The texture of fish muscle is an important quality attribute that depends on several parameters, both intrinsic and extrinsic. Its evaluation by sensory means is the result of a combination of several parameters that cover every impression from when the fish first comes into contact with a surface in the mouth, until it is completely masticated. This makes texture difficult to describe and evaluate. In addition, the muscle structure of fish is not homogenous, and this has important implications on texture measurements by instrumental means. Numerous instrumental and sensory methods have been used to evaluate the texture of fish and fish fillets, with varying results and there exists no universal recommended method.