

Inventory AI



Inventory in food & beverage is a race against time—perishability, shelf life, regional taste preferences, and volatile demand all impact profitability. Stock too much, and waste eats your margins. Stock too little, and you lose the basket, loyalty, and market share.

Hypersonix Inventory AI helps grocers, CPG brands, and food distributors optimize inventory with speed and precision. From fresh to frozen, center store to specialty, it ensures you keep the right stock in the right place—without overspending.

Key Features



Freshness & Shelf-Life-Aware Optimization

Dynamically aligns inventory levels with product expiry windows and sales velocity to minimize spoilage.

Best Fit: Managing short-shelf-life items like dairy, ready-to-eat meals, or seasonal produce with high turnover pressure.



Demand-Synchronized Replenishment

Uses real-time sales trends, seasonality, and external factors to optimize replenishment frequency and quantities.

Best Fit: Automating restock cycles for fast-turning beverages or high-demand snack items during promo periods.



Overstock & Waste Reduction Intelligence

Identifies SKUs at risk of overstock and proactively flags for markdowns, redistribution, or dynamic promotions.

Best Fit: Minimizing shrink on surplus bakery items or clearing excess frozen inventory post-peak season.



Store-Level & Channel-Aware Allocation

Balances inventory across stores, DCs, and online fulfillment nodes to meet local demand and reduce stock imbalances.

Best Fit: Shifting top-selling condiments or energy drinks between high-velocity and low-performing locations.



Multi-Vendor & Supply-Chain Sensitivity

Adapts inventory plans to supplier variability, lead times, and inbound delays—avoiding shelf gaps and backorders.

Best Fit: Navigating disruptions in imported goods or planning ahead for high-demand holiday SKUs with tight lead windows.

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