter**

**Fennel Oil Sweet**

**Geranium Oil**

**Jasmine Absolute & Concrete**

**Lemon Grass Oil**

**Lemon Petitgrain Oil**

**Mandarin Petitgrain Oil**

**Marjoram Oil**

**Nigella Sativa Oil (Black Cumin)**

**Orange flower Absolute**

**Parsley Herb Oil**

**Rosemary Oil**

**Sesame Oil**

**Tagetes Oil**

**Violet Absolute**

**Zanthoxylum Oil**

# Basil Oil

**Botanical Name**  
Ocimum Basilicum

**Main Components**  
Linalool, Eucalyptol, Bergamotene, Eugenol.

**USES**  
Perfumery, flavoring & aromatherapy.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
		Soil Preparation	Seed Plantation	Plant Growth	1st Cut Distillation
Jul	Aug	Sep	Oct	Nov	Dec
	Plant Growth		2nd Cut Distillation		

**Odor**  
Sweet, herbal & Spicy

**Color**  
Colorless to pale yellow

**Part Distilled**  
Whole plant with flower

**Extraction**  
Steam Distillation

# Cumin Oil

**Botanical Name**  
Cuminum Cyminum

**Main Components**  
Beta-Pinene, Gamma-Terpinene, Para-Cymene, Cuminaldehyde, Para Menthadienal, Cuminic Alcohol.

**USES**  
Flavor, medical uses and perfumery.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
		Plant Growth		Distillation	
Jul	Aug	Sep	Oct	Nov	Dec
		Soil Preparation	Seeding Plantation	Plant Growth	

**Odor**  
Heavy & spicy

**Color**  
Light yellowish brown

**Part Distilled**  
Seed

**Extraction**  
Steam Distillation

# Chamomile Oil

**Botanical Name**  
Matricaria Chamomilla

**Main Components**  
Alpha Bisabolol Oxide, Chamazulene, Farnesene, Alpha Bisabolol.

**USES**  
Flavoring, skin care, perfumery and medical uses.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
	Flower Picking		Distillation		
Jul	Aug	Sep	Oct	Nov	Dec
	Soil Preparation	Seeding Plantation	Plant Growth	Flower Picking	

**Odor**  
Sweet & herbal

**Color**  
Blue green to dark blue

**Part Distilled**  
Flower

**Extraction**  
Steam Distillation

# Geranium Oil

**Botanical Name**  
Pelargonium Graveolens

**Main Components**  
Citronellol, Geraniol, Citronellyl Formate, Geranyl formate, 10-epi-gamma-Eudesmol, Isomenthone, Linalool.

**USES**  
Perfumery, flavoring, medical uses and skin care.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
		Plant Growth			1st Cut Distillation
Jul	Aug	Sep	Oct	Nov	Dec
	Plant Growth		2nd Cut Distillation	Seeding Plantation	

**Odor**  
Sweet & rosy

**Color**  
Clear yellowish green

**Part Distilled**  
Whole plant

**Extraction**  
Steam Distillation

# Jasmine Oil

**Botanical Name**  
Jasminum Grandiflorum

**Main Components**  
Benzyl Acetate, Benzyl Benzoate, Phytol, Iso-Phytol, Cis-Jasmone, Linalool, Indol.

**USES**  
Perfumery, skin care and aromatherapy.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth					Flower Picking
Jul	Aug	Sep	Oct	Nov	Dec
Flower Picking & Extraction					

**Odor**  
Floral & sweet

**Color**  
Orange to brown

**Part Distilled**  
Flower

**Extraction**  
Solvent Extraction

# Parsley Oil

**Botanical Name**  
Petroselinum Crispum

**Main Components**  
Alpha Pinene, Beta Pinene, Mentha Triene, Myristicin, Beta Myrcene.

**USES**  
Medical uses, flavoring and perfumery.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Herb Cutting					Distillation
Jul	Aug	Sep	Oct	Nov	Dec
Soil Preparation		Seed Plantation	Plant Growth		

**Odor**  
Fresh, herbal and spicy

**Color**  
Light yellow to light brown

**Part Distilled**  
Whole plant with seeds

**Extraction**  
Steam Distillation

# Marjoram Oil

**Botanical Name**  
Origanum Majorana

**Main Components**  
Sabinene, Sabinene Hydrate, Terpinenol, Alpha Terpinene, Gamma Terpinene, Alpha Terpineol.

**USES**  
Perfumery, flavoring and medical uses.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth	3rd Cut Distillation	Plant Growth			1st Cut Distillation
Jul	Aug	Sep	Oct	Nov	Dec
Plant Growth	2nd Cut Distillation	Soil Preparation	Seedling Plantation	Plant Growth	

**Odor**  
Sweet & spicy

**Color**  
Pale to greenish yellow

**Part Distilled**  
Flowering tops

**Extraction**  
Steam Distillation

# Tagetes Oil

**Botanical Name**  
Tagetes Minuta

**Main Components**  
Ocimene, Tagetone, Dihydro Tagetone

**USES**  
Perfumery, flavoring and medical uses.

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth				1st Cut Distillation	Plant Growth
Jul	Aug	Sep	Oct	Nov	Dec
Plant Growth	Soil Preparation	Seed Plantation	Seedling Plantation	Plant Growth	2nd Cut Distillation

**Odor**  
Wild, fruity and citrus

**Color**  
Yellow to reddish-amber

**Part Distilled**  
Whole plant with flower

**Extraction**  
Steam Distillation



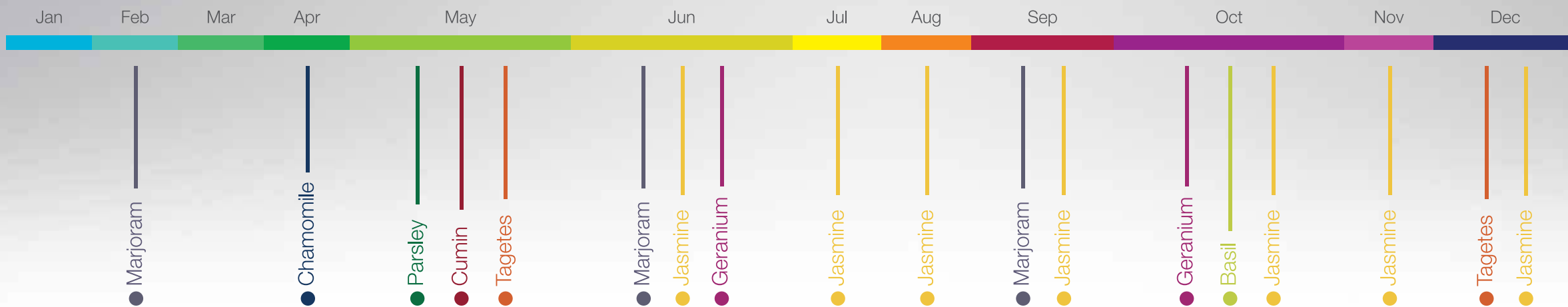
# Crop Calendar

The Crop Calendar is a tool that provides timely information about each plants cycle of growth to promote local crop production and guide consumer to the best time of purchasing a fresh and cheap product.

Through out the past 20 years the world has witnessed remarkable changes in the climate all over the globe.

This in turn affected the known growth cycle of each crop shifting the seasons of plants activity according to the area.

Today we have plotted our own most up to date calendar depicting the crop time "For essential oil extraction" of each product.



# Herbs & Spices



The use of many herbs and spices can be found as far back as prehistoric times especially in the ancient Egyptian era.

Its use has mostly been in the form of seasonings for medicinal properties and as preservatives in food storage.

Nowadays it's mostly used all over the world to flavor food in different cuisines.



The terms herb and spice are often used interchangeably, but they are in fact two distinct types of seasonings, made from different sections of plants and processed in different ways.

Spices are made from the aromatic seeds, bark, flowers, and roots of plants that have been dried and crushed. While herbs are the green, leafy parts of plants mostly coming from herbaceous plants (plants that lack woody stems), a very few of them do come from woody plants.

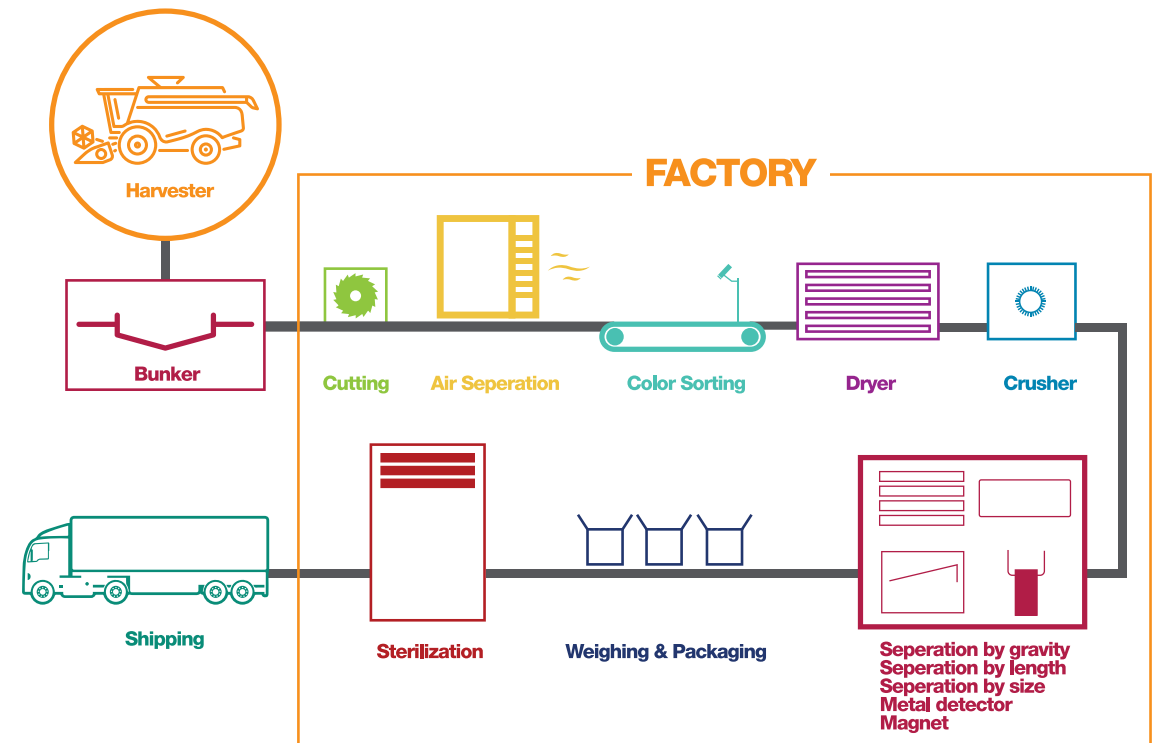
Spices tend to be stronger in flavor than herbs, because they are made from crushed portions of plants that are especially rich in essential oils. Herbs can be found either fresh or dried, chopped or whole.

With the growing competition and tighter regulations set everyday on quality it was inevitable that Fridal reacts quickly. This is when the mentality of growing as a trader completely changed to being "Self-sustainable".

Fridal is now growing over 75 percent of its products in its own land managed by a highly qualified team and using environmentally up to date equipment.

Owning three top notch facilities for Herbs & Spices in Banisweif and Al-Wahat Areas Fridal always supplies a high quality competitive product.

## Herbs Production Process



# Herbs & Spices Product List



## **BASIL**

Whole - Fine - Ground

## **CARAWAY**

Ground - Whole

## **CHAMOMILE**

Flower - Ground

## **CILANTRO**

Flakes - Granules - Cracked

## **CUMIN**

Ground - Whole

## **DILL WEED**

Powder - Leaves

## **FENNEL**

Whole - Cracked - Ground

## **HIBISCUS**

Whole - Flower - Powder

## **MARJORAM**

Whole - Granules - Ground

## **OREGANO**

Leaves - Ground

## **PARSLEY CURLY**

Flakes - Granules - Powder

## **PARSLEY FLAT**

Flakes - Granules - Powder

## **PEPERMINT**

Crushed - Whole

## **ROSEMARY**

Leaves - Crushed

## **SPEARMINT**

Crushed - Whole

## **THYME**

Leaves - Crushed

# Basil

**Botanical Name**  
Ocimum Basilicum

**Form**  
Whole - Fine - Ground

**USES**  
Culinary, medicinal & Herbal Teas

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
			Soil Preparation Seed Plantation	Plant Growth	1st Cut
Jul	Aug	Sep	Oct	Nov	Dec
2nd Cut	3rd Cut	4th Cut			

**Flavour**  
Sweet, slightly peppery with clove like taste

**Color**  
Pale green

**Part Processed**  
Leaves

**Dehydration Method**  
Sun dried

# Chamomile

**Botanical Name**  
Matricaria Chamomilla

**Form**  
Flower-Ground

**USES**  
Medicinal, Herbal teas & Aromatherapy

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
1st Cut	2nd Cut	3rd Cut			
Jul	Aug	Sep	Oct	Nov	Dec
	Soil Preparation Seed Plantation		Plant Growth		

**Flavour**  
Fruity & herbal

**Color**  
Pale Yellow

**Part Processed**  
Flowers (Seeds & Petals)

**Dehydration Method**  
Sun dried

# Caraway

**Botanical Name**  
Carum Carvi

**Form**  
Ground - Whole

**USES**  
Culinary & Medicinal

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
		Plant Growth		Harvesting Seeds	
Jul	Aug	Sep	Oct	Nov	Dec
		Soil Preparation Seed Plantation		Plant Growth	

**Flavour**  
Earthy with a hint of citrus & Pepper

**Color**  
Brownish Yellow

**Part Processed**  
Seeds

**Dehydration Method**  
Sundrying

# Cilantro

**Botanical Name**  
Coriandrum Sativum

**Form**  
Flakes - Granules - Cracked

**USES**  
Culinary & Medicinal

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
2nd Cut	3rd Cut				
Jul	Aug	Sep	Oct	Nov	Dec
		Soil Preparation Seed Plantation	Plant Growth		1st Cut

**Flavour**  
Very distinctive Fresh Soapy Aldehyde

**Color**  
Bright Green

**Part Processed**  
Leaves

**Dehydration Method**  
Machine Dried

# Cumin

**Botanical Name**  
Cuminum Cyminum

**Form**  
Whole - Ground

**USES**  
Culinary, Medicinal & Herbal Teas

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth				Harvesting Seeds	
Jul	Aug	Sep	Oct	Nov	Dec
Soil Preparation Seed Plantation		Plant Growth			

**Flavour**  
Spicy, nutty & peppery

**Color**  
Brownish Yellow

**Part Processed**  
Seeds

**Dehydration Method**  
Sun Dried

# Rosemary

**Botanical Name**  
Rosmarinus Officinalis

**Form**  
Whole

**USES**  
Culinary, Medicinal, Aromatherapy & Herbal teas

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth				1st Cut	Plant Growth
Jul	Aug	Sep	Oct	Nov	Dec
Plant Growth		2nd Cut		Plant Growth	

**Flavour**  
Astringent, Sweet, Warm & Earthy

**Color**  
Pale Silver Green

**Part Processed**  
Leaves

**Dehydration Method**  
Sun Dried

# Dill Weed

**Botanical Name**  
Anethum Graveolens

**Form**  
Powder - Leaves

**USES**  
Culinary & Medicinal

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
2nd Cut		3rd Cut			
Jul	Aug	Sep	Oct	Nov	Dec
Soil Preparation Seed Plantation		Plant Growth			1st Cut

**Flavour**  
Warm Aromatic

**Color**  
Bright Dark Green

**Part Processed**  
Leaves

**Dehydration Method**  
Machine Dried

# Marjoram

**Botanical Name**  
Origanum Majorana

**Form**  
Whole - Granules - Ground

**USES**  
Culinary, Medicinal, Aromatherapy & Herbal teas

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth				1st Cut	Plant Growth
Jul	Aug	Sep	Oct	Nov	Dec
Plant Growth	2nd Cut	Plant Growth		3rd Cut	Plant Growth

**Flavour**  
Warm slightly bitter with a sweet tone

**Color**  
Pale grey green

**Part Processed**  
Leaves with flowering tops

**Dehydration Method**  
Sun Dried

# Curly Parsley

**Botanical Name**  
Petroselinum Crispum

**Form**  
Flakes – Granules – Powder

**USES**  
Garnish, Culinary & medicinal

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth	1st Cut	2nd Cut	3rd Cut	4th Cut	
Jul	Aug	Sep	Oct	Nov	Dec
		Soil Preparation Seed Plantation		Plant Growth	

**Flavour**  
Muted mild bitter

**Color**  
Bright Green

**Part Processed**  
Leaves

**Dehydration Method**  
Machine Dried

# Fennel

**Botanical Name**  
Foeniculum Vulgare

**Form**  
Whole – Cracked – Ground

**USES**  
Culinary & Medicinal

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth				Harvesting Seeds	
Jul	Aug	Sep	Oct	Nov	Dec
		Soil Preparation Seed Plantation		Plant Growth	

**Flavour**  
Aromatic Anise  
Flavoured

**Color**  
Yellowish Green

**Part Processed**  
Seeds

**Dehydration Method**  
Sun Dried

# Flat Parsley

**Botanical Name**  
Petroselinum Crispum

**Form**  
Flakes – Granules – Powder

**USES**  
Garnish, Culinary & medicinal

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth	1st Cut	2nd Cut	3rd Cut		
Jul	Aug	Sep	Oct	Nov	Dec
		Soil Preparation Seed Plantation		Plant Growth	

**Flavour**  
Muted bitter

**Color**  
Bright Green

**Part Processed**  
Leaves

**Dehydration Method**  
Machine Dried

# Spearmint

**Botanical Name**  
Mentha Spicata

**Form**  
Whole - Crushed

**USES**  
Culinary, Medicinal, Aromatherapy & Herbal teas

**Crop Cycle**

Jan	Feb	Mar	Apr	May	Jun
Plant Growth		5th Cut	Plant Growth	1st Cut	2nd Cut
Jul	Aug	Sep	Oct	Nov	Dec
Plant Growth	3rd Cut	Plant Growth		4th Cut	Plant Growth

**Flavour**  
Sweet, mild bitter  
& Grassy

**Color**  
Pale Green

**Part Processed**  
Leaves

**Dehydration Method**  
Sundried or  
Machine Dried

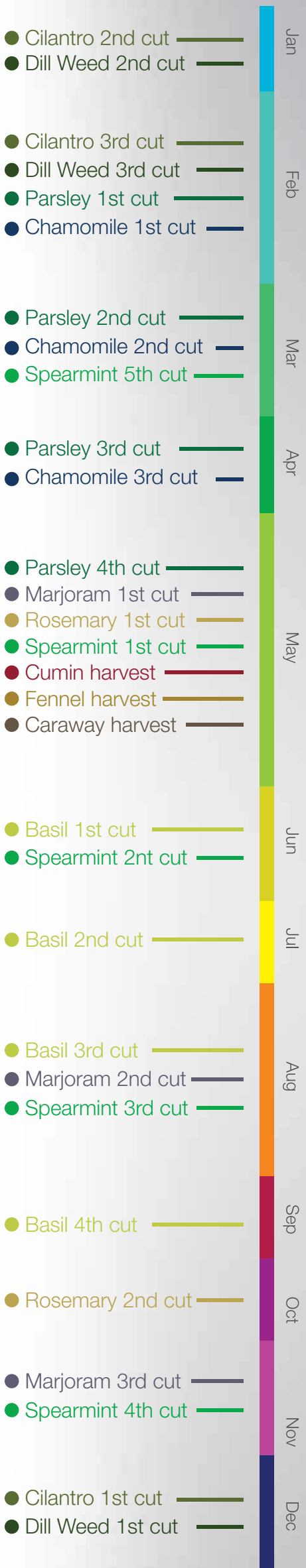
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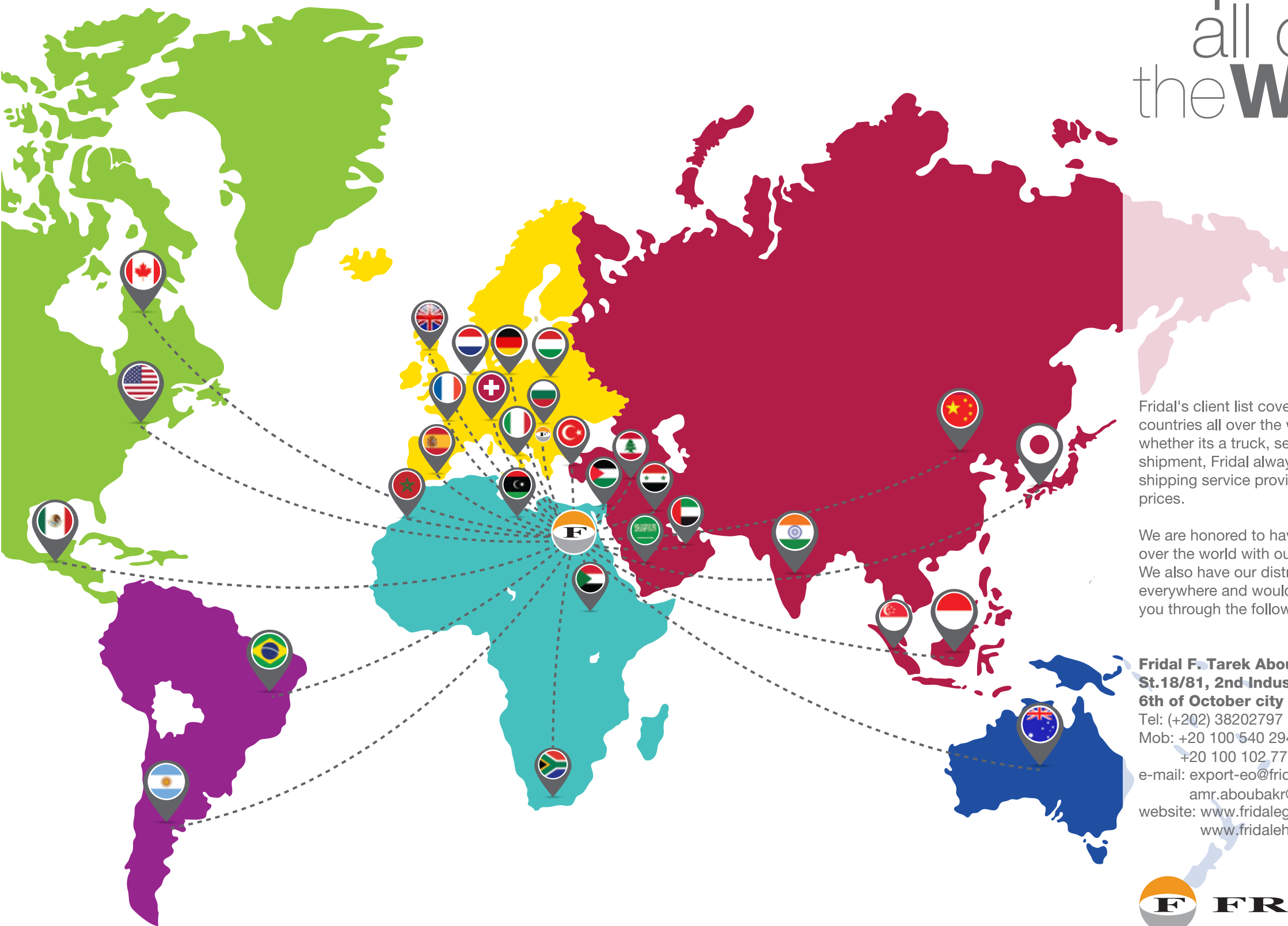
Through out the past 20 years the world has witnessed remarkable changes in the climate all over the globe.

This in turn affected the known growth cycle of each crop shifting the seasons of plants activity according to the area.

Today we have plotted our own most up to date calendar depicting the crop time "For the cut or harvest" of each product.



# Exporting all over the **World**



Fridal's client list covers more than 30 countries all over the world. whether its a truck, sea or an air shipment, Fridal always relies on superior shipping service providers with the best prices.

We are honored to have partnerships all over the world with our cherished clients. We also have our distributors and agents everywhere and would be glad to serve you through the following contacts:

**Fridal F. Tarek Abou Bakr**  
**St.18/81, 2nd Industrial Zone**  
**6th of October city - 12566 - Egypt**  
Tel: (+202) 38202797  
Mob: +20 100 540 2940  
+20 100 102 7778  
e-mail: [export-eo@fridalegypt.com](mailto:export-eo@fridalegypt.com)  
[amr.aboubakr@fridalegypt.com](mailto:amr.aboubakr@fridalegypt.com)  
website: [www.fridalegypt.com](http://www.fridalegypt.com)  
[www.fridalehs.com](http://www.fridalehs.com)

