The bean (*Phaseolus vulgaris* L.), traditional Brazilian food, an important source of protein, carbohydrates, fiber and phytic acid, which although it was emphasized its negative effect also has beneficial effects for humans and the food industry. The increasing demand for beans processed has created the need to identify the technological characteristics appropriate to each processing. These aspects justify the relevance of a study relative to its technological and nutritional quality. The purpose of this study was to analyze the nutritional and technological diversity of beans cultivars developed by IAPAR. In 12 beans cultivars of the black, colors and white group from experiments conducted in Ponta Grossa - PR - Brazil, were determined the capacity of hydration and volumetric expansion before and after cooking, cooking time, percentage of whole grains and solids in the soup after cooking, proteins and phytic acid. Through the Principal Component Analysis observed the separation of beans regardless of group, indicating a high diversity of technological quality among the cultivars. The first component (PC1) is formed by all the technical characteristics with the exception of hydration capacity after cooking (PC2). Phytic acid can be used as an indicator of time of cooking due to an inverse correlation between them. It can be concluded that all the technological characteristics evaluated presented wide variability among cultivars, which were found suitable characteristics for the processing of canned and salad (whole grains), dehydration (fast cooking and high yield) and self-service (greater expansion volume after cooked).